

ATHENAEUM HOTEL
HEIRLOOM
RESTAURANT

Three-Course Prix Fixe Menu

Mondays

\$62

FIRST COURSE

House Salad or Soup Du Jour

SECOND COURSE

Choice of one

Steak au Poivre

Prime filet mignon, au poivre, lyonnaise potatoes,
vegetable du jour

Grilled Salmon

Salmon, dill crème fraiche, sautéed ancient grains,
vegetable du jour

Meatloaf Diane

Bacon-wrapped meatloaf, Diane sauce,
lyonnaise potatoes, vegetable du jour

Sweet Potato Bowl

Brown rice, sweet potato, farro, red peppers, kale, red onion,
sliced almond, avocado, arugula, spicy mayo

THIRD COURSE

Choice of one

Lemon Mousse

Chocolate Molten Dome Cake

Chautauqua Symphony Ice Cream

Dinner Buffet: \$35

Prices subject to change.

Executive Chef Travis Bensink

ATHENAEUM HOTEL
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Three-Course Prix Fixe Menu

Tuesdays

\$62

FIRST COURSE

House Salad or Lobster Bisque

SECOND COURSE

Choice of one

Hanger Steak

Hanger steak (10 oz.), brandy butter, baked potato,
roasted brussels sprouts

Pan-seared Rainbow Trout

Trout, lemon caper butter, sautéed ancient grains,
roasted brussels sprouts

Braised Pork Cheek with Gnocchi

Pork cheek, fresh gnocchi, wilted greens

Vegetable Pasta

Roasted root vegetables, zucchini noodles,
pesto, shaved parmesan

THIRD COURSE

Choice of one

Classic Crème Brulée

Key Lime Pie

Chautauqua Symphony Ice Cream

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Three-Course Prix Fixe Menu
Wednesdays
\$62

FIRST COURSE

House Salad or Lobster Bisque

SECOND COURSE

Choice of one

Bone-In Heritage Pork Chop

Sous vide and grilled pork chop (10 oz.), stone fruit chutney,
lyonnaise potatoes, roasted brussels sprouts

Chicken Bourguignon

Sous vide half chicken, bourguignon butter,
sautéed ancient grains, roasted brussels sprouts

Lamb Shepard Pie

Campanelle Pasta

Sautéed wild mushrooms, blistered tomatoes, pesto cream sauce

THIRD COURSE

Choice of one

Vanilla Bean Cake

Orange Supreme Cake

Chautauqua Symphony Ice Cream

ATHENAEUM HOTEL
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Three-Course Prix Fixe Menu
Thursdays
\$62

FIRST COURSE

House Salad or Lobster Bisque

SECOND COURSE

Choice of one

Steak au Poivre

Prime filet mignon (8 oz.), lyonnaise potatoes,
vegetable du jour

Catch of the Day

Sautéed ancient grains, vegetable du jour

Chicken Cavatappi

Pan seared chicken breast, pork belly pancetta,
Parmesan cream sauce

Sweet Potato Bowl

Brown rice, sweet potato, farro, red peppers, kale, red onion,
sliced almond, avocado, arugula, spicy mayo

THIRD COURSE

Choice of one

Chocolate Molten Dome Cake

Key Lime Pie

Chautauqua Symphony Ice Cream

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Three-Course Prix Fixe Menu

Fridays

\$62

FIRST COURSE

House Salad or Soup Du Jour

SECOND COURSE

Choice of one

Prime Rib

Prime rib (12 oz.), au jus, horseradish cream,
baked potato, vegetable du jour

Lobster Tail

Lobster tail (10–12 oz.), baked potato, vegetable du jour

Campanelle Pasta

Sautéed wild mushrooms, blistered tomatoes,
pesto cream sauce

THIRD COURSE

Choice of one

Vanilla Bean Cake

Orange Supreme Cake

Chautauqua Symphony Ice Cream

ATHENAEUM HOTEL
H E I R L O O M
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Three-Course Prix Fixe Menu

Saturdays

\$62

FIRST COURSE

House Salad or Soup Du Jour

SECOND COURSE

Choice of one

Prime Rib

Prime rib (12 oz.), au jus, horseradish cream,
baked potato, vegetable du jour

Lobster Tail

Lobster tail (10–12 oz.), baked potato, vegetable du jour

Campanelle Pasta

Sautéed wild mushrooms, blistered tomatoes,
pesto cream sauce

THIRD COURSE

Choice of one

Classic Crème Brulee

Key Lime Pie

Chautauqua Symphony Ice Cream