



# Dinner Menu



## APPETIZERS

- FRIED RAVIOLI** 13  
3-cheese deep fried ravioli with house-made Pomodoro sauce dusted in grated parmesan
- BUTTERMILK CHICKEN STRIPS** 12  
choice of bbq, buffalo, garlic parmesan or sweet thai chili  
**ADD SIDE FOR +3**
- CHICKEN QUESADILLA** 14  
peppers & onions, shredded lettuce, tomato, salsa and sour cream  
**SUB SHRIMP +2 | SUB STEAK +2**  
**SPICY BLACK BEAN PATTY +2**
- GIANT PRETZEL** 10  
soft, baked giant pretzel served with mustard and queso
- CHICKEN WINGS** 16  
tossed in choice of bbq, buffalo, garlic parmesan, sweet thai chili served with blue cheese & celery
- BAM BAM SHRIMP** 14  
breaded and deep-fried shrimp, tossed in house-made bam bam sauce and sprinkled with sesame seeds, served over a bed of fresh arugula.
- PEPPERONI CAPRESE FLATBREAD** 13  
crispy baked flatbread topped with marinara, melted mozzarella, pesto, pepperoni and parmesan cheese

## SOUP & SALADS

- SALAD ADDITIONS - CHICKEN 7, SHRIMP 8, SALMON OR MAHI 9
- HOUSE MADE CHILI -OR- SOUP OF THE DAY** 5 / 8
- CLASSIC CAESAR** 7 / 12  
chopped romaine, grana padano crisp, herb croutons and creamy Caesar dressing
- CC CHOPPED SALAD GF** 8 / 13  
romaine, grape tomatoes, hardboiled egg, blue cheese crumbles, candied bacon, avocado, sweet & sour dressing
- PAR THREE** 9  
a scoop of chicken salad, tuna salad, and egg salad on a bed of arugula, served with crackers and flatbread triangles  
**SALAD ADDITIONS: ADD A SCOOP OF CHICKEN SALAD, TUNA SALAD, OR EGG SALAD TO ANY SALAD +5**
- CHEF'S SALAD** 9 / 13  
thinly sliced Boar's Head® Ovengold® Turkey, Virginia Ham & Vermont Cheddar with chopped hard-boiled egg, and tomatoes in romaine, served with choice of dressing
- BLACKENED SALMON SALAD** 9 / 13  
fresh Salmon Fillet blackened and served on a bed of baby spinach with candied pecans, Boar's Head® Feta crumbles, diced tomatoes, and diced red onion, served with our house-made citrus vinaigrette
- AUTUMN HARVEST SALAD** 8 / 12  
baby arugula, honey crisp apples, toasted butternut squash, toasted almonds, feta cheese, and dried cranberries with a lemon poppyseed dressing

## HANDHELDS

French Fries | Sweet Potato Fries | Onion Rings  
Tater Tots | Fruit | Coleslaw

- SPICY BLACK BEAN WRAP** 14  
chopped spicy black bean patty with sliced avocado, roasted corn salsa, chipotle aioli and arugula in a wrap
- HEATHROW LEGACY BURGER** 16  
triple decker club sandwich, filled with thinly sliced Ovengold® Turkey, Virginia Ham, crispy Applewood Smoked Bacon & American with leaf lettuce, sliced tomato and mayo
- FRENCH DIP** 17  
Shaved Black Angus ribeye steak topped with melted Boar's Head Provolone cheese. Served in a fresh hoagie roll with a side of au jus
- CUBAN** 16  
thinly sliced Roasted Pork, Virginia Ham, Imported Switzerland Swiss®, dijonnaise, and pickle slices, served on fresh Cuban bread and hot pressed
- CHICKEN PARMESAN SANDWICH** 14  
breaded and deep-fried chicken breast, topped with marinara and melted mozzarella cheese. Served on a fresh bun.
- MAHI TACOS** 16  
fresh Mahi Mahi fillet, served blackened or grilled in fresh flour tortillas, topped with lettuce, tomato, onion and cilantro coconut aioli

## DINNER ENTREES

All dinner entrees include choice of house or Caesar salad and dinner rolls

- 14OZ BLACK ANGUS RIBEYE** 36  
Certified Black Angus ribeye steak. Served with Boursin cheese mashed potatoes and fresh green beans. Topped with chive compound butter
- FISH AND CHIPS** 18  
Hand battered Alaskan cod, deep fried. Served with French fries and coleslaw
- CHICKEN PARMESAN** 21  
2 hand breaded and deep-fried chicken breasts. Served on a bed of spaghetti and covered in marinara and melted mozzarella cheese
- HOUSE MADE MEATLOAF** 19  
Our house made meatloaf topped with mushroom demi glaze. Served with Boursin cheese mashed potatoes and fresh green beans
- PAN SEARED DIVER SCALLOPS** 26  
Fresh diver scallops pan seared and topped with romesco sauce. Served over butternut squash and Boursin cheese risotto
- BLACKENED CHICKEN PASTA** 19  
Blackened chicken breast. Served over a bed of spaghetti with a house made vodka sauce and garlic toast

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gluten Free, vegan, and vegetarian options are denoted with GF, V, and VEG