

Black Heath

APPETIZERS

Clam Chowder Soup du Jour Chili
Cup 5 Crock 7

Local Cheeses 15
Fruit & Crackers

Mediterranean Platter 10
*Marinated Feta, Roasted Red Peppers, Olives,
Baguette, and Crackers*

Garlic Fried Calamari 14
Pepperoncini and Cherry Peppers, Lemon Aioli Sauce

Jumbo Prawn Cocktail *GF 16
Cocktail Sauce, Lemon, Micro Greens

PEI Mussels 14
*Green Garlic, Pinot Grigio, Local Amish Butter,
Lemon Grass, Baguette*

SALADS

available as Side - 6 or Entrée - 12

Chef's Garden Baby Greens *GF
*Greens, Marcona Almonds, Manchego, Carrots,
and Aged Sherry Vinaigrette*

Baby Arugula *GF
*Almonds, Goat Cheese, Dried Cranberries,
and Roasted Shallot Vinaigrette*

Grilled Romaine Hearts
*Hearts of Romaine, Caesar Dressing, Shaved Parmesan,
Croutons, Caper Berries, Anchovies*

Wedge of Iceberg *GF
*with Cherry Tomatoes, Bacon Lardon, Gorgonzola Cheese, Red Onion,
Hard Boiled Egg, and Bacon Balsamic Vinaigrette*

Strawberry & Pear *GF
*Mixed Greens, Raspberry Vinaigrette, Gorgonzola Cheese,
Candied Pecans, Sliced Strawberries & Pears*

House 5
Mixed Greens, carrots, cucumbers, tomato, and croutons

Add Chicken -6, Salmon -7, Shrimp -7, or Steak -7

ENTREES

Add a Lobster Tail to Any Entrée 20

8oz. Prime Filet *GF 40

topped with Mushrooms and Demiglace, New Potatoes

12oz Strip *GF 27

Garlic Mashed Potatoes, Green Beans

Broiled Salmon *GF 25

With Pineapple Avocado Cream Sauce

Lake Erie Walleye *GF 26

Crab Carnaroli Rice, Local Baby Spinach, Choron Sauce

Airline Chicken Breast *GF 22

*Boursin Whipped Potatoes, Crispy Brussels Sprouts,
and a Brandy Butter*

Seared Scallops *GF 23

*Braised Fennel and Onions, Asparagus, Creamy Polenta,
and Roasted Red Pepper Puree*

Fettuccini Alfredo 15

Club-made Three Cheese Sauce

Add Chicken -6, Salmon -7, Shrimp 7, or Steak -7

Lobster Mac & Cheese 17

Club-made Cheese Sauce, Maine Lobster, Crumb Topping

Sides 3.50

*Club Made Chips, Glenmoor Fries, Sweet Potato Fries, Stealth Fries, Onion Rings,
Garlic Mashed Potatoes, Baked Potato, Green Beans, Grilled Asparagus, Sautéed Spinach,
Brussels Sprouts, Fresh Fruit*