

Black Heath

SMALL PLATES

Soup of the Day

Chef's Choice Ingredients

6

with Parmesan Crouton

6

Tomato and Basil Bisque

Braised Beef Short Rib and Black Beans

with Cojito Cheese on a Crispy Corn Tortilla with Cilantro and Smoked Tomato Salsa

8

Skirt Steak

Blackened with Chimichurri, Lime and Watercress

8

Mojito Gnocchi

Mint and Lime Gnocchi Sautéed with Shallot, Garlic, Tomato and Finished in a Rum Buerre Blanc

8

Grilled Chicken Satay

Served with Tandoori Dipping Sauce

8

Bacon Wrapped Smoked Sea Scallop

with Frisee and Lemon

9

Three Fresh Shucked Chef's Selection Oysters

Served with Asian Apple Mignonette and Lemon

8

MEDIUM PLATES

Hand-Made Signature Duet of Guacamole

with Just Made Corn and Flour Tortilla Chips – Choice of two flavors (Traditional, Goat Cheese, Feta Cheese, Ancho Pepper, Crab or Smoked Trout)

14

Roasted Red and Golden Beet Salad

with Arugula, Toasted Hazelnuts, Balsamic Reduction and Crispy Goat Cheese

10

Jumbo Prawn Cocktail

16

House-Made Gravlax Plate

with Grilled Naan Bread, Egg, Capers, Cream Cheese and Red Onion

14

One Dozen Middle Neck Clams

*Steamed in a White Wine, Garlic, Butter and Herb Sauce
and served with Grilled Garlic Rubbed Crostini*

14

Wedge of Iceberg

*Bacon Lardons, Cherry Tomatoes, Shaved Red Onion, Maytag Bleu Cheese
and Thousand Island Dressing*

12

Roasted Cauliflower and Broccoli Salad Brushed in Garlic Butter

*with Toasted Almonds, Pickled Red Onion, Asiago Cheese, Cherry Tomato
and Dressed in a Lemon Thyme Vinaigrette*

10

Cheese Plate

4 Cheeses, Sopressata, Fresh and Dried Fruit, Nuts, Fig and Apricot Compote

LARGE PLATES

8oz USDA Prime Filet of Beef

with Sour Cream and Roasted Garlic Mashed Potatoes, Cipollini Onions, Shiitake Mushrooms, Roasted Asparagus with Honey and Chipotle Hollandaise

39

12oz New York Strip Steak

with Potato Croquettes, Creamed Spinach and Cabernet Demi

36

14oz Bone in Beef Short Rib Smoke and Braised

with Salt Cured Turnips, Roasted Baby Carrots, and Red Skin Potatoes in a Mild Beef and Chili Broth. Finished with Smoke Tomato Salsa

30

Chicken Breast

10oz Airline Chicken Breast Coated in Parmesan Cheese and Panko, Served atop Pappardelle Noodles in a Wild Mushroom Marsala Sauce

22

Three Jumbo Scallops

Blackened and Seared with Asparagus and Roasted Red Pepper Risotto, Dressed Frisee and Ginger Chili Aioli

28

Pan Seared Chilean Sea Bass

with Smoked Bacon Potato "Hash" (Bacon, Fingerling Potato, Onion, Cabbage) and Saffron Aioli

32

Pasta Primavera

Penne Pasta Sautéed with Bell Peppers, Artichokes, Zucchini, Squash, Onion and Carrots Tossed in a Light White Wine, Butter and Herb Sauce

16

Pasta -Less Vegetable Lasagna

Layers of Grilled Zucchini, Squash, Eggplant, Asparagus and Tomato topped with Roasted Red Pepper Rouille Sauce, Ricotta Cheese and Fresh Basil

18

TABLE SIDE PREPARATIONS

Traditional Caesar Salad

12

Dover Sole

45

Steak Diane

42

Bananas Fosters

