

Menu

Dress is casual - food is not



The Heritage Restaurant

at Indian Hills Golf Course

www.indianhillsgolfny.com

Appetizers

Shrimp Scampi-----\$8.95

Shrimp covered with lobster hollandaise sauce

Heritage Sampler-----\$10.95

Real potato skins, tender breaded chicken, mozzarella cheese sticks, french fries, cauliflower, mushrooms, choice of dipping sauces

Jumbo Shrimp Cocktail-----\$7.95

Chilled gulf shrimp with zesty cocktail sauce and lemon wedges

Blooming Onion-----\$6.95

Blooming Onion with our own special mix

Mozzarella Sticks-----\$5.95

Served with your choice of dipping sauce

Potato Skins-----\$7.95

Our own baked potato skins filled with melted cheddar cheese topped with real crispy bacon bits served with sour cream

Wings-----\$8.95

Fire up your taste buds with a dozen mouth-watering wings, choice of mild, medium, or hot. Then cool them off with Bleu cheese, celery sticks

Chicken Tenders-----\$6.95

Breaded white chicken meat deep-fried, choice of dipping sauce

Salads

House Salad-----\$3.95

Iceberg lettuce, tomato, cucumber, onion, shredded carrots

Greek Salad-----\$8.95

*Heart of romaine, tomato, cucumber, red onion, feta cheese
Olives, peperoncini*

Caesar Salad-----\$6.95

Crisp hearts of romaine, parmesan cheese, onion, garlic croutons

With Broiled Chicken Breast-----\$8.95

With Grilled Salmon-----\$12.95

Chef Salad-----\$7.95

*Garden-fresh greens, tomatoes, onions, cucumbers, ham, turkey, and cheese
choice of dressing on the side*

Taco Salad-----\$9.95

*Chopped lettuce, diced tomatoes, onions, jalapenos, cheese, taco meat,
black olives served with sour cream & salsa in a tortilla bowl*

Fresh Stuffed Tomato-----\$5.95

*Served on a bed of lettuce, stuffed with tuna salad, served with mixed green
salad, choice of dressing on the side*

**Choice of dressings: Honey Dijon, French, Thousand Island, Caesar, Italian,
Ranch, Bleu Cheese, Crumbly Bleu Cheese, Raspberry Vinaigrette, Oil & Vinegar**

Soups

Cup-----\$2.50 Bowl-----\$3.50

*Soup of the Day
Broccoli & Cheese
French Onion*

Cup-----\$2.95 Bowl-----\$3.75

Chili

All of our soups are home made using chicken or beef broth

Burgers

**Start off with 1/2 pound of juicy 100% fresh Angus Beef
Starting price \$5.95 each additional item add \$.25
select your own toppings from the following choices:**

- *Mushrooms*
- *Black Olives*
- *Raw Onion*
- *Tomato*
- *Lettuce*
- *Pickles*
- *Bacon*
- *Spicy Chili*
- *Jalapenos*
- *Grilled Peppers*
- *Sautéed Onions*
- *Crumbly Bleu Cheese*
- *American Cheese*
- *Swiss Cheese*
- *Shredded Cheddar Cheese*
- *Pepper Jack Cheese*
- *Mozzarella Cheese*
- *Provolone Cheese*

**Choice of side order: Potato chips, macaroni salad, potato salad, applesauce
cup of soup, french fries, or onion rings**

Sandwiches

Club Sandwich-----\$7.95

Ham, turkey, roast beef, or tuna, with lettuce, tomato, cheese, crispy bacon on three slices of toasted white, wheat, or rye bread

Turkey BLT-----\$6.95

Sliced turkey, crispy bacon, melted cheese, lettuce, & tomato, on toasted white, wheat, or rye bread

Crispy Chicken BLT-----\$6.95

Chicken tenders, melted cheese, crispy bacon, lettuce, & tomato on choice of bread

BLT-----\$5.95

Crispy bacon, lettuce & tomato on toasted bread, mayonnaise on the side

Philly Cheese Steak-----\$6.95

Sliced steak, topped with melted cheese & grilled onions

Smothered Grilled Chicken-----\$7.95

Tender boneless chicken breast that's marinated, grilled & smothered with sautéed mushrooms, peppers, onions, & melted cheese

Tuna Melt-----\$5.95

Fresh tuna salad, melted cheese on choice of bread

Grilled Ham & Cheese-----\$5.95

Sliced ham with cheese on choice of bread

Choice of side: Potato chips, macaroni salad, potato salad, applesauce, french fries, or onion rings

Choice of Sub roll, hard roll, white, wheat, or rye bread,

American, Swiss, Cheddar, Pepper Jack, Mozzarella, Provolone, or Bleu cheese

Steaks & Seafood

New York Strip Steak-----\$19.95

Cooked to its fullest flavor with our own special seasoning Blend , your way

Surf & Turf-----\$25.95

*Lobster tail, New York Strip Steak cooked to its fullest flavor
With our own special seasoning blend cooked your way*

*Prim Rib of Beef "The King of roast" is rubbed with fresh
Garlic and slowly roasted, served with au jus*

12 oz. Queen Cut-----\$16.95

16 oz. King Cut-----\$18.95

Shrimp Alfredo-----\$15.95

*Jumbo gulf shrimp in our own Alfredo sauce, over
a bed of pasta, served with garlic bread*

Poached Salmon-----\$15.95

Fresh Alaska filet topped with a Dill hollandaise sauce

Baked or Broiled Haddock-----\$12.95

Fresh Icelandic Haddock baked or broiled with lemon & butter

Seafood Platter-----\$19.95

Clam strips, popcorn shrimp, fried Haddock, and home made hush puppies

*Above items include soup or salad, Bread & Butter , vegetable of the day
choice of baked potato, White & wild rice, French fries, or spaghetti*

Chicken & Pasta

Chicken Marsala-----\$15.95

Breast of chicken in a mushroom marsala sauce

Stuffed Chicken Breast-----\$13.95

*Tender breast of chicken stuffed with home made stuffing
Topped with melted provolone cheese*

Chicken Parmesan-----\$14.95

*All white meat baked in our own tomato sauce topped with
Melted Provolone cheese served with our Spaghetti*

Chicken Alfredo-----\$13.95

*Fresh Fetticcini , marinated chicken sautéed with a light
Herb cream sauce*

Chicken Cordon Bleu-----\$16.95

*Breast of chicken wrapped around Swiss cheese and smoked
Ham topped with our own golden gravy*

*Above items include soup or salad, Bread & Butter
choice of baked potato, White & wild rice, French fries, or spaghetti*

Vegetarian

Pasta Primavera-----\$8.95

Steamed seasonal vegetables in marinara sauce with Fettuccini

Portobello Mushroom-----\$9.95

*Portobello mushroom with balsamic vinegar, garlic, olive oil,
Spinach, tomatoes with penne pasta*

Add Soup & Salad with above entrees \$3.50

Desserts

Please ask server about our desserts of the day

All desserts are home made

Beverages

Pepsi, Diet Pepsi, Lemon-Lime, Ginger-ale, Bottled Water,

Lemonade, Fresh Brewed Ice Tea, Milk, Chocolate Milk,

Coffee, Hot Tea, Hot Chocolate

Drafts

Hennipin, Labatt Blue, Coors Light, Guinness

Specialties

Allagash White

Newcastle Brown Ale

Anchor Porter

Ommegang Rare VOS Amber Ale

Chimay Ale

Rogue Dead Guy Ale

Duvel Golden Ale

Sierra Pale Ale

Bottles

Bass

Budweiser

Buckler

Bud Light

Coors Light

Corona

Genny Light

Heinekin

Kaliber

Labatt Blue

Labatt Blue Light

Michelob Light

Michelob Ultra

Miller Lite

O'Douls Amber

Molson Canadian

Smirnoff Ice

Yuengling

Smirnoff Triple Black

Sam Adams cherry Wheat