

ATHENAEUM HOTEL

# HEIRLOOM

RESTAURANT

## SALADS & SOUPS

### House Mixed Green Salad 7

Grape tomato, cucumber,  
pickled onion & goat cheese

### Caesar Salad 7

Garlic brioche croutons,  
shaved Parmesan &  
house-made Caesar dressing

### Iceberg Wedge Salad 7

Pecan wood-smoked bacon,  
tomato, red onion, blue cheese  
crumbles & dressing

### Soup Du Jour 6

### Chilled Watermelon Gazpacho 6

### 🍷 Lobster Bisque 8

🍷 House Favorite



Menu created by Executive Chef Travis Bensink  
Prices subject to change.

## STARTERS

### 🍷 Citrus-Seared Tuna 15

Asian slaw, cilantro-lime rémoulade & wasabi yuzu

### Beemster Fondue 12

Aged gouda, fresh fruit & warm baguette

### Prince Edward Island Mussels 14

Sautéed in white wine and butter with a rich tomato and  
chorizo sauce & garlic-brushed toast points

### 🍷 Taco Trio 15

Blackened shrimp taco with Asian slaw and cucumber,  
queso fresco & wasabi aioli

Pork carnitas with vinegar slaw, queso fresco  
& hickory smoked Sriracha barbecue

Duck confit taco with fried onion, queso Fresco  
& cranberry chipotle aioli

### Classic Shrimp Cocktail 14

### Fried Green Tomatoes 12

Fried green tomato stack, thinly sliced prosciutto,  
shrimp with a honey mustard & balsamic drizzle

## ENTRÉE SALADS

*Salad Dressings: Balsamic vinaigrette, raspberry vinaigrette,  
honey tarragon vinaigrette, poppy seed, Italian, Caesar, ranch,  
blue cheese & strawberry balsamic vinaigrette (house)*

### Grilled Salmon Salad 16

Mixed greens, roasted sweet potato, couscous and quinoa blend,  
shaved parmesan with & honey tarragon vinaigrette

### Herb-Grilled Chicken Cobb Salad 14

Avocado, bacon, tomato, onion, blue cheese & hard-cooked egg

### 🍷 Strawberry Bibb Salad 13

Boston bibb lettuce, candied walnuts, fresh strawberries,  
Reverie Creamery cheese curds & strawberry balsamic vinaigrette

*Add Ons: Grilled chicken +4, grilled shrimp +6, grilled salmon +8*

**Tippling.** Gratuity is not included.

**Food Allergies.** Please let your server know if you have any food allergies.

## STEAKS

*Steak Sauce Choices: Diane, Au poivre, Roquefort blue cheese & pecan wood-smoked bacon cream sauce  
Served with choice of two sides*

**Delmonico**  
(12 oz.) 36

**Bistro Steak**  
(8 oz.) 29

🍷 **Filet Mignon**  
(8 oz.) 37

## ENTRÉES

*Served with choice of two sides*

**Pan-Seared Sea Scallops** 36  
Strawberry pepper jam

**Skillet Roasted North Atlantic Salmon** 30  
Charred peach chutney

**Maryland-Style Crab-Stuffed Flounder** 31  
Lobster cream sauce

**Fresh Seafood Feature** *Market Price*

**Bone in Beef Short Rib** 32  
Braised beef short rib with red wine Demi Glaze

🍷 **Pan-Seared Mountain Trout** 28  
Lemon caper beurre blanc

**Coleman Farms Free Range Half Chicken** 26  
Semi-boneless half chicken with bourguignonne butter

🍷 **Shrimp Risotto** 26  
Sautéed shrimp with wild mushrooms, zucchini,  
summer squash & parmesan

**Pork Milanese** 29  
Panko breaded Berkshire pork chop topped with  
a strawberry bibb gremolata

🍷 **Classic Veal Shepherd's Pie** 30  
Fresh veal with a red wine reduction & seasonal vegetables  
topped with duchess potatoes

🍷 **Heirloom Lasagna** 25  
House-ground beef, ricotta, fresh mozzarella & shaved Romano

**Roasted Butternut Squash Bottom** 21  
Stuffed with ancient grains & lemon caper beurre blanc

🍷 **Napa Cabbage Roll** 21  
Wild mushroom and brie barlatto with a tomato Pernod sauce

## DAILY FEATURES

*Monday*

**Duck Confit with Mustard Tarragon  
Cream Sauce** 30  
Served with choice of two sides

*Tuesday*

**Farm-to-Table Entrée** *Market Price*

*Wednesday*

**Bacon-Wrapped Meatloaf  
with Diane** 24  
Served with choice of two sides

*Thursday*

**Lamb Du Jour** *Market Price*

*Friday*

**Grand Prime Rib Buffet** 34

*Saturday*

**Lobster Du Jour** *Market Price*

*Sunday*

**Calves liver with Caramelized Onion  
and Au Poivre** 14  
Served with a choice of two sides

## À LA CARTE SIDES

*4.50 ea.*

Baked Potato

Crème Fraîche Whipped Potato

Haricot Verts

Herb-Roasted Mushrooms

Corn Pudding

Wild Rice

Chef's Seasonal Vegetable

Fresh-Cut French Fries