

# HERITAGE GRILL

BY RALPH BRENNAN

## PRIVATE PARTIES - 7 DAYS & NIGHTS A WEEK

Rehearsal Dinners... Wedding Receptions... Baby Showers... Birthday Parties...  
Bar Socials... Cocktail Receptions... Corporate Drop-Off Catering

Call Our Catering & Event Team 539.5510 - tours, sample menus & proposals

### - 2 COURSE EXPRESS LUNCH -

Cup of SOUP OF THE DAY or SEASONAL GREENS SIDE SALAD

#### HERITAGE GRILL HANGER STEAK

Worcestershire glaze, parsnip potato purée, grilled asparagus, tobacco onions  
20 / 17 a la carte

#### CHOICE OF...

#### GULF SHRIMP CAVATAPPI PASTA

garlic, vine ripened tomatoes  
and basil 18 / 15 a la carte

#### BRONZED REDFISH

smoked corn & lump crab sauce  
with sugar snap peas  
22.50 / 19.50 a la carte

#### "Get Fit with Ralph" SPA PLATE:

FLOUNDER EN PAPILOTE lemon thyme, leeks, tomatoes and julienned vegetables 17

### - STARTERS -

#### LOUISIANA CRAB DUET

lump crab & corn fritters with Creole tartar sauce  
and smoked lump crab & bacon dip  
with French bread crostini 10

#### DUCK & WILD MUSHROOM SPRING ROLLS

mirin soy dipping sauce 8

#### BAKED P&J OYSTERS

leek creamed spinach and tasso gratin 9

#### HOUSEMADE CREOLE POTATO CHIPS

pan roasted onion dip 4

### - SOUPS & SALADS -

#### DUCK & ANDOUILLE GUMBO

dark roux, classic trinity,  
Creole Country andouille, long grain rice 7

#### SOUP OF THE DAY 6

#### HERITAGE GRILL SALAD

seasonal greens, goat cheese crouton,  
spiced pecans, honey-balsamic dressing 7

#### BIBB WEDGE SALAD

applewood bacon, vine ripened tomatoes,  
red onion, buttermilk ranch dressing 6

#### CREOLE CAESAR

hearts of romaine, garlic croutons,  
shaved Parmigiano 6

### - SIDES -

Crispy Frites 4

Beer Battered Onion Rings 4

Grilled Asparagus 4

Grilled Chicken 6

Grilled Shrimp 7

Jumbo Lump Crabmeat 8

### - SANDWICHES & ENTRÉES -

#### CRABMEAT GRILLED CHEESE

Louisiana crabmeat, Fontina & Vermont white cheddar, grilled golden brown  
on 7 grain bread with a cup of smoked tomato soup 17

#### HERITAGE GRILL PRIME SIRLOIN BURGER

Vermont white cheddar, butter lettuce, vine ripened tomato, grilled red onions  
on a toasted bun, served with crispy frites and our housemade ketchup 12

#### TURKEY CLUB

sliced multi-grain, applewood bacon, butter lettuce, vine ripened tomato,  
cranberry mayo, side of beer battered onion rings 11

#### GRILLED SHRIMP BURGER

chopped Louisiana shrimp patty on toasted brioche bun with basil mayo,  
lettuce, vine ripened tomato and our housemade Creole potato chips 14

#### BRAISED BEEF BRISKET SANDWICH

pulled beef brisket on brioche with braised mustard greens,  
caramelized onions and Vermont cheddar with our housemade  
Creole potato chips and cole slaw 14

#### PAN FRIED JUMBO LUMP CRAB CAKES

corn macque choux and ancho chili aioli 17

### - BIG SALADS -

#### CRISPY GULF SHRIMP SALAD

fried lemon, spicy sesame dressing, vine ripened tomato, cucumber  
and mixed greens tossed in a citrus soy vinaigrette 16

#### SESAME SEARED AHI TUNA SALAD

crunchy greens, cucumber, vine ripened tomato,  
edamame, and ponzu vinaigrette 19

#### BBQ OYSTER SALAD PAULETTE

crispy P&J oysters, spinach & frisée, housemade blue cheese dressing,  
red onion, crumbled Stilton 14

#### GRILLED CHICKEN CHOPPED SALAD

diced vine ripened tomato, cucumber, avocado, applewood smoked bacon,  
chopped egg and scallions with blue cheese dressing 15

11-1-12

LUNCH: Mon-Fri 11 am - 2 pm • BAR: Mon-Fri 11 am - 7 pm • HAPPY HOUR: Wed & Fri 4 - 7 pm

# HERITAGE COCKTAILS

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HERITAGE SIGNATURE DRINK: **Housemade Ginger Ale** ginger simple syrup, fresh squeezed lime juice, club soda 3

**"SAY IT AIN'T SO...PLEASE DON'T GO!"**

Save the Times Picayune!! Housemade nectar syrup,  
Old New Orleans Rum, splash of soda, squeeze of lime  
*\*20% of proceeds benefit adversely impacted Times Picayune employees*

## DARK & STORMY

Old New Orleans Spiced Rum, housemade ginger ale,  
garnished with a lime wedge 7

## METAIRIE-RITA

Sauza Gold Tequila, triple sec, lemon & lime juice, Blue Curacao 8

## RED FISH GRILL LEMONADE

Cruzan Citrus Rum, Chambord, lemon & lime juice, Sprite 7.5  
*Red Fish Grill favorite*

## GINGER OLD FASHIONED

ginger infused Makers Mark, bitters, orange wedge & cherry 9

## POMEGRANATE-TINI

Pama Pomegranate Liqueur, Absolut Vanilla Vodka 8.5  
*Ralph's on the Park favorite*

## SKINNY RASPBERRY LIME COOLER

Absolut Vodka, Sugar Free Torani Raspberry Syrup,  
lime juice, soda 8 *café b favorite; under 200 calories*

**10¢ MARTINI FRIDAYS** - Gin or Vodka  
*with the purchase of an entrée*

# WINE

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## SPARKLING

Piper Sonoma Brut, NV

Montmartré, France, NV Rosé

Veuve Clicquot, Brut, Reims, France, NV

## WHITES

McWilliams, Chardonnay, South East Australia, '09

Maso Canali, Pinot Grigio, Trentino, Italy, 2009

Sonoma Cutrer, Chardonnay, Russian River, 2010

Trefethan Estate, Chardonnay, Napa Valley, 2008

## ROSE

Bieler Pere Et Fils, Sabine, France, 2011

## REDS

Washington Hills, Merlot, Washington State, 2008

Altosur, Malbec, Argentina, 2011

Bigvine, Pinot Noir, Central Coast, 2009

Rock & Vine, Cabernet Sauvignon, North Coast, 2008

Barrel Monkeys, Shiraz, McLaren Vale, 2008

Kenneth Volk, Pinot Noir, Santa Maria, 2007

Holdredge, Syrah, Russian River Valley, "Lovers Lane", 2007

Robert Sinsky, Merlot, Los Carneros, 2006

Sonoma Cutrer, Pinot Noir, Sonoma Coast, 2006

Duckhorn, Cabernet Sauvignon, Napa, 2006

glass

bottle

10

38

8

32

85

6.5

26

9.25

36

41

12

45

8

31

6.5

26

8

32

9.5

36

10.5

38

39

42

46

75

78

140

# SWEETS

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## DARK CHOCOLATE TART

locally made salted caramel ice cream 6

## LITE VANILLA FROZEN YOGURT

fresh Louisiana satsuma, crispy wafer cookie 6

## CHEWY DOUBLE CHOCOLATE PECAN COOKIES

*Four of our housemade cookies neatly packaged and ready to take with you!*

Made with rich dark chocolate, Louisiana pecans, and baked to soft and chewy perfection! 3