

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**

Prime NY Strip Steak Filet

8 ounce prime New York strip steak,
béarnaise butter, fingerling potato
& asparagus pan roast
23 / 20 a la carte

CHOICE OF..

Bronzed Redfish Fillet

Louisiana crawfish bordelaise,
popcorn rice
22.50 / 19.50 a la carte

Crawfish & Wild Mushroom Fettuccine

Louisiana crawfish, sautéed wild mushrooms, handmade fettuccine,
Creole cream sauce 18 / 15 a la carte

STARTERS

Duck & Wild Mushroom Spring Rolls

mirin soy dipping sauce 8

Baked P&J Oysters

leek creamed spinach and tasso gratin 9

Crispy Crawfish & Avocado Nori Roll

spicy mayo, sweet soy 8

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

Housemade Creole Potato Chips 3

Grilled Asparagus 4

Grilled Chicken 6

Grilled Shrimp 7

Jumbo Lump Crabmeat 8

SANDWICHES & ENTRÉES

Shrimp Salad Pita

chilled Gulf shrimp in a light remoulade dressing with avocado,
heirloom tomato and alfalfa sprouts 12

Crawfish Grilled Cheese

Louisiana crawfish, fontina & white cheddar, grilled golden brown
on 7 grain bread with a cup of our crawfish bisque 15

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

Gulf Shrimp Burger

toasted brioche, butter lettuce, beefsteak tomato, kanzuri dressing,
spicy nappa cabbage slaw 14

Grilled Ahi Tuna Niçoise "Get Fit with Ralph Spa Plate"

chilled salad of haricots verts, grape tomatoes, fingerling potatoes,
Niçoise olives and hard boiled quail egg 19

Grilled Atlantic Salmon

braised vegetable farro, fennel soffrito, Creole mustard vinaigrette 18

BIG SALADS

Grilled Chicken Paillard Arugula Salad

grape tomato & pearl mozzarella caprese, grilled red onion, toasted pignoli,
basil balsamic vinaigrette 16

Crispy Louisiana Crawfish 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 3-4-13

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

HERITAGE COCKTAILS

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 - Gin or Vodka
with the purchase of an entrée

WINE

SPARKLING

	glass	bottle
Piper Sonoma Brut, NV	10	38
Montmartré, France, NV Rosé	8	32
Veuve Clicquot, Brut, Reims, France, NV		85

WHITES

McWilliams, Chardonnay, South East Australia, '09	6.5	26
Maso Canali, Pinot Grigio, Trentino, Italy, 2009	9.25	36
Sonoma Cutrer, Chardonnay, Russian River, 2010		41
Trefethan Estate, Chardonnay, Napa Valley, 2008	12	45

ROSE

Bieler Pere Et Fils, Sabine, France, 2011	8	31
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REDS

Washington Hills, Merlot, Washington State, 2008	6.5	26
Altosur, Malbec, Argentina, 2011	8	32
Bigvine, Pinot Noir, Central Coast, 2009	9.5	36
Rock & Vine, Cabernet Sauvignon, North Coast, 2008	10.5	38
Barrel Monkeys, Shiraz, McLaren Vale, 2008		39
Kenneth Volk, Pinot Noir, Santa Maria, 2007		42
Holdredge, Syrah, Russian River Valley, "Lovers Lane", 2007		46
Robert Sinsky, Merlot, Los Carneros, 2006		75
Sonoma Cutrer, Pinot Noir, Sonoma Coast, 2006		78
Duckhorn, Cabernet Sauvignon, Napa, 2006		140

SWEETS

Dark Chocolate Tart

locally made salted caramel ice cream 6

Lite Vanilla Frozen Yogurt

strawberries, crispy wafer cookie 6

Pecan Oatmeal Raisin Cookies 3

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