1730 TAVERN & Passwaters RESTAURANT

Appetizers

BANG - BANG SHRIMP | *DF* 16
Crispy Shrimp tossed in a creamy, sweet & spicy bang bang sauce, finished with chives

ONION RINGS | *H* 8
Golden onion rings served with smoky horseradish cream for dipping

ROASTED RED PEPPER HUMMUS | *GF,DF,H* 14
Creamy red pepper hummus served with marinated olives, crisp carrots & celery alongside corn tortilla chips

TAVERN WINGS | *DFA,H* 10 | 16
6 or 12 wings, fried & tossed in your choice of sauce with ranch or blue cheese
Sauces | Hot, mild, BBQ, Lemon Pepper, or Old Bay

PARMESAN BRUSSELS SPROUTS | *GF,DFA,H* 14
Brussels with applewood smoked bacon, garlic, & parmesan finished with maple syrup & balsamic glaze

SHRIMP COCKTAIL | *GF,DF* 14
Chilled shrimp with old bay, cocktail sauce & a lemon

WHIPPED RICOTTA MEATBALLS | *H* 15
Hearty meatballs served with a whipped herb ricotta, marinara drizzle, finished with basil & garlic bread

CREAM OF CRAB SOUP | *GF* 7 | 11
Cup or bowl of Chef's secret recipe

PLANNING A SPECIAL EVENT?

Celebrate with us! Heritage Shores offers beautiful event spaces for private parties, weddings, corporate gatherings, and special occasions. Ask us about our event spaces and rental options!

Salads

ADD-ONS
Grilled Chicken 6 | Salmon 12 | Shrimp 12

THE WEDGE | *GF, DFA,H* 14
Crisp iceberg with bacon, gorgonzola, cherry tomatoes, & red onion, served with blue cheese dressing

KALE CAESAR | *GFA,DFA,H* 13
Kale & romaine tossed in Caesar dressing with croutons, grated & shaved parmesan

CAPRESE STEAK SALAD | *GF,DFA,H* 20
Flank steak & creamy burrata over mixed greens with cherry tomatoes, cucumbers, & red onion, finished with a balsamic glaze drizzle

HERITAGE HOUSE SALAD | *GFA,DF,H* 12
Mixed greens, cherry tomatoes, cucumber, red onion, shredded carrots, & croutons, served with citrus vinaigrette

Handhelds

Served with French Fries

SUBSTITUTES
Onion Ring 2 | Side House or Caesar Salad 3 | Chef's Daily Vegetable 3

ADD-ONS
Bacon 2 | Fried Egg 2 | Gluten Free Bun 3

CHICKEN BACON RANCH | *GFA,DFA,H* 16
Chicken breast, applewood smoked bacon, aged cheddar, LTO, topped with ranch on toasted ciabatta

ANGUS BURGER | *GFA,DFA,H* 16
½ Pound angus burger with aged cheddar & LTO on a brioche bun

VEGGIE BURGER | *GFA,DF,H* 15
6oz. Vegetable patty with LTO on a brioche bun

CRAB CAKE SANDWICH | *DF* 22
4oz. Crab cake with remoulade & LTO on a brioche bun

GRILLED MEATLOAF SANDWICH | *H* 16
Hearty meatloaf with aged cheddar & caramelized onions on a brioche bun

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially, if you have certain medical conditions.

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Entrees

BLACKENED CHICKEN ALFREDO | *H* 20
Blackened chicken breast served over linguine tossed with Chef's creamy alfredo, served with garlic bread

MUSSELS & LINGUINE 25
A pound of mussels over linguine with your choice of marinara or white wine garlic sauce, finished with parsley & served with garlic bread

CHICKEN PARMESAN | *H* 21
Crispy chicken breast served with spaghetti tossed with marinara topped with fresh mozzarella, basil, & shaved parmesan served with garlic bread

TIDAL TURF RAVIOLI 34
Sirloin & Shrimp with cheese ravioli, spinach, & sun-dried tomatoes in a pesto alfredo sauce, served with garlic bread

CHICKEN FRANCESE & LINGUINE | *H* 20
Pan-fried chicken breast in a white wine & butter sauce over linguine with Chef's seasonal vegetables

GRILLED MEATLOAF | *H* 20
Hearty meatloaf, grilled & topped with mushroom gravy, served with whipped potatoes & green beans

CRAB CAKES | *DF* 38
Two 4oz. crab cakes served with old bay French fries, tartar & cocktail sauces

FISH & CHIPS | *DF,H* 22
Beer tempura cod filets, served with French fries, tartar & cocktail sauces

TUSCAN SALMON | *GF,DFA,H* 27
Salmon Filet with white garlic sauce, sauteed spinach, & sun-dried tomatoes served over rice pilaf with green beans

From the Butchers Block

Served with whipped potatoes & sauteed asparagus

14OZ. BONE-IN PORK CHOP | *GF* 34
Grilled and finished with a Jack Daniel's glaze

14OZ. RIBEYE | *GF* 34
Grilled and topped with compound herb butter

Sides

GARLIC BREAD	4
WHIPPED POTATOES	4
FRENCH FRIES	6
RICE PILAF	6
GREEN BEANS	6
CHEF'S SEASONAL VEGETABLES	6
SIDE HOUSE OR CAESAR SALAD	6

Dessert

ASK YOUR SERVER ABOUT TODAY'S DESSERT SELECTION AND ICE CREAM FLAVOR

Allergy Guide

GF - GLUTEN FREE
GFA - GLUTEN FREE AVAILABLE
DF - DAIRY FREE
DFA - DAIRY FREE AVAILABLE
H - SHELLFISH FREE

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Cocktails

CHIP SHOT 12
Sagamore Rye, Cranberry Juice, Lemon Juice, Aromatic Bitters

TRANSFUSION 10
Tito's Vodka, Ginger Ale, Grape Juice & Lime Juice

CLUBHOUSE 75 13
Gray Whale Gin, Edlerflower Liqueur, Lemon Juice, Prosecco

PEAR-WAY MULE 12
Absolut Pear, Lemon Juice, Ginger Beer

PAR 4 PALOMA 10
Patron Silver, Lime Juice & Grapefruit Juice, Simple Syrup

SEASONAL SANGRIA 9

THE TOP TRACER TONIC 11
Hendrick's Gin, Tonic, Muddled Cucumber & Grapefruit
Inspired by the precision of your virtual game

Wine

	GLASS	BOTTLE
HAYES RANCH CHARDONNAY	6	24
KENDALL JACKSON CHARDONNAY	9	36
HAYES RANCH PINOT GRIGIO	6	24
BERINGER WHITE ZINFANDEL	6	32
BAREFOOT MOSCATO	6	24
ERNTZ FINK RIESLING	6	24
MONKEY BAY SAUVIGNON BLANC	7	24
HAYES RANCH CABERNET SAUVIGNON	6	24
14 HANDS CABERNET SAUVIGNON	8	30
JOSH CABERNET	10	40
JOSH CHARDONNAY	10	40
HAYES PINOT NOIR	6	24
HAYES RANCH MERLOT	6	24

After Dinner Cocktails

ESPRESSO MARTINI 11
Espresso Vodka, Kahlua, Cold Brew, Simple Syrup

SALTED CARAMEL WHITE RUSSIAN 12
Caramel Vodka, Kahlua, Half & Half, Salty Sprinkle

KEY LIME MARTINI 12
Vanilla Vodka, Rumchata, Lime Juice, Simple Syrup

IRISH COFFEE 10
Jameson Irish Whiskey, Bailey's, House Brew

Beer

DRAUGHT

COORS LIGHT	4
DOGFISH HEAD 60 MINUTE IPA	5
EVOLUTION LOT #3	6
MILLER LITE	4
MICHELOB ULTRA	4
STELLA ARTOIS	6
YUENGLING	4

CANS AND BOTTLES

COORS LIGHT	4
BUD LIGHT	4
BUDWEISER	4
CORONA EXTRA	5
HEINEKEN	5
BLUE MOON	5
DOGFISH HEAD 60 MINUTE IPA	5
HEINEKEN 00 NON-ALCOHOLIC	5
EVO LOT #3 IPA	6
ANGRY ORCHARD	6