

Welcome to Heatherfields

Recognized by "Gourmet Magazine" as one of Michigan's "Most Romantic" Restaurants Lunch Menu served Monday-Saturday

11:00 am to 2:00 pm

Join us for our Famous Sunday Brunch

Appetizers and Soups

Shrimp Cocktail

Chilled Gulf Shrimp served with spicy Tomato Coulis and fresh lemon
\$9.95

Portobello Fries

Lightly battered and deep fried slices of Portobello Mushroom served with house ranch
\$5.95

Coconut Shrimp

Jumbo Shrimp dipped in a coconut tempura batter and fried to a crisp golden brown
\$8.95

Heatherfields Signature Soup

Creamy lemon chicken artichoke served with wild rice and sautéed mushrooms
\$4.95

Soup du jour

Cup: \$3.25 Bowl: \$4.50

Sandwiches

All sandwiches are served with a choice of side salad or French fries

Bay Valley Burger*

8oz of Certified Angus ground Chuck, broiled to order served with lettuce, tomato and sliced onion on the side, topped with your choice of American, Swiss or Cheddar cheese, all on a toasted Kaiser Roll
\$7.95

Harbor Grill

Open face sandwich with bacon, tomato, onion, Swiss and Cheddar cheese topped with a Blue cheese dressing and broiled
\$9.25

Club Sandwich

A traditional club, stacked high with smoked turkey, sliced ham, Michigan maple cured bacon, lettuce and tomatoes on your choice of toasted bread
\$7.95

Players Steak Sandwich*

A 6oz, sirloin steak sliced thin and sautéed with domestic mushrooms and caramelized onions, topped with melted provolone cheese and stuffed into a warm hoagie roll
\$8.95

Grilled Chicken Breast

Tender grilled breast of chicken sliced and served on a toasted Kaiser Roll with lettuce, tomato and onion with Dijon mayo on the side
\$5.95

Specialty Salads

The Michigan Salad

Baby greens, sun dried Michigan cherries, pine nuts, crumbled blue cheese and sweet red onions served with our house raspberry vinaigrette

\$7.95

Add a grilled chicken breast for \$3.00

Asian Glazed Salmon Salad

Grilled salmon steak with a teriyaki glaze served over a blend of mixed greens, water chestnuts, crispy lomaine noodles, shredded carrots and sesame dressing

\$10.95

Pecan Chicken Salad

Tender chicken breast coated with roasted pecan crust, displayed over mixed greens and topped with sun-dried cherries and served with our house raspberry vinaigrette

\$8.95

Grilled Chicken Caesar Salad

Crisp Romaine lettuce, tender grilled chicken grated Parmesan cheese tossed with calamata olives, roast red peppers and seasoned croutons served in our tangy Caesar dressing

\$8.95

South Western Grilled Steak Salad

Grilled Angus steak sliced and served over a bed of fresh greens with fire roasted red peppers, chili spiced croutons fresh tomatoes grilled red onion and shredded cheddar jack blended cheese with a salsa ranch dressing on the side

\$9.95

Mediterranean Grilled Chicken Salad

A grilled and sliced breast of chicken served over crisp romaine lettuce with artichoke hearts dried sliced figs roasted red pepper and feta cheese with your choice of dressings

\$9.95

Tostada Salad

Seasoned Ground beef layered with chopped leaf lettuce in a tortilla bowl with fresh chopped tomato, black beans, roasted red pepper, sliced red onion and shredded cheddar jack cheese with salsa, sour cream and ranch dressing on the side

\$9.95

*Notice consuming raw or undercooked food can increase your risk to food borne illness