



**Wild Alaskan Sockeye Salmon\*** Your choice of four preparations 20-

- Butter poached with lemon & capers
- Parmesan bacon crusted with herb butter
- Maple ginger glaze
- 7 Seas Brewing Co. beer tempura

**7 Seas Tempura Halibut**  
with Fries & Slaw

- 2 piece 15-
- 3 piece 18-

**Alaskan Cod\*** Your choice of three preparations 16 -

- Grilled with garlic & basil cream
- Pan seared with fresh tomato & bay shrimp
- 7 Seas Brewing Co. beer tempura

**Black Tiger Shrimp** Your choice of three preparations 16-

- Creole, sweet peppers, creamy tomato sauce
- Scampi, fresh tomato with parmesan bread crumbs
- 7 Seas Brewing Co. beer tempura

**Steaks\***

Three cuts; your choice of three preparations

Rib Eye 10oz 18- 16oz 21-

Top Sirloin 8oz 16-

Flat Iron 8oz 17 -

- Mushroom & roasted garlic herb butter
- Horseradish cream & onion haystack
- Chipotle lime butter

Heritage entrees **include**  
your choice of two side dishes (below)  
and fresh baked crusty French rolls  
with herb butter

**Chicken\*** Your choice of three preparations 16-

- Apple cider brined, sweet mustard glaze
- Rosemary roasted with garlic basil cream
- Stuffed with sundried tomato, artichoke & feta cheese

**Sides** (a la carte Sides 3-)

- Baked, mashed or French fried potatoes
- Fried rice
- Mac & cheese
- Snap peas with baby carrots
- Green beans with almonds & garlic
- Fresh tossed greens or Caesar salad
- House-made coleslaw
- Award winning clam chowder or soup of the day

\* Can be cooked to order. Consuming undercooked meat, poultry, eggs or seafood may increase your risk of food borne illness.

## Heritage Pizza 12-

Featuring hand tossed, house-made Italian herbed dough  
12"-14" Serves 1-2

*Chef's Special Pizza  
ask your server*

### Hawaiian

Canadian bacon & pineapple

### BLT

Tomato, bacon & topped with fresh lettuce after baking

### Pesto Chicken

Chicken, artichokes, caramelized onions with a traditional pesto sauce

### Pepperoni

The traditional favorite with cheese and house-made marinara sauce

### Veggie

Red & green peppers, caramelized onion, mushrooms, yellow squash, and roasted garlic with a tomato garlic pesto sauce (topped with spinach after baking)

## Pasta 14-

Served with side garden or Caesar & garlic bread

### Beef Ravioli with Marinara

### Chicken Penne

Artichoke, tomato & garlic basil

### Penne Primavera

Fresh vegetables, garlic, olive oil & parmesan cheese

### Fettuccine Alfredo with bay shrimp

## Salads 12-

Served with roll & butter

### Fish Taco

Alaskan cod on romaine with tortilla chips, black olives, tomato, green onion, avocado, salsa & sour cream

### Asian Chicken

Spring greens with cabbage & crispy rice noodles tossed with Asian sesame dressing & topped with grilled chicken breast

### Caesar

With char broiled chicken breast, fried calamari, sweet bay shrimp or grilled salmon, on fresh romaine tossed with creamy Caesar dressing and parmesan cheese

### Shrimp Louie

sweet bay shrimp, boiled eggs, artichoke hearts

## Burgers \*

Choose one side

### 1/2 lb. Beef Patty on focaccia bun 10 -

add toppings 2-

Bacon & cheddar, Big Kahuna, or  
Chipotle pepperjack

### Grilled chicken breast on split top bun 9 -

add topping 2-

Bacon & cheddar, BBQ grilled onions & Swiss,  
or Thai teriyaki grilled pineapple & Swiss

## Sandwiches 10 -

Choose one side

Prime Rib dip on crusty French roll  
with au jus

Classic Reuben on thick marble rye

Grilled turkey on sourdough with tomato,  
avocado & Havarti

*Side choices listed on opposite page*

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**The Heritage**  
RESTAURANT  
AT THE INN AT GIG HARBOR

## Appetizers

### **Calamari Inferno**

house crafted, tender & zesty  
with a roasted red pepper aioli 8-

### **Chicken Quesadilla**

three cheeses, grilled chicken,  
smokehouse BBQ sauce &  
sour cream on the side 7-

### **Crispy Potato Skins**

Cheese and bacon finished with green  
onions & sour cream on the side 6-

### **Hot Crab & Artichoke Dip**

with romano cheese crostini -9

### **7 Seas Brewing Tempura Prawns**

Thai chili sauce 9-

### **Caprese Plate**

fresh mozzarella, fresh tomatoes & basil  
chiffonade with extra virgin olive oil 6-

### **Crispy Fried Beef Ravioli**

house-made marinara on the side 6-

### **Thai-Teri Meatballs**

with fresh pineapple chunks 7-

### **Feta Bruschetta**

romano crostini topped with roma  
tomatoes, garlic, basil 6-



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## Desserts

### **Buzz Bomb**

chocolate on chocolate baby Bundt cake topped  
with vanilla ice cream and chocolate sauce 6.50-

### **Crème Brûlée**

classic caramelized sugar on creamy  
baked custard 5-

### **Peach Cobbler**

cinnamon & butter peaches baked in a  
light & sweet batter 5-  
ala mode 6-

### **New York Style Cheesecake**

with strawberry compote 6-

### **Deep Fried PBJ**

cinnamon swirl bread, blackberry  
preserves, peanut butter, crispy fried in a  
waffle batter coating, served  
with vanilla ice cream 6-

### **Fresh Berry Sorbet**

4-

### **Vanilla Ice Cream**

chocolate syrup on request 2-