

# HEIST

RESTAURANT + WINE CLUB

## Graduation Week Celebration

| optional add-ons for the table

### CAVIAR SERVICE

10g	30
20g	50
50g	110

### CALAMARI FRITTI

24

### SHRIMP COCKTAIL

2pc	18
4pc	32

### EAST COAST OYSTERS

half dozen	23
dozen	45

## BACHELOR'S 115

appetizers | choice of

### CAESAR SALAD

romaine, grilled corn, applewood smoked bacon, grana padano, caesar dressing

### ARTISANAL GREEN SALAD

mixed greens, cider vinaigrette, crispy shallots, gremolata, shaved pecorino **V**

### ARANCINI

gruyère stuffed crispy fried rice, pomodoro, basil **V**

### CHILLED TOMATO GAZPACHO

cucumber, bell pepper, red onion, sherry vinegar, ciabatta croutons **V**

mains | choice of

### CHICKEN PARMIGIANA

breaded chicken breast, pomodoro, buffalo mozzarella, rigatoni alla vodka

### STUFFED EGGPLANT

oven roasted eggplant, pomodoro, mozzarella, pangrattato, seasonal vegetables **V**

### RIGATONI ALLA VODKA

guanciale, chilies, vodka tomato cream sauce

### PAN SEARED SCOTTISH ORGANIC SALMON

roasted new potatoes, seasonal vegetables, fresh tomato salsa, charred lemon **GF**

### GRILLED VEAL LIMONE

mashed potatoes, seasonal vegetables, lemon, butter, white wine, parsley **GF**

add jumbo prawns | 18 add 10g caviar | 30 add grilled lobster tail | 30

## MASTER'S 155

appetizers | choice of

### CAESAR SALAD

romaine, grilled corn, applewood smoked bacon, grana padano, caesar dressing

### HAMACHI CRUDO

cucumber, capers, citrus, extra virgin olive oil, maldon sea salt **GF**

### CARPACCIO

shaved grana padano, crispy shallot, cognac mustard aioli, maldon salt **GF**

### BURRATA

cocktail tomatoes, basil pesto, aged balsamic, extra virgin olive oil, roasted garlic crostini

mains | choice of

### ROASTED BONELESS HALF CHICKEN

mashed potatoes, seasonal vegetables, herbed jus **GF**

### SPAGHETTI ALLA CHITARRA

snow crab claw, picked blue crab meat, brandy, cherry tomato cream sauce, pangrattato

### GRILLED BUTTERFLIED BRANZINO

seasonal vegetables, roasted new potatoes, chimichurri, charred lemon **GF**

### GRILLED LAMB CHOPS SCOTTADITO

mashed potatoes, seasonal vegetables, roasted garlic, rosemary, red wine jus **GF**

### GRILLED BEEF TENDERLOIN 6 OZ

roasted new potatoes, seasonal vegetables, red wine jus **GF**

add jumbo prawns | 18 add 10g caviar | 30 add grilled lobster tail | 30

| optional add-ons or substitutions

### PAN ROASTED GNOCCHI 36

grilled corn, roasted peppers, peas, grana padano, mushrooms, scallion, garlic crema

### MARGHERITA PIZZA

tomato sauce, buffalo mozzarella, basil **V**

23

### HOT HONEY PIZZA

hot honey, soppressata, dried chilies, mozzarella

24

### THE FUN-GHI PIZZA

roasted mushrooms, sweet onion, mozzarella, truffle oil **V**

25

dessert platters for the table

### TRIPLE CHOCOLATE MOUSSE CAKE

chocolate sauce

### NEW YORK CHEESECAKE

ontario strawberry compote

### FRESH BERRIES

chantilly cream

**GF** Gluten Free **V** Vegetarian **Vg** Vegan

Many of our menu choices can be altered to accommodate dietary restrictions. Please speak to your server for more information.