

Try it with a Heartland Brew

INDIAN RIVER LIGHT

With accents of orange blossoms this refreshing light pale ale is clean and smooth. A subtle hint of coriander enhances the crisp finish.

CORNHUSKER LAGER

Crisp and smooth, our golden lager is crafted from Midwestern malts and flaked sweet corn. This is our most refreshing beer, with a mellow maltiness and a light, clean finish.

HARVEST WHEAT

A straw-colored traditional American wheat beer made with malted wheat and 2-row barley, unfiltered, and served with a lemon wedge for a light citrus finish.

RED ROOSTER ALE

Caramel and Munich malts give our flavorful red ale a rich toffee and roasted nut character. We top off this beer with a healthy addition of American hops for a perfect balance.

INDIANA PALE ALE

IPA's are popular for their zesty hop spice and rich malt character. With a deep golden color, full malt flavor, and aggressive bittering hops, this unique ale is one to enjoy.

FARMER JON'S OATMEAL STOUT

This hearty, creamy stout has hints of espresso and an elegant dark chocolate sweetness.

Great American Beer Festival Medal Winner
Gold 1997, Bronze 1995, Silver 1999

Pint/6.95 Half Pint/4.95 23oz./9.50

VOYAGE OF BEER12.95

5 oz. samplings of our six classic beers

SEASONAL VOYAGE14.95

Includes 5 oz. samplings of one current seasonal plus our six classics



Appetizers

Mini Burgers 8.95

Three bite size burgers on soft potato rolls with chopped onion and pickles

Brew House Onion Rings 7.50

Spicy chili horseradish sauce

Artichoke and Spinach Dip 9.25

Chipotle pepper jack cheese, seasoned pita toast points

Coconut Shrimp 9.95

Crisp fried jumbo shrimp with coconut crust, Thai dipping sauce, Asian slaw

Herb Crusted Chicken Tenders 9.25

Chipotle honey mustard

Ginger Chicken Wontons 8.95

Steamed or fried

Crisp Fried Calamari 9.95

Spicy marinara

Buffalo Chicken Wings 9.49

Blue cheese dressing



Brewmaster's Perfect Pairing – INDIANA PALE ALE:

"This ale's hops and alcoholic muscle were made to go mano-a-mano with the wings' heat & rich blue cheese."

Heartland Grande Tex Mex Nachos 12.49

Jack and cheddar cheeses, salsa, beef and veggie chili, guacamole, sour cream and jalapeños

BBO Chicken Quesadilla 9.50

Monterey jack cheese, cilantro, black beans, sour cream tomato salsa and guacamole

Only at Heartland

Buffalo Chicken Spring Rolls 9.50

creamy blue cheese and buffalo sauce



Brewmaster's Perfect Pairing – CORNHUSKER LAGER:

"Our lager's maltiness tempers the heat of the buffalo sauce. Its clean finish refreshes the palate."

Heartland Pu Pu Platter 18.50

Sampling of five special Heartland dishes

Unholy Jalapeño Poppers 7.95

Our own recipe, order more beer

Southern Fried Dill Pickle Spears 8.50

Served with cool ranch sauce, *everybody loves them*

Soups & Starter Salads

Field of Greens Salad 8.29

Mesclun greens, cherry tomatoes, carrots and lemon herb vinaigrette

Classic Caesar Salad 8.49

Classic caesar salad with parmigiano reggiano, extra virgin oil and brioche herb croutons

Home Made Soup of the Day 6.50

Ask your server for the day's selection

Main Courses

Grilled Chicken Breast with Stir Fry Vegetables 14.95
Boneless chicken with sweet soy glaze and sticky rice

Fresh Maine Crab Cakes 18.49
Homemade tartar sauce and mixed greens

 **Brewmaster's Perfect Pairing – INDIAN RIVER LIGHT:**
"IRL's citrus notes complement the delicate crab and its touch of coriander cuts through the creamy aioli."

12 oz. Grilled N.Y. Strip Steak 24.95
Mashed potatoes and Red Rooster Ale sauce (available blackened by request)

Pan-Seared Salmon 15.50
Pineapple citrus salsa and grilled polenta, served with frisée and radicchio salad and chipotle mayo


Wild Mushroom Ravioli 14.95
Asparagus, mushrooms and tomato, torn basil and vegetable broth

St. Louis Style Center Cut Pork Ribs
Choice of garlic whipped potatoes, spicy or french fries
1/2 rack (5-6 bones) 17.95
Full rack (10-12 bones) 23.95

 **Brewmaster's Perfect Pairing – FARMER JONS OATMEAL STOUT:** "The big smoky flavor of our ribs calls out for a strong partner and our robust but smooth stout is up to the challenge."

Baked Chicken Enchiladas 14.25
Pepper jack cheese, avocado and pickled vegetable salad

Traditional Fish and Chips 15.45
Sweet and meaty cod, lightly breaded with Idaho fries

 **Brewmaster's Perfect Pairing – HARVEST WHEAT BEER:**
"Wheat beer and fish and chips both shine brightest with a little lemon, so we naturally paired these two."

Homemade Vegetarian Chili 13.29
In a tortilla shell with guacamole, sour cream and a mesclun salad

Burgers

"The beef is so good and the potato roll is such a perfect vessel that they are all one needs to reach burger Nirvana."

-Nick Solares of "Hamburger Today" and "Serious Eats"

"The straightforward, griddle-seared patties are juicy and bursting with beefy flavor"

-Time Out New York "The Best of Cheap Eats" issue

"HB's burger is as good as anybody's right now... It's everything you want to see in a burger"

-Josh Ozersky, Citysearch restaurant editor

THE HB BURGER 11.95
A Pat La Frieda blend of 100% Black Angus beef served on a potato roll with fresh cut Idaho fries

Fresh Tuna Burger 12.95
Made from freshly ground sashimi-grade tuna loin, topped with light wasabi sauce, ginger slaw & spicy fries

Shady Brook Farms Grilled Turkey Burger 11.95
Idaho fries and homemade cranberry ketchup

Veggie Burger 11.95
House made with black beans, brown rice, quinoa, lentils, 7 kinds of veggies topped with tomato chutney

Heartland Buffalo Burger 12.50
Free-range South Dakota bison with fries and BBQ sauce

All burgers are served on a potato roll, whole wheat roll available upon request.

Burger toppings - 1.50 ea. American, blue, cheddar or Swiss cheese, bacon, sautéed onions or sautéed mushrooms

Hearty Salads

Buffalo Chicken Tenders Salad 13.50
Romaine, blue cheese and cool ranch dressing

Taco Salad 13.29
Romaine, pico de gallo, avocado, cheddar cheese, tortilla strips, choice of chicken or beef with chili vinaigrette

Heartland Chicken Caesar 12.50
Classic Caesar with grilled chicken and parmesan crouton

Chopped Vegetable Salad 12.25
Romaine, chipotle ranch dressing, fresh avocado and grilled vegetable fritters

Buttermilk Fried Chicken Salad 13.25
Tender strips of chicken breast lightly fried, crisp romaine, corn bread croutons, cherry tomatoes, cool ranch dressing

Sandwiches

Pulled Pork Sandwich 12.95
On a sesame roll with mustard vinegar BBQ sauce and spicy fries

California Chicken Wrap 13.50
Panko breaded chicken, avocado, cheddar and mozzarella cheeses, greens, chipotle mayonnaise and Idaho fries

Char-Grilled Cheese Steak 14.95
Grilled sirloin steak, cheddar, sautéed onions and spicy fries

Warm Grilled Chicken Sandwich 13.50
On rosemary focaccia with bacon, lettuce, tomato, herb mayonnaise and Idaho fries

Dinner P3 - 0110

SIDES

Garlic Whipped Potatoes 4.95 Asparagus (sautéed or steamed) 5.95 Sweet Potato Fries 4.95 Spinach (sautéed or steamed) 5.95 French Fries or Spicy Fries 4.95 Brew House Onion Rings 7.50