

# 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 BEER .....12.95

5 oz. samplings of our six classic beers

## SEASONAL VOYAGE .....14.95

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



For your convenience an 18% gratuity will be added to parties of 6 or more.

# Appetizers

## Mini Burgers ..... 8.75

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 ..... 9.75

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

## Herb Crusted Chicken Tenders ..... 8.95

Chipotle honey mustard

## Ginger Chicken Wontons ..... 8.75

Steamed or fried

## Crisp Fried Calamari ..... 9.95

Spicy marinara

## Buffalo Chicken Wings ..... 8.95

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 ..... 11.49

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

## BBO Chicken Quesadilla ..... 8.95

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 ..... 17.50

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 ..... 7.95

Mesclun greens, cherry tomatoes, carrots and lemon herb vinaigrette

### Classic Caesar Salad ..... 8.25

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

## — 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** ..... 11.95  
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** ..... 13.95  
Grilled sirloin steak, cheddar, sautéed onions and spicy fries
- Warm Grilled Chicken Sandwich** ..... 12.95  
On rosemary focaccia with bacon, lettuce, tomato, herb mayonnaise and Idaho fries

## — 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** ..... 11.50  
Idaho fries and homemade cranberry ketchup

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

- 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

## — Main Courses —

- Grilled Chicken Breast with Stir Fry Vegetables** .... 13.95  
Boneless chicken with sweet soy glaze and sticky rice

- Fresh Maine Crab Cakes** ..... 17.49  
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** ..... 23.50  
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** ..... 13.95  
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) ..... 15.95  
Full rack (10-12 bones) ..... 21.95



**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** ..... 14.95  
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** ..... 11.95  
In a tortilla shell with guacamole, sour cream and a mesclun salad

lunch 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**