

# HEARTBEAT

## dinner

### STARTERS

- MATZO BALL SOUP** 14  
pulled chicken, fine noodles, carrots, celery, dill
- FRENCH ONION SOUP** 14  
vidalia onion & aged sherry infused beef broth, crouton, three cheese gratin
- MEDETTERRANEAN SAMPLER** 18  
hummus, marinated olives, grilled flatbread, raw vegetables
- GRILLED GULF SHRIMP** 19  
ginger garlic marinade, crispy shallots, green papaya slaw, sriracha
- BLUE CLAW CRAB CAKE** 18  
chorizo, white beans, baby arugula, piquillo pepper aioli
- IMPORTED CURED MEAT AND CHEESE** 24  
Chef's selection of cured meats, artisanal cheeses

### FLATBREADS

- TRADITIONAL MARGHERITA** 16  
san marzano tomato, buffalo mozzarella, basil, pecorino reggiano
- FLATBREAD OF THE MONTH** 17  
Chef's seasonally inspired & locally sourced ingredients

### SALADS

- BABY KALE CAESAR** 17  
tomato, radish, focaccia crouton, parmesan emulsion  
*add grilled chicken \$6 or grilled shrimp \$9*
- CLASSIC COBB** 18  
grilled chicken breast, tomato, blue cheese, applewood smoked bacon, hardboiled egg, green onion, buttermilk ranch dressing
- ORGANIC FIELD GREENS** 12  
shaved carrot, cucumber, sprouts, balsamic vinaigrette  
*add grilled chicken \$6 or grilled shrimp \$9*
- PETITE SPINACH SALAD** 17  
goat cheese, candied pecans, roasted pears, sherry vinaigrette  
*add grilled chicken \$6 or grilled shrimp \$9*
- SEARED AHI TUNA COBB** 27  
watercress, green papaya, bean sprouts, peppers, crushed peanuts, red onion, quail egg, sesame ginger vinaigrette

### MAINS

- CENTER CUT RIBEYE** 38  
manchego creamed kale, parmesan truffle fries, chianti reduction
- GRILLED SEASONAL VEGETABLES** 23  
aged balsamic, roasted sweet pepper dip, wild mushroom farro risotto
- ROASTED HALF CHICKEN** 27  
potato puree, french beans, natural pan jus
- GRILLED ATLANTIC SALMON** 29  
pomme frites, grilled asparagus, lemon pepper butter
- CHAR-GRILLED SIRLOIN BURGER** 24  
New York white cheddar, swiss, jack, american, fries, chips or house salad
- ORGANIC TURKEY BURGER** 24  
New York white cheddar, swiss, jack, american, fries, chips or house salad

### PASTA

- RIGATONI RAGU** 18  
organic turkey meatballs, fennel sausage, rustic pomodoro, fresh basil, pecorino reggiano
- ANGRY SPAGHETTI** 18  
sautéed shrimp, whole wheat pasta, plum tomatoes, spicy arrabbiata sauce

### SIDES

- PARMESAN TRUFFLE FRIES** 10  
parmesan cheese, truffle oil, secret spice, pommery aioli
- SWEET POTATO FRIES** 10  
sea salt, honey mustard
- GRILLED ASPARAGUS** 9  
pecorino reggiano, aged balsamic
- MANCHEGO CREAMED KALE** 9  
asiago cheese
- WILD MUSHROOM FARRO RISOTTO** 9  
roasted mushroom, white truffle oil, shallot, garlic, thyme

### REFRESHMENTS

- GOURMET COFFEE/ ASSORTED TEAS** 5
- ESPRESSO, CAPPUCCINO, LATTE** 6  
*Add a shot \$2*

Please be advised. It may be hazardous to your health to consume raw or undercooked products.  
A 20% gratuity will be added to parties of 6 or more. Gluten free options available upon request.