



HEATHERS CLUB OF BLOOMFIELD HILLS

APPETIZERS

Baked Brie
St. André Triple Cream Brie Melted
Over Sliced Apples with Brown
Sugar Served with Crackers 15

APPETIZER PLATTERS

Grand Platter

Three Chilled Jumbo Shrimp,
Four Petite Maryland Crab
Cakes, Two Spring Rolls and
Shaved Onion Rings 29

Foursome Platter
Four Potato Skins, Four Chicken
Wings, Three Chicken Strips and
Three Cheese Sticks 19

Vegetable Spring Rolls
Crispy Spring Rolls with Vegetables
and Shiitake Mushrooms Served
with Teriyaki Dipping Sauce 15

Maryland Crab Cake
Jumbo Lump Maryland Crab
Combined with Signature
Ingredients Served with a Tangy
Rémoulade Sauce 20

Chicken Strips
Tender Chicken Breast Lightly
Breaded and Fried Served with
Barbecue Sauce or Ranch
Dressing 14

Heathers Nachos
Ground Beef or Chicken Nachos
Topped with Tomatoes, Lettuce,
Black Olives, Scallions and Cheese
Served with Salsa and Sour Cream
Large 17, Medium 15 and Petite 13
Add Guacamole 2

Jumbo Shrimp Cocktail
Five Chilled Jumbo Shrimp Served
with Cocktail Sauce and Lemon 20

Chicken Wings
Chicken Wings Tossed In
Housemade Hot or Mild Sauce or
Available without Sauce Served with
a Side of Bleu Cheese or Ranch 15

SOUP

Soup Du Jour
Ask Your Server About our
Two Soups of the Day
Cup 7 Bowl 8

SALADS

Dressing Options: Bleu Cheese, Balsamic Vinaigrette, French, Italian, Raspberry Vinaigrette, Ranch, Honey Mustard, Onion Poppyseed, Vinegar & Oil, Fat Free Ranch & Fat Free Raspberry Vinaigrette. All dressings are gluten free.

DINNER SALADS

Heathers Signature
Organic Field Greens, Sun Dried Tomatoes, Red Onions, Pine Nuts and Parmesan
Cheese Served with our Own Balsamic Vinaigrette 12

Garden
Romaine and Iceberg Lettuce with Grape Tomatoes, Cucumbers, Carrots and Red
Onions Served with Your Choice of Dressing 10

Caesar
Romaine Lettuce Topped with Parmigiano Reggiano, House Made Parmesan
Croutons and Classic Caesar Dressing 13 Petite 11

The Wedge
Wedge of Iceberg Lettuce with Grape Tomatoes, Diced Bacon, Red Onions and
Crumbled Bleu Cheese Served with Bleu Cheese Dressing 12

Harvest
Organic Field Greens, Caramelized Pecans, Red Onion, Fresh Roasted Beets,
Topped with Chèvre “Goat” Cheese Served with Balsamic Vinaigrette 12

ENTRÉE SALADS

Mandarin
Romaine and Organic Baby Spinach with Almonds, Water Chestnuts, Bacon,
Sweet Red Peppers and Mandarin Oranges Served with Orange Sesame-Ginger
Dressing 15 Petite 13

Shrimp Louie
Romaine and Iceberg Lettuce Topped with Sliced Jumbo Shrimp, Hard Boiled
Eggs, Tomato Wedges and Black Olives Served with Shrimp Louie Dressing 18

Traverse City
Organic Baby Spinach, Crumbled Bleu Cheese, Sun Dried Cherries and Walnuts
Tossed with Warm Onion Poppy Seed Dressing 15 Petite 13

Maurice
Iceberg Lettuce with Ham, Turkey, Swiss Cheese and Maurice Dressing Chopped,
Tossed and Topped with Green Olives 17 Petite 15

Duet
Tuna Salad or Chicken Salad and Fresh Fruit Served on a Bed of Organic Field
Greens with Raspberry Vinaigrette 15 Substitute Shrimp Salad for Tuna or
Chicken Salad Add 4

Cobb
Romaine and Iceberg Lettuce, Diced Chicken, Bacon, Cheddar Cheese, Hard
Boiled Eggs, Black Olives, Tomatoes, Bleu Cheese and Avocados Served with Honey
Mustard Dressing 19 Petite 17

All Salads are Available with Grilled or Blackened Chicken 4, Chicken or Tuna Salad 4, Shrimp Salad 8, Grilled or Blackened Salmon 9, or Grilled Jumbo Shrimp 4 Each

SIDES

Mashed Potatoes 6	Baked Potato 6	Au Gratin Potatoes 7	Rice 6
Asparagus 7	Broccoli 6	Green Beans 6	Carrots 6
French Fries 4	Cheese 1	Fruit Cup 7	Cottage Cheese 3
Potato Chips 4	Sautéed Spinach 6	Shaved Onion Rings 4	

LITTLE MEMBERS

12 Years or Younger.
Served with French Fries, Mandarin Oranges or Vegetables and a Fountain Beverage 11

Peanut Butter and Jelly	Hamburger	Hot Dog
Fried Mac n’ Cheese Triangles	Meatloaf	Chicken Fingers
Spaghetti with Marinara	Grilled Chicken	Grilled Cheese
Cheese or Pepperoni Pizza	4 oz. Filet 24	

LITTLE MEMBER DESSERTS

Popsicles and Ice Cream Bars 4	Root Beer Float 10	Root Beer 3	Milkshake 11
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SANDWICHES

Most sandwiches served with coleslaw. Add french fries 4, shaved onion rings 4, or fruit cup 7. Add mushrooms, sautéed onions or bacon 1 ea.

Turkey Brie Panini Fresh Turkey Breast, Melted Brie, Sliced Green Apples and Field Greens with Mucky Duck Mustard Mayonnaise 16

Crab Cake Sandwich Jumbo Lump Maryland Crab Cake with Tangy Rémoulade Sauce, Lettuce and Tomato on a Brioche Bun 20

The Divot 8 oz. Grilled New York Strip Steak Served Open Faced on French Bread with Rosemary Au Jus 24

Triple Decker Club Carved Fresh Turkey Breast, Bacon, Lettuce, Mayonnaise and Tomato Piled High on Three Slices of Whole Wheat Bread 16

Heathers Turkey Sandwich Toasted Ciabatta Bread, Carved Fresh Turkey Breast, Aged Vermont Cheddar, Tomato, Red Onion and Roasted Garlic Mayonnaise 16

Tuna Salad Sandwich Tuna Salad with Lettuce and Tomato on Wheat Bread 12

Shrimp Salad Sandwich Shrimp Salad on a Croissant 17

Cuban Sandwich Black Forest Ham, Roasted Pork, Swiss Cheese, Pickles and Mustard. Served with Potato Chips 16

Chicken Salad Sandwich House Made Chicken Salad with Smoked Cheddar, Grapes and Chives on a Croissant 12

Half Sandwich & Soup or Salad Combo
Half Chicken Salad or Tuna Salad Sandwich Served with a Cup of Soup Du Jour or a Side Garden or Caesar Salad 13
with a Half Shrimp Salad Sandwich 16

Turkey Burger House Made Ground Turkey Patty Topped with Avocado, Mayonnaise and Your Choice of Cheese on a Brioche Bun 15

Member Burger Ground Beef Patty Grilled with Your Choice of Cheese on a Hamburger Bun Served with Lettuce, Tomato, Onion 15

Grilled Ground Sirloin Ground Sirloin Patty Grilled and Served with Cottage Cheese and a Fresh Fruit Cup 17

Salmon Burger Fresh Ground Salmon Patty on a Brioche Bun with Dill Tartar Sauce and Your Choice of Cheese 17

Corned Beef Sandwich Thinly Sliced Corned Beef Grilled and Topped with Coleslaw, Swiss Cheese, Tomato and Russian Dressing
Served on an Onion Roll with Potato Chips 16

Omelet or Frittata *(Available Until 3pm)* Three Egg Omelet or Open Faced Frittata with Your Choice of Mushrooms, Bacon, Ham, Onions, Tomatoes, Red Peppers, and Cheese Served with Breakfast Potatoes and Toast 15

Quesadilla Grilled Flour Tortilla with Tomatoes, Scallions, Monterey Jack and Cheddar Cheeses Served with Salsa and Guacamole 12, Breakfast Quesadilla 14, Vegetable 13, Chicken 14, Shrimp 18

FRESH SEAFOOD & PASTA

Great Lakes Whitefish Potato Encrusted Whitefish Sautéed and Served with a Lemon Butter Sauce and Broccoli 28

Pickerel Lightly Battered and Pan Fried Topped with Lemon Chive Butter Served with Rice and Carrots 28

Loch Duart Scottish Salmon Pan Seared Scottish Salmon with Maine Lobster Sauce Served with Asparagus and Mashed Potatoes 29

Fish and Chips Ale Battered North Atlantic Cod Served with Shoestring Fries and Coleslaw 22

Shrimp Scampi Fettuccine Pasta and Shrimp Sautéed with Spinach, Tomatoes, Parmesan Cheese, Butter, Garlic and Lemon 28

Heathers Farfalle Pasta Bowtie Pasta, Artichokes, Sun Dried Tomatoes, Black Olives and Broccoli Tossed with Extra Virgin Olive Oil, Garlic, Fresh Herbs and Parmesan Cheese 19
Add Chicken 4 Add Shrimp 4 each

BEEF

Filet Mignon 8 oz. Grilled Center Cut Tenderloin of Beef with a Merlot Demi-Glace Served with Mashed Potatoes and Green Beans 45 or a 4 oz. Filet for 32 Add Grilled Jumbo Shrimp 4 Each

Ribeye 16 oz. Grilled Ribeye, Ribeye is a Well Marbled and Flavorful Steak, Topped with Shaved Onion Rings Served with Baked Potato and Broccoli 45

Petite New York Strip 8 oz. Petite, Thin-Cut, Grilled N.Y. Strip Served with Shoestring Fries and Coleslaw 29

Beef Medallions Grilled Beef Tenderloin Medallions with a Veal Demi-Glace Served with Baked Potato and Green Beans 29

Old Fashioned Meatloaf Meatloaf Topped with Mushroom Gravy Served with Au Gratin Potatoes and Butter Glazed Carrots 21

POULTRY, VEAL & PORK

Heathers Pan Fried Chicken Marinated Chicken Breast Lightly Breaded and Pan Fried Served with Rice and Butter Glazed Carrots 21

Chicken Pot Pie Chicken and Vegetable Stew Topped with a Flaky Puff Pastry Crust 21

Dijon Chicken Lightly Breaded and Topped with a Mild Dijon Sauce Served with Mashed Potatoes and Broccoli 24

Chicken Piccata Dusted with Flour, Sautéed and Topped with our Classic Lemon Piccata Sauce Served with Fettuccine and Asparagus 24

Veal Piccata Tender Veal Dusted with Flour, Sautéed and Topped with Lemon Piccata Sauce Served with Fettuccine and Asparagus 28

Pork Medallions Dusted with Flour, Sautéed and Topped with a Mild Country Mustard Sauce Served with Mashed Potatoes and Broccoli 24

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (Food law section 289.6149)