



Appetizers

Wings Your Way

Honey BBQ, mild or hot! Served with celery sticks and bleu cheese for dipping. 8.99

Buffalo Chicken Dip

A combination of pulled chicken, three cheese blend, and mild sauce. Served with tortilla chips. 10.99

Our Famous Maryland Crab Dip

Crabmeat, our four cheese blend, sherry, and a touch of Old Bay blended and baked. Served with pita bread and toasted breads. 11.99

Spinach and Artichoke Dip

Warm spinach and artichokes perfectly blended with cheeses and seasonings. Baked and served in a rustic French boili. Served with pita and toasted breads. 8.99

Angry Flour Dredged Calamari

Fried calamari served with our homemade roasted garlic mayo. 8.99

Steamed Prince Edward Island Mussels

Scallions, garlic, tomato in a white wine cream sauce. Garlic banquette for dipping. 11.50

Crispy Battered Green Beans

Breaded green beans accompanied by a roasted garlic mayo. 8.99

Tortilla Chips and Salsa

4.99

Basket of Fries

Regular or sweet potato. 2.99

Nacho Fries

Fries or tortilla chips loaded with blended cheese, chili, scallions, tomatoes, seasoned sour cream and guacamole. 8.99

Onion Rings

A basket of our gourmet breaded, sweet Texas onion rings served with a tangy horseradish sauce. 7.99

Pizza of the Day

Chef's creation of unique flat bread pizza topped with fresh vegetables, meats, and cheeses. Market

Buffalo Popcorn Chicken

Morsels of chicken tenderloins, breaded with a spicy batter, lightly fried and tossed in buffalo sauce. Served with celery and bleu cheese for dipping. 8.99

Mini Tacos

Mini chicken tacos served with lettuce, salsa and sour cream. 8.99

Peel n' Eat Shrimp

Half pound of shrimp cooked in Old Bay and spices accompanied by cocktail sauce. Your choice chilled or steamed. 10.99

Mozzarella Sticks

Six breaded cheese sticks served with our warm marinara sauce. 8.50

Combo Plate

A combination of 3 mozzarella sticks (with marinara), 4 wings your choice (with bleu cheese and celery), and a half of a grilled chicken quesadilla (with sour cream). 13.99

Grilled Quesadilla

Mexican tortilla filled with pulled chicken or chopped steak, sautéed peppers, onions, shredded Monterey jack and cheddar blended cheese. Accompanied by southwest sour cream and salsa. 8.99

Chicken Tenders

Fried chicken tenders served in a basket with a choice of sauce: BBQ, mild, or honey mustard, and fries. 11.99

Tomato and Mozzarella Stack

Pesto sauced beefsteak tomato, fresh mozzarella, roasted red pepper finished with a balsamic glaze. 10.99

Crispy Potato Wedges

Crispy potato wedges with sour cream, crispy bacon, shredded cheddar, and scallions. 5.99

Green Chili Fries

Served with nacho cheese sauce. 7.99

Soups and Salads

Crock of Chili

Chili topped with a blend of cheddar and Monterey jack cheeses served with scallions, diced tomatoes, and sour cream. 6.99

Crock of French Onion

5.95

Maryland Vegetable Crab

cup 3.75 / bowl 4.75

Soup Du Jour

cup 3.75 / bowl 4.75

Baked Tomato Florentine

Packed with roasted tomatoes and spinach and baked and topped with croutons. Finished with provolone. 5.95

Oriental Chicken Salad

Fresh baby greens and shredded cabbage tossed with green onions, water chestnuts, and Asian sesame dressing. Topped with grilled chicken, crispy Chow Mein Noodles, orange segments, and toasted sesame seeds. 12.99

Mediterranean Salad

Mixed greens, kalamata olives, oven-dried tomatoes, feta cheese, and crispy capers served with a balsamic vinaigrette and a parmesan-garlic baguette. 12.99

Avocado Crab Salad

Lump crab meat, avocado, mango, field greens, mango dressing. 14.99

Cobb Salad

Fresh seasonal greens with bands of grilled chicken, diced tomato, bacon, bleu cheese, hardboiled egg, red onion, cheddar cheese, and avocado. Served with your choice of dressing. 12.99

Scoop Salad

Chicken and tuna salads – served over field greens with hard-boiled egg, cherry tomatoes, and your choice of dressing. 11.99

Heritage Milan Salad

Spring mix with jumbo shrimp, bleu cheese crumbles, hard-boiled egg, bacon, and sweet and sour dressing. 13.99

Caesar Salad

Romaine, anchovies, parmesan cheese, and croutons. Tossed in a Caesar dressing. 6.99

Add the following:

Chicken - grilled or blackened 5.00

Shrimp 7.00

Tuna 9.00

Salad Bar

Alone 9.99

With meal 3.99

Add the following:

Chicken - grilled or blackened 5.00

Shrimp 7.00

Tuna 9.00

Strawberry and Goat Cheese Salad

Fresh strawberries, goat cheese, pistachios, field greens, strawberry infused balsamic dressing. 12.99

Tenderloin Steak Salad*

Spicy marinated tenderloin tips over field greens, feta cheese, zucchini, squash, mushrooms, and roasted red peppers. Tossed in a red pepper ranch dressing. 14.99

Heritage Events & Specials

Check out our web site for weekly events, live entertainment and specials.

www.hhgr.com

There's always something happening at Heritage!

Sandwiches and Wraps

All sandwiches served with your choice of French Fries, Sweet Potato Fries, Pasta Salad, Potato Salad or Homemade Chips: Old Bay, Mesquite BBQ, or Plain

Wrap of the Day

Flour tortilla stuffed with Chef's selection of the freshest meats and cheeses. Always a delight! 9.99

Knickers Club

Roasted turkey, honey-cured ham, bacon, lettuce, tomato, and mayo served on toasted farmer's white bread. 9.99

Bacon Cheeseburger Club*

Two grilled burgers topped with American and cheddar cheeses and layered with Texas toast, mayonnaise, lettuce, tomato, and bacon. 11.99

Sandwich Board

- 9.99

Choose your:

Bread: rye, wheat, white, pretzel bread or wrap

Meat: deli ham, smoked turkey or roast beef

Cheese: American, swiss, provolone, pepper jack, or cheddar cheese

Toppings: mayo, mustard or bacon

All sandwiches served with lettuce, tomato, and red onion.

Grilled Ahi Tuna Steak*

Half pound of blackened Ahi tuna with crispy pancetta, fresh avocado, lettuce, and tomato served on ciabatta bread with roasted garlic mayo. 14.99

Hot Italian Grinder

Italian meats including pepperoni, genoa salami, and capicola ham topped with provolone cheese, lettuce, tomato, onion, cherry peppers, and Italian dressing on a Milano roll. 10.99

Crab Melt

Our homemade crab salad, topped with a tomato slice, and cheddar cheese. Served open-faced on a toasted English Muffin. 12.99

Crab Cake Sandwich

Our homemade crab cake and spices served on a kaiser roll with lettuce, tomato, and Old Bay mayo. 14.99

Knickers Cheesesteak Wrap

Chopped steak and American cheese blended with caramelized onions, mushrooms, bell peppers, mayo, lettuce, and tomatoes. 9.99

Nan's Buffalo Chicken Wrap

Chicken tenders tossed in hot sauce with celery, lettuce, and bleu cheese. 10.99

Paninis

All paninis served with your choice of French Fries, Sweet Potato Fries, Pasta Salad, Potato Salad or Homemade Chips: Old Bay, Mesquite BBQ, or Plain.

Pulled BBQ Pork Panini

Tender pulled pork paired with caramelized onions on toasted ciabatta bread and topped with our house BBQ sauce. 12.99

Hot Corned Beef Panini

Tender, thin slices of corned beef paired with sauerkraut, Russian dressing, and imported Swiss and rye bread make this the perfect combo. 12.99

Hot Italian Panini

Warm capicola, salami, pepperoni, roasted red pepper, mozzarella cheese, marinated portabella mushroom, and fresh oregano drizzled with a balsamic reduction on panini bread. 12.99

Chicken Florentine Panini

Pulled chicken, Fontina cheese, spinach, and oven-dried tomato pesto served on toasted panini bread. 12.99

Blackened Prime Rib Panini

Sliced blackened prime rib with caramelized onions and bleu cheese dressing served on a ciabatta roll and a side of au jus. 12.99

Vegetable Panini

Marinated vegetables (portobello mushroom, zucchini, squash, oven dried tomatoes) with caramelized onions, pepper jack cheese on a ciabatta roll. 9.99

Chef Composed Signature Entrées

Wild rice may be substituted for any starch served with an entrée.

Seared Salmon*

Fresh Jail Island pan-seared salmon topped with a basil pesto butter and served with broccolini and mashed potatoes. 18.99

Broiled Crab Cake

One half pound of fresh lump crab topped with a dill butter sauce accompanied by zucchini, squash, and wild rice. Market

Penne Pasta with Chicken

Pulled chicken with broccolini, roasted red peppers, cherry tomatoes, and penne pasta tossed with your choice of alfredo, marinara, or basil cream sauce. 14.99

Pan-seared Sea Scallops

Jumbo sea scallops pan-seared in a white wine butter sauce served with grilled asparagus and mashed potatoes. 22.99

Heritage Mahi*

A culinary delight. Grilled Mahi topped with shrimp and sausage jambalaya. Served with wild rice and spinach. 18.99

Balsamic Marinated Vegetables over Ravioli

Portobello mushrooms, broccolini, zucchini, squash, and oven-dried tomatoes over a three portobello mushroom ravioli. 11.99

Beef Stroganoff

Tenderloin tips sautéed with mushrooms, spinach, brown gravy, a touch of cream, and parmesan cheese. Served over egg noodles. 15.99

BBQ Ribs

Full rack of barbeque ribs accompanied by a sliced baked potato and broccolini. 20.99
Half rack 14.99

Chef's Meatloaf

Fresh Ground Angus beef and seasonings, served with parmesan mashed potatoes, zucchini, and squash. 10.99

Grilled New York Strip*

Grilled New York Strip sauced with mushroom and caramelized onion gravy. Accompanied with a twice baked potato topped with cheese and fried green beans. 22.99

Add: Shrimp 7.00 / Crab cake 9.00

Grilled Fillet Mignon*

A mouth watering tender and juicy filet topped with a bleu cheese demi. Accompanied with an au gratin potatoes and asparagus. 26.99

Add: Shrimp 7.00 / Crab cake 9.00

Seafood Linguini

Mussels, sea scallops, and shrimp with white wine and garlic served over linguini. 16.99

Fish and Chips

Lager battered haddock served with French fries and accompanied by remoulade sauce. Served in the traditional old English style. 12.99

Sheppard's Pie

A favorite of the Irish. Ground beef mixed with vegetables and simmered in a rich gravy. Served in a croc topped with mashed potatoes and cheese. 12.99

Bangers and Mash

Irish sausage seared and served with mashed potatoes, sautéed spinach, and topped with gravy. 12.99

Angus Burgers

Choose from the following options for the best 1/2 pound burger in York; chargrilled and served on a Kaiser roll with lettuce, tomato, red onion, and pickle spear. All burgers served with your choice of French Fries, Sweet Potato Fries, Pasta Salad, Potato Salad or Homemade Chips: Old Bay, Mesquite BBQ, or Plain.

Bacon Bleu Burger*

Cajun spices, bacon, and bleu cheese crumbles. 9.99

Mushroom Swiss Burger*

Sautéed mushrooms and Swiss cheese. 9.99

Death by Burger*

Two 8 oz. burgers, 4 slices of American cheese and bacon make this burger good enough to be your last. 13.99

Chesapeake Burger*

Grilled burger (8 oz.) topped with crab meat and Swiss cheese served on a toasted Kaiser roll with lettuce, tomato, and onion with a side of Old Bay mayo. 13.99

Three on a Tree*

Three mini burgers topped with cheddar cheese, lettuce, and tomato with a side of southwest mayo. 9.99

Cheddar Onion Burger*

Melted Cheddar cheese topped with caramelized onions. 9.99

Backyard Burger*

Topped with your choice of cheese, if you please. 8.99

Garden Burger*

(2) 4 oz. meatless burgers (combination of soy and vegetables), served with avocado, Muenster cheese, lettuce, tomato, and onion on toasted Kaiser Roll with a side of southwest ranch sauce. 9.99

 Indicates Knickers Signature Item

For the Little Ones

All items served with applesauce. (Ages 12 and younger)

Chicken Tenders and Fries
- 6.99

Grilled Hot Dog and Fries
- 4.99

Corn Dog and Fries
- 6.99



- 5.99

Jr. Fish and Chips
- 5.99

Cheese Quesadilla
- 6.99

Spaghetti and Meatballs
- 5.99

PBJ
- 4.99

Jr. Chef's Pizza Kit-You Put
it Together, We Cook It!
- 5.99

Grilled Cheese and Fries
- 4.99

Cheeseburger and Fries
- 5.99

À la Carte Sides

Basket of Fries
- 2.99

Basket of Sweet
Potato Fries
- 2.99

Pasta Salad
- 1.50

Potato Salad
- 1.50

Heritage Gift Cards

Need a gift for that hard-to-by-for relative or client? In search of an innovative holiday gift for your employees? Try a Heritage Hills gift card. Available for use anywhere at the resort. Ask your server for more details or to purchase.

**Menu Prepared by Executive Chef Chip Conard and Sous Chef Daniel Slegel
Kenneth Painter – Director of Food and Beverage (ext 629)**

Nutritional Information: Oils used are 100% trans fat Free, 0 grams of Cholesterol and have 0% peanut product.
Gluten Free menu is available.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Pennsylvania Department of Health

Gratuuity of 18% will be added to all parties of 8 or more.
Parties of 8 or more no separate checks.