



HERITAGE GRAND RESTAURANT

- 8 W 40th St. NYC -

LUNCH PRIX FIXE MENU \$30

NYC Restaurant Week Summer 2026
11am - 4pm | Taxes and gratuity not included

Appetizer choice of one

Golden & Red Beet Carpaccio

Thinly sliced red beets, orange supremes, fresh mint, and goat cheese.

Thin Crust Margherita Pizza VG

Fior di latte, parmigiano, tomato, basil, evoo

Charred Cauliflower

Baby arugula, shallots, tahini piccata, and capers.

Marinated Octopus Agrodolce (+\$5)

Steamed octopus with mint, celery, shallots, rice vinegar, Persian cucumber, and cherry tomatoes.

Entrée choice of one

Little Gem Caesar with Grilled Chicken

Crisp baby lettuce, parmegiano, **Heritage Grain** croutons, caesar dressing

Spaghetti Al Limone

Spaghetti tossed in a light lemon butter sauce with Parmesan.

Chicken Paillard

Thinly pounded grilled chicken breast served with seasonal greens.

Woodfired Branzino (+\$7) GF

Mediterranean sea bass, white wine, chermoula, potato puree, asparagus, charred lemon

Dessert

Sweet Treat Mini Sampler (+\$5)

Assortment of mini brownies, pâtes de fruits, vanilla sablés, pistachio and vanilla financiers



HERITAGE GRAND RESTAURANT

- 8 W 40th St. NYC -

DINNER PRIX FIXE MENU \$45

NYC Restaurant Week Summer 2026
4pm - 10pm | Taxes and gratuity not included

Appetizer choice of one

Wood-Roasted Artichokes

Roasted artichokes marinated with garlic, mint, white wine, and rice vinegar

Mediterranean Salad

Tomato, cucumber, green bell pepper, kalamata olives, feta, lemon vinaigrette

Heritage Meatballs

Beef & pork, pomodoro, Heritage Grain breadcrumbs, ricotta

Tuna Tartare (+\$5)

Taggiasca olive, orange, jalapeno, avocado, toasted sesame sourdough

Entrée choice of one

Roasted Chicken GF

Bone-in half chicken, broccolini, roasted mushroom, creamy polenta, madeira jus

Paccheri Vodka

Tomato, cream, vodka, green peas, parmesan

Faroe Island Salmon

Fennel, sweet drop pepper, couscous and charred lemon

Woodfired Branzino (+\$7) GF

Mediterranean sea bass, white wine, chermoula, mashed potato, asparagus

Dessert choice of one

Olive Oil Cake

olive oil & orange zest cake, wildflower honey, schlag

Warm Apple Tart

Vanilla ice cream or banana gelato, salted caramel sauce

Tiramisu

Espresso-soaked ladyfingers, mascarpone mousse, dark cocoa