

Hearthstone Bistro

CLASSIC SANDWICHES

served with Great Lakes kettle chips and dill pickle

substitute fresh cut pommes frites + 2
substitute fresh fruit + 3
substitute sweet potato frites + 3
substitute housemade potato chips + .75
substitute crispy onion strips + 3

Smoked Turkey, Hickory Bacon & Cracked Black Pepper Aioli

Michigan honey smoked breast of turkey
hickory bacon • Wisconsin cheddar
lettuce • tomatoes • grilled ciabatta roll 12.5

French Dip Au Jus

slow roasted beef • provolone • grilled onions
and peppers • grilled baguette 12.5

The Hearthstone Favorite

housemade corned beef brisket • smoked ham • Swiss
fontina • grilled onions • tomatoes • sweet relish • spicy
brown mustard • thousand island dressing
grilled marbled rye 12

Housemade Corned Beef Brisket Reuben with Blaukraut/Sauerkraut

sweet & sour red cabbage • Swiss
spicy brown mustard • thousand island
grilled marble rye 12.5

BISTRO BURGERS

Sweet Potato Veggie Burger with Black Beans & Honey Harissa Aioli

crushed bbq chips • pickled onion • bibb lettuce
grilled brioche bun • root vegetable chips 13
with sweet potato frites +3

Chargrilled Half Pound Steak Burger

lettuce • tomato • brioche roll
housemade potato chips 11.5
with pommes frites +2

Condiments

mayonnaise sauces : plain • dijon • roasted garlic • honey
mustard • walnut pesto • hot & sweet
mustards : dijon • yellow • deli style • housemade honey mustard
hot & sweet
+1 each

queso fresco	cheddar
sauteed mushrooms	gorgonzola
hickory smoked bacon	brie cheese
olives	swiss
grilled peppers	american
grilled onions	fontina
roasted peppers	provolone
truffle aioli	mozzarella
Honey harissa aioli	chipotle aioli

BISTRO

SIGNATURE SANDWICHES

“Croque Monsieur” or “Madame” Sandwich

classic French “fork & knife” toasted ham & Swiss sandwich
country French bread • dijon mustard • served warm with
béchamel and melted cheese top • pommes frites 13
“Madame” topped with over easy egg +1

Crispy Parmesan Chicken “Saltimbocca” Sandwich

thinly pounded sautéed parmesan dusted breast of chicken
crispy prosciutto • fontina & provolone cheeses • arugula
caramelized onions • sage aioli • country French bread
Great Lakes kettle chips 13.5

Crispy Maple Pork Belly, Bacon & Housemade Tomato Jam

mayonnaise • whole grain mustard • bibb lettuce • grilled
rustic Italian roll • housemade chips 12.5

Grilled Fresh Mozzarella, Tomato & Fresh Basil Panino

provolone • ricotta • fresh basil • tomato
walnut pesto sauce • balsamic reduction • schiacciata
housemade chips 12.5
with chicken or prosciutto +4

Crispy Almond Brioche Lake Perch Tacos

avocado • red and green cabbage slaw • peppadew
peppers • cilantro • rice wine vinegar dressing • flour
tortillas • chipotle aioli • yellow saffron rice with black
beans & peppers 15.5

Egg, Hickory Smoked Bacon, Avocado & Pumpkin Seed Tartine

classic French open faced sandwich • hard cooked egg
peppadew peppers • sundried tomato aioli • grilled Country
French bread • chopped romaine salad • fresh cilantro
white & yellow corn • black beans • roma tomatoes
scallions • queso fresco • housemade creamy red pepper
parmesan dressing 13.5

SANDWICH/SOUP COMBOS

Soup and Half Sandwich

cup of our famous soup of the day with your choice of one
of the following **half sandwiches**:

smoked turkey • French dip • hearthstone favorite
corned beef brisket reuben 10
substitute French onion crock 12

Hearthstone Bistro

SOUPS

“Made from Scratch” Daily Creations

We are well known (famous actually) for our unique
soups. Your server will inform you of today’s masterpiece
and be happy to give you a sample
8 oz. cup 4.25
16 oz. bowl 7.25

Wisconsin Cheddar with Popcorn

our “Award Winning” signature soup
8 oz. cup 4.25
16 oz. bowl 7.25

French Onion Gratinée

a French classic with gruyere cheese
10 oz. crock 6.5

Soup Trilogy

3 soup sampler 8.25
(French onion +1)

BISTRO CLASSICS

Escargot de Bourgogne

traditional French burgundy snails in garlic & parsley
butter • puff pastry cap
*contains nuts
two/8 • four/12 • six/18

Oven Roasted Mussels

white wine • shallots • fresh fennel • garlic • roma
tomatoes • grilled schiacciata bread for “mopping” 16

Imported Cheese & Pate Board

housemade country pate of duck • St. Agur Blue
Brie • castelvetrano olives • dried figs & apricots
sweet gherkins • cornichon pickles • fig marmalade
trio of mustards • grilled baguette, schiacciata bread
& seeded flatbread 16

Beef Tenderloin “Carpaccio” with Truffle Aioli

raw, thinly sliced tenderloin • Maldon sea salt • red
onion • capers • parmesan curls • grilled schiacciata
field green garnish • Dijon vinaigrette 16

STARTERS

Thai Vegetable Spring Rolls

Thai peanut dipping sauce • Asian peanut slaw
pickled onion 10.75

Crispy Warm Panko Breaded Goat Cheese “Fritter”

San Marzano tomato sauce • walnut pesto drizzle • grilled
schiacciata bread 10

Burrata with Housemade Tomato Jam & Crispy Prosciutto Di Parma

fresh mozzarella’s creamy cousin • fresh Italian style cheese
made from mozzarella & cream • Maldon sea salt • walnut basil
pesto • balsamic drizzle • grilled schiacciata bread 14

Salted Caramel Brie with Spiced Pecans

dried apricots, figs & grapes • baguette • Maldon sea salt 10

Warm Spinach, Artichoke & Parmesan “Fondue”

housemade cream cheese dip • roasted red peppers • tortilla
chips • grilled schiacciata bread • hickory smoked bacon and
cheddar garnish 11.5

Warm Housemade Kettle Chips and Creamy Garlic Dip

housemade chips 6.5

SMALL PLATES

Crispy Maple Glazed Pork Belly with Creamy Mascarpone Polenta

wild mushroom ragout 12

Roasted Brussels Sprouts with Blackberry Balsamic Drizzle, Toasted Israeli Couscous & Pancetta

cranberries & dried cherries • scallions • pine nuts
Golden raisins & candied walnuts 10.5

Hawaiian Ahi Tuna Poke

avocado • chili spiced wakame • pickled onion • sesame
seeds • crispy wontons 14

Housemade Lump Crab Cakes with Herbed Remoulade

Maryland style crab cake duo
housemade coleslaw 17.5

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www.HearthstoneRestaurant.com

Fall 2017

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SPECIALTY SALADS

Shaved Brussels Sprouts, Kale & Broccoli Salad with Grilled Walnut Pesto Chicken
cranberries • hickory smoked bacon • parmesan reggiano hazelnut vinaigrette 13.5

Insalata “Caprese” with Fresh Mozzarella, Basil Marinated Yellow & Red Tomatoes
housemade walnut basil pesto • pine nuts • bibb lettuce balsamic drizzle • grilled schiacciata bread 12

Chicken Waldorf Salad with Lemongrass & Candied Walnuts
Roasted chicken • lemongrass mayonnaise • grapes honey crisp apples • golden raisins • celery • bibb lettuce melted brie toasts 12

Crispy Milanese Chicken with Grilled Schiacciata Bread
thinly pounded sautéed parmesan dusted breast of chicken • field greens • grape tomatoes • scallions mushrooms • hickory smoked bacon • pine nuts parmesan curls • house creamy parmesan vinaigrette 14

Crispy Goat Cheese “Fritter” with Roasted Beets
field greens • arugula • grilled asparagus • candied walnuts grape tomatoes • carrots • celery • red onion grilled schiacciata bread • balsamic vinaigrette 12

Farro Salad with Red Quinoa, Feta, Romaine, Kale & Roasted Chicken
mint • golden raisins • Kalamata olives • cucumber peppadew peppers • lemon zest • balsamic vinaigrette • grilled schiacciata bread 13

DRESSINGS

creamy red pepper	lemon garlic vinaigrette
caesar	creamy dijon vinaigrette
ranch	spicy thai peanut
blue cheese	balsamic vinaigrette
french	creamy parmesan
	thousand island
	hazelnut vinaigrette

Fat Free Dressing

ranch
french
raspberry vinaigrette

HOUSEMADE QUICHE

Quiche du Jour
Housemade quiche with salad • selections vary 13

SALAD CREATIONS

add to any salad:
grilled or crispy chicken 5 • sundried tomato chicken salad 5
grilled shrimp (3) 8.5 • grilled Ahi tuna 10 • Milanese cutlet 6.5
grilled salmon 10 • chargrilled bistro steak 10

Southwest Chopped Salad with Avocado & Queso Fresco
chopped romaine • fresh cilantro • yellow & white corn • black beans • yellow rice • roma tomatoes • scallions • peppadew peppers • crispy tortillas • housemade creamy red pepper parmesan dressing 8 / 10

Chopped Caesar with Romaine & Kale
romaine lettuce • Tuscan kale • hand torn ciabatta croutons grape tomatoes • parmesan cheese • house Caesar dressing 8 / 10

Garden Salad
field greens • celery • carrots • tomatoes • cucumber mozzarella • provolone • asiago • hand torn ciabatta croutons 6 / 8

Baby Iceberg Blue Cheese Wedge with Warm Hickory smoked Bacon
grape tomatoes • gorgonzola • sundried tomato pesto blue cheese dressing 8 / 10

SALAD/SOUP COMBOS

Soup and Petit Salads
cup of our famous soup of the day with your choice of **petit garden** 10 or **petit Caesar** salad 11
substitute French onion crock +2

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BEEF & PORK

Berkshire Pork Tomahawk With Blackberry Port Wine Demi
16 oz chargrilled bone-in rib chop layered potato, onion & cheese gratin blaukraut (sweet & sour red cabbage) 33

Classic Steak Frites with Roasted Garlic Butter
a French bistro classic • bistro tenderloin steak pommes frites • creamed spinach 26

Steak & Cake or Steak & Shrimp with Béarnaise Butter & Herbed Remoulade
shoulder tenderloin • choice of garlic shrimp or housemade Maryland lump crab cake • layered potato, onion & cheese gratin • fresh grilled asparagus 30

Filet Mignon with Roasted Garlic Butter
chargrilled 8 oz. center cut calabrese potato • creamed spinach 43

THINGS THAT SWIM

Fresh Pan Seared Sea Scallops Orange Ginger Beurre Blanc
Flown in Fresh
toasted Israeli couscous, red quinoa, lemon zest, cranberries & pine nuts • fresh grilled asparagus Market Price

Grilled Gulf of Maine Salmon with Lemongrass Scallion Butter
forbidden rice • steamed carrots & snow peas 28

Crispy Panko Encrusted Fresh Whitefish with Savory Whole Grain Mustard Cream
fresh local whitefish from The Fish Monger's Wife brown sugar butter braised carrots & fava beans Yukon gold potato puree small plate 18 • full plate 29

Grilled Shrimp with Polenta, Italian Sausage & Roasted Vegetables
tomato harissa sauce • bell peppers • sweet onion • grape tomatoes • Tuscan kale 25

PETIT SIDE SALADS & SOUP

when ordered with Entrées, Small Plates
Cup of Soup 3 French onion crock 5
Field Greens, Arugula, Beet & Goat Cheese Salad 5
Shaved Brussels Sprout & Kale Salad, Hickory Smoked Bacon 6
Garden Salad 4 or Chopped Caesar 5
Baby Iceberg Wedge with Gorgonzola Cheese 6
Southwest Chopped Salad with Avocado & Queso Fresco 5

HOUSE SPECIALTIES

Natural Angus Braised Beef Short Rib Bourguignon
Yukon gold potato puree • pearl onions • wild mushrooms brown sugar butter braised carrots & fava beans 28

“Award Winning” Crispy Almond & Butter Brioche Crumbed Lake Perch
fresh cut pommes frites • housemade coleslaw herbed remoulade 5 piece plate 20 • 7 piece plate 26

Chicken Milanese with Pappardelle Pasta & Wild Mushroom “Florio” Marsala Cream
sautéed parmesan dusted breast of chicken roasted Brussels sprouts with pancetta & golden raisins 24

Roasted Duck à l'Orange
classic French orange sauce • creamy mascarpone polenta roasted Brussels sprouts with pancetta & golden raisins half duck 31 • quarter duck 18

Wienschnitzel A la Holstein with Lemon Caper Brown Butter & Sunnyside Up Egg
lightly breaded, thinly pounded sautéed veal • Yukon gold potato puree • blaukraut 25 • without egg 24

Maryland Style Lump Crab Cakes with Savory Whole Grain Mustard Cream
housemade crab cakes • layered potato, onion & cheese gratin fresh grilled asparagus 29

PASTAS

Gemelli with Grilled Artichokes, Walnut Pesto and Roasted Chicken
red & yellow marinated tomatoes • prosciutto • kale • roasted wild mushrooms • fresh basil • mascarpone & parmesan cheeses • pine nuts • olive oil 20

Butternut Squash Ravioli with Fresh Sage Brown Butter
roasted butternut squash • spiced pecans • pecorino • fried sage leaf garnish 18.5

Baked Manicotti with Two Sauces
ricotta cheese filled pasta rolls • marinara • garlic cream mozzarella, parmesan & asiago cheeses 16.5

SIDES 4.5

brown sugar butter braised carrots & fava beans pommes frites • layered potato, onion & cheese gratin • creamed spinach • calabrese potatoes • Yukon gold potato puree • onion crisps • blaukraut • toasted Israeli couscous & quinoa • asparagus (+1) • sweet potato frites • creamy polenta • forbidden rice • roasted Brussels sprouts with golden raisins & pancetta • steamed carrots & snow peas