

LUNCH MENU

Savories

Sandwiches served with your choice of *fries* or *side salad*

3 BLACKENED FISH TACOS

CILANTRO AVOCADO SAUCE, SHREDDED RED CABBAGE, GREEN ONIONS & COTIJA CHEESE, ACCOMPANIED WITH ELOTE CHUTNEY

13

CAPRESE GRILLED CHEESE SANDWICH

MOLINARI SALAMI, PESTO AIOLI, FRESH ORGANIC TOMATO, MARINATED BUFFALO MOZZARELLA

14

CHIPOTLE TURKEY SANDWICH

CHIPOTLE CRUSTED TURKEY, MAPLE HONEY GLAZED HAM, PICANTE PROVOLONE CHEESE, 3 PEPPER AIOLI, LETTUCE, TOMATO & HERB CRUSTED FOCACCIA BREAD

13

HEART OF THE HOUSE BURGER

SPECIAL BLEND OF PRIME CUTS OF TOP SIRLOIN & BEEF SHORT RIBS, AGED WHITE CHEDDAR, CARAMELIZED ONIONS, BOURBON BACON, ROASTED GARLIC AIOLI, TOMATO, GREEN LEAF & TOASTED CHALLAH BUN

14

Salads

add steak 7 add chicken 5

HEART OF THE HOUSE SALAD

MIXED GREENS, FRESH BERRIES, CHERRY TOMATOES, FETA CHEESE, CANDIED PECANS & OUR CITRUS MANGO VINAIGRETTE

10

FIG & KALAMATA OLIVE SALAD

WITH FRESH BASIL, MINT, RED ONION, GOAT CHEESE, PINE NUTS & OUR MEYER LEMON VINAIGRETTE

11

THE WEDGE DONE RIGHT

ICEBERG, SPANISH CHORIZO, APPLEWOOD SMOKED BACON, FRESH TARRAGON, FRIED SHALLOTS, DRIED CRANBERRIES, TOASTED ALMONDS & OUR GORGONZOLA DRESSING

12

We prepare all of our quality cuisine fresh and from the heart—and do our best to provide you with as much farm fresh and all-natural organic ingredients as possible.

Consuming raw or undercooked meats may increase your risk of food borne illness. Menu prices are subject to change and do not include tax.

heart of THE HOUSE

RESTAURANT • LOUNGE

CALL AHEAD TO ORDER TO-GO 951 506 5000

27525 Ynez Rd. Temecula, CA

heartofthehouseinc.com info@heartofthehouseinc.com



We are located in the Tower Plaza Shopping Center, behind Painted Earth, and next to the DigiPLEX Temecula Tower Cinemas.

RESTAURANT

TUES-THURS — 12PM-9PM

FRI & SAT — 12PM-10PM
(KITCHEN CLOSSES AT 10PM)

SUN — 12PM-8PM

TUES-FRI CLOSED FROM 2PM-5PM

LOUNGE

TUES-THURS — 5PM-9PM

FRI & SAT — 5PM-10PM
(KITCHEN CLOSSES AT 11PM)

SUN — 5PM-8PM

BOTH ARE CLOSED ON MONDAYS

- Lounge with 2 patios.
- Live Music on the weekends.
- Serving savory bites, local craft beer, wine and cocktails.
- Hand-crafted cuisine by our award winning Chef, Richard Bustos.
- Private dining room with its own patio and entrance. Available to book for wedding rehearsals, corporate events and more...

MUST BE 21 OR OVER FOR LOUNGE SEATING

GET 50% OFF ANY APPETIZER OR DESSERT!

**Dine in only. Limit one per table. Specials not valid with any other offers or discounts. Must present this card in order to redeem offer. Expires January 1, 2017.*

DINNER MENU

Starters

SHRIMP CEVICHE WITH HOUSE MADE TORTILLA CHIPS
13

CHARCUTERIE & ARTISANAL CHEESE PLATTER
12

TRIO DIPS WITH PITA
OLIVE TAPENADE, HUMMUS, SUN-DRIED TOMATO FETA
9

3 HAUTE TOASTS
HUMBOLT FOG, SERRANO HAM, BLUEBERRY COMPOTE
HOUSE MADE DEVILED HAM, ARUGULA, QUAIL EGG
MUSHROOM, ARTICHOKE, CARAMELIZED ONIONS, BRIE
9

SHRIMP & SPANISH CHORIZO WITH ORGANIC ROMESCO SAUCE
13

SOY GLAZED RIBEYE SKEWERS ORGANIC CHIMICHURRI DRIZZLE
12

Salads

add steak 7 add chicken 5

HEART OF THE HOUSE SALAD
MIXED GREENS, FRESH BERRIES, CHERRY TOMATOES, FETA CHEESE, CANDIED
PECANS & OUR CITRUS MANGO VINAIGRETTE
12

FIG & KALAMATA OLIVE SALAD
WITH FRESH BASIL, MINT, RED ONION, GOAT CHEESE, PINE NUTS
& OUR MEYER LEMON VINAIGRETTE
13

THE WEDGE DONE RIGHT
ICEBERG, SPANISH CHORIZO, APPLEWOOD SMOKED BACON, FRESH TARRAGON, FRIED
SHALLOTS, DRIED CRANBERRIES, TOASTED ALMONDS & OUR GORGONZOLA DRESSING
14

DINNER MENU

Entrees

SUN DRIED PESTO LINGUINE
WITH FARM FRESH ORGANIC VEGETABLES | add SHRIMP 8 | add CHICKEN 6
17

HEART OF THE HOUSE BURGER
SPECIAL BLEND OF PRIME CUTS OF TOP SIRLOIN & BEEF SHORT RIBS, AGED
WHITE CHEDDAR, CARAMELIZED ONIONS, BOURBON BACON,
ROASTED GARLIC AIOLI, TOMATO, GREEN LEAF & TOASTED CHALLAH BUN
15

MARINATED SPICY JERK CHICKEN
WITH CILANTRO LIME RICE & CURRY SAUCE
26

DOUBLE BONE PORK CHOPS
MAPLE BOURBON GLAZE & CHIPOTLE MASHED POTATOES
30

BRAISED BEEF SHORT RIBS
GOAT CHEESE MASHED POTATOES & RED WINE DEMI SAUCE
32

LEMONGRASS CRUSTED MAHI MAHI
PAN SEARED MAHI, BLACK TEA INFUSED RICE, MISO LEMON BUTTER,
BLOOD ORANGE DRIZZLE
34

8oz CENTER CUT TOP SIRLOIN
SERVED WITH POTATO HASH & CHIMICHURRI SAUCE
36

Sides

SAUTÉED BRUSSEL SPROUTS
HORSERADISH CHEDDAR, WITH PANCETTA & BALSAMIC DRIZZLE
13

SMOKED GOUDA MAC & CHEESE
WITH PANCETTA & WHITE TRUFFLE OIL
13

FLASH SEARED VEGETABLES
ORGANIC FARM FRESH SEASONAL
10