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## STARTERS

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### FARMERS VEGETABLE HARVEST 10

*Brussels Sprouts, Sweet Potato, Fennel, Heirloom Carrot, Pepitas & Maple Cream*

### CHORIZO & CHICKEN LIVERS 12

*Arepa, Curry, Brandy, Shallot, Cilantro & Tomato Salsa*

### WATERMELON "SASHIMI" & SHRIMP 15

*Pickled Jalapeno, Lardoon, Black Sesame Seeds, Ginger Crema, Wasabi Peas, Seaweed Salad & Raspberry Gastrique*

### BRAISED BEEF & GORGONZOLA CHEESE RAVIOLI 12

*Cured Tomatoes, Oyster Mushrooms & Horseradish Cream*

### BURRATA 13

*Stuffed Mozzarella, Butternut Squash, Cabbage, Waterchestnuts, Basil Aioli & Teriyaki*

### MARINATED FETA & CRAB 14

*Almonds, Mint, E.V.O., Radish, Melon, Smoked Salmon, Berries & Cinnamon Cream*

### FRIED CALAMARI 14

*Marinara & Cherry Peppers*

### ROASTED CAULIFLOWER 10

*Candied Walnuts, Grapes, Banana Peppers, Olives, Kale Crudo & Citrus Chevre*

### SOUP OF THE DAY 8

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## HAND CRAFTED PIZZAS

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*The Following Selections Include Your Choice of Salad*

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### SAUSAGE & BACON 18

*Ricotta, Mozzarella & Tomato*

### MARGHERITA 17

*Mozzarella, Plum Tomatoes & Fresh Basil*

### GREEK 17

*Tomato, Garlic, Red Onion, Capers, Olives & Feta*

### SEAFOOD 19

*Cured Salmon, Crab, Onion, Anchovy, Sour Cream, Peppers, Tomato, Garlic & Mozzarella*

### WILD MUSHROOM & ONION 18

*Tomato, Mozzarella, Ricotta, Bleu Cheese, & Red Peppers*



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## MAIN COURSES

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*The Following Selections Include Your Choice of Salad*

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### PORK BELLY & SHRIMP 35

*Roasted Potatoes, Japanese Eggplant, Heirloom Carrots, Soy and Rice Wine Glaze, Ginger Cream & Apricot Chutney*

### GENERAL TSO'S BEEF SHORT RIBS 38

*Carribbean Jerk Haricot Vert, Scallion, Peanuts, Gorgonzola & Savory Italian Salsa*

### GOAT BOLOGNESE & RICOTTA GNOCCHI 35

*Curry Cream, Smoked Almonds, Fried Egg & Feta Cheese*

### FIRE ROASTED FISH OF THE DAY 39

*Grilled Head To Tail, Napa Cabbage Crudo, Fennel Dust & Acqua Pazzo*

### CHICKEN BREAST MILANESE 29

*Crispy Chicken Breast, Brie Cheese, Potato, Red Pepper, Truffle Aioli, Greek Olives, Tomatoes, Arugula & Balsamic*

### THE HEIGHTS SIGNATURE HAND CUT STEAK Mkt

*Parmesan Potato Wedges & House Steak Sauce*

### BARLEY RISOTTO 29

*Roasted Beefsteak Tomato, Spinach, Asparagus, Lemon Aioli, Onion Confit & Creamy Mozzarella Cheese*

### OPEN FIRE GRILLED ATLANTIC SALMON 35

*Cinnamon Adobo Crema, Strawberry Basil Glaze, Pickled Vegetable Slaw, Macerated Stonefruit & Blackbean Salad*

### CUBAN FLANK STEAK 39

*Corn Cake, Vegetable Chow Chow, Southwestern Herbed Aioli, Pico de Gallo, Cherry Chutney & Sherry Steak Sauce*

### FLAME GRILLED RACK OF LAMB 39

*Sweet Potato, Fennel, Roasted Garlic Chive Goat Cheese Chantilly, Mango Mint Jam, Cajun Candied Pine Nuts & Ouzo Reduction*

### CHAR GRILLED BURGER 19

*Swiss, Slaw, Russian Dressing, Pickles & Pommes Frites*

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### LAVA CAKE "SOUFFLÉ" 10

*Chef's Daily Preparation of a Decadent Chocolate Dessert*

*DUE TO THIS DESSERT'S PREPARATION TIME PLEASE ORDER WITH ENTRÉES*