



EST. 1995

STARTERS

PORTUGUESE OCTOPUS 15

White Beans, Roasted Tomato, Celery Leaves, Bacon, Goat Hash & Tarraagon Creme

TUSCAN POLENTA 11

Wild Mushrooms, Gorgonzola Cheese, Brussels Sprouts, Truffle Oil, Marinara & Fried Egg

CHICKEN LIVERS & SAUSAGE 12

Garbanzo Bean Cake, Apple, Sweet Sausage & Apple Jack Demi Glace

TUNA TARTARE 15

Sushi Tuna, Scallion Marinade, Ginger Sorbet & Crispy Corn

HOUSE MADE MALFOTTI PASTA & SHRIMP 15

Pork Belly, Capers, Bleu Cheese, Tomato, Arugula & Cream

BURRATA 13

Stuffed Mozzarella, Charred Crostini, Blistered Tomatoes, Olives, White Anchovies, Basil & E.V.O.

SEAFOOD CHARCUTERIE 15

Beet Cured Arctic Char, Octopus "Prosciutto", Pickled White Fish, Candied Lemon, Lavosh & Japanese Horseradish Cream

FRIED CALAMARI 14

Fra Diavolo & Cherry Peppers

SICILIAN CAULIFLOWER 10

Pine Nuts, Raisins & Jalapeno Feta Cheese

SOUP OF THE DAY 8

HAND CRAFTED PIZZAS

The Following Selections Include Your Choice of Salad

FLANKEN RIB & SAUSAGE 18

Fra Diavolo & Cheddar Cheese

MARGHERITA 17

Mozzarella, Plum Tomatoes & Fresh Basil

WHITE CAULIFLOWER 17

Cauliflower Puree, Broccolini, Spinach, Feta, Ricotta, Mozzarella & Roasted Garlic

SEAFOOD 19

Artic Char, Marinated Whitefish, Onion, Anchovy, Sour Cream, Peppers, Tomato, Garlic & Mozzarella

WILD MUSHROOM 18

Truffle Aioli, Cherry Peppers, Roasted Tomato, Greens & Mozzarella



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MAIN COURSES

The Following Selections Include Your Choice of Salad

PAN ROASTED SALMON 37

Acorn Squash, Brie Cheese, Lardon, Spinach, Chipotle-Citrus Aioli, Brandy Demi Glace & Berry Glaze

BRAISED LAMB SHANK 39

Smoked Sugo, Orzo Risotto, Greek Stewed Vegetables, Goat Cheese & Ouzo Demi Glace

THE HEIGHTS SIGNATURE HAND CUT STEAK Mkt

Parmesan Potato Wedges & House Steak Sauce

PAN SEARED RAINBOW TROUT 35

Fingerling Potato, Wakame, Root Vegetable Crudo, Citrus Gremolata, Truffle Oil, Aioli, Miso Broth

BISTRO FILET 38

Grilled Teres Major, Tomato Date Jam, Stewed Kale, Capersberry Relish, Feta Cheese, Barley Arrancini & Red Wine Demi Glace

AJI AMARILLO DUSTED TUNA 39

Grilled Rare, Cauliflower Puree, Charred Broccolini, Beet Prosecco Reduction, Wasabi Peas, Red Cabbage & Braised Apples

BEEF SHORT RIB BOURGUIGNON 38

Goat, Fennel Crusted Sweet Onions, Wild Mushrooms, Red "B" Potatoes, Carrots, Oven Roasted Tomato & Pine Nuts

FIRE ROASTED FISH OF THE DAY 39

Grilled Head to Tail, Fennel, Citrus, Pear Buttermilk Vinaigrette & Roasted Grape Oil

ZATAR GRILLED CHICKEN 32

Chicken Mousse, Cranberry Chutney, Falafel, Raita, Thyme Onion Relish, Swiss Chard & Marsala Demi Glace

BARLEY RISOTTO 29

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

CHAR GRILLED BURGER 19

Wasabi Aioli, Pickled Vegetable, Tortilla Chip, Banh Mi Sauce, Tomato & Handcut Fries

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LAVA CAKE "SOUFFLÉ" 10

Chef's Daily Preparation of a Decadent Chocolate Dessert