



STARTERS

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

HAND CRAFTED PIZZAS

The Following Selections Include Your Choice of Salad

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



MAIN COURSES

The Following Selections Include Your Choice of Salad

PORK BELLY & SHRIMP 35

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

PAN SEARED FLOUNDER 35

Crispy Potato, Scallion Creme Fraiche, Poppy Seed Cabbage Slaw, Lemon Confit, Grape & Olive Pan Sauce

GENERAL TSO'S BEEF SHORT RIBS 38

Caribbean Jerk Haricot Vert, Scallion, Peanuts, Gorgonzola & Savory Italian Salsa

GOAT BOLOGNESE & RICOTTA GNOCCHI 35

Curry Cream, Smoked Almonds & 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

INQUIRE ABOUT OUR: PRIVATE DINING ROOM • OFF PREMISES CATERING • GIFT CARDS

CHEF/OWNERS: JAMES & HEIDI LAROUNIS • CHEF DE CUISINE: SEAN BRYAN