



EST. 1995

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## STARTERS

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### GRILLED OCTOPUS 15

*Kefalograviera Cheese, Lemon, Grapes, Kale Crudo & Tonnato Sauce*

### TUSCAN POLENTA 11

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

### CHICKEN LIVERS & SAUSAGE 12

*Potato Cake, Apple, Sweet Sausage, Tropical Salsa & Apple Jack Demi Glace*

### RUM ROASTED PINEAPPLE "SASHIMI" & SHRIMP 15

*Lardoon, Black Sesame Seeds, Ginger Crema, Green Peas, Seaweed Salad & Raspberry Gastrique*

### POTATO & CHEDDAR CHEESE "PIEROGIES" 14

*Short Rib, Caramelized Onions, Caraway Aioli & Brown Butter Demi Glace*

### BURRATA 13

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

### MARINATED FETA & CRAB 14

*Almonds, Mint, Olive Oil, Radish, Melon, Smoked Salmon, Berries & Cinnamon Cream*

### FRIED CALAMARI 14

*Fra Diavolo & Cherry Peppers*

### SICILIAN CAULIFLOWER 10

*Pine Nuts, Raisins & Jalapeno Feta Cheese*

### 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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### COD & LITTLE NECK CLAMS 37

*Smoked Salmon "Bacon", Greek Garlic Potatoes, Peas, Cippollini Onion & Scallion Sour Cream Sauce*

### FLAME GRILLED RACK OF LAMB 39

*Bacon, Smoked Pork Shoulder, Tapenade Aioli, Potato, Chimichurri, Feta, E.V.O., Lemon & Oregano*

### THE HEIGHTS SIGNATURE HAND CUT STEAK Mkt

*Parmesan Potato Wedges & House Steak Sauce*

### PAN SEARED RAINBOW TROUT 35

*Baccalau, Lemon Horseradish Mousse, Caramelized Onion Buttermilk Vinaigrette, Brussels Sprout, Carrot, Asparagus & Beet Crudo*

### MOROCCAN GRILLED HANGER STEAK 38

*Sun Dried Cherry Chutney, Tzatziki, Chevre, Cajun Pine Nuts, Grilled Red Onion, Shatta Sauce, Potato & Apple Latke*

### WILD GROUPEL 37

*Pretzel Crusted, Cabbage Slaw, Peach BBQ, Handcut Fries, Smoked Tomato Aioli & Pickled Garlic Scapes*

### CRISPY HOISIN GLAZED BEEF SHORT RIB 38

*Jumbo Shrimp, Basil, Cabbage, Goat, Ramen Noodles, Wasabi Peas, Wakame, Mushrooms & Brandy Broth*

### FIRE ROASTED FISH OF THE DAY 39

*Grilled Head to Tail, Broccolini, Capers, Manzanilla Olives, Heirloom Tomato, Grilled Lemon & Agrodolce*

### LEBANESE GRILLED CHICKEN 32

*Spinach, Quinoa, Raitia, Mango Salsa, Mint Gremolata, Pickled Cucumber, Turkish Onions & Tamarind Demi Glace*

### BARLEY RISOTTO 29

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

### CHAR GRILLED BURGER 19

*Sriracha Aioli, Thai Glazed Country Ham, Swiss, Pickled Relish, L, T & O, Served with Handcut Fries*

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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*