



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

SEARED SEA SCALLOP 15

Cilantro, Bacon, Pepperonata, Pine Nuts & Cranberry Mostarda

BRAISED BEEF & GORGONZOLA CHEESE RAVIOLI 12

Cured Tomatoes, Oyster Mushrooms & Horseradish Cream

BURRATA 13

Stuffed Mozzarella, Butternut Squash, Cabbage, Waterchestnuts, Basil Aioli, Sesame Seeds & 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

BRAISED PORK SHANK 35

Bacon, Three Beans, Spinach, Bread Crumb Persillade & Madiera Demi Glace

GRILLED SWORDFISH 37

Confit of Celery, Sicilian Greens, Pico de Gallo, Banana Peppers, Giardiniera & Bagna Cauda

GENERAL TSO'S BEEF SHORT RIBS 38

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

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

ROASTED SEA SCALLOPS 39

Parsnip Puree, Asparagus, Wasabi Peas, Cherry Tomatoes, Crispy Speck, Lemon Aioli & Anise Gastrique

FLAME GRILLED ATLANTIC SALMON 35

Tarragon Gorgonzola Croquette, Ginger Beet Crudo, Leek Confit, Hoisin Aioli & Thai Chili Basil Gastrique

OPEN FIRE GRILLED RACK OF LAMB 39

Mint Cauliflower Tabbouleh, Lentils, Lemon Garlic Crema, Braised Onions, Cherry Chutney & Mesquite Almonds

BAKED RICOTTA GNOCCHI 29

Wild Mushroom, Farm Greens, Double Cream Mozzarella, Pecorino, Tomato & Basil

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