



# LUNCH SELECTIONS

## SOUP & SALADS

**SOUP OF THE DAY** Cup 5 • Bowl 8

**SESAME SEAFOOD SALAD**

Arugula, Kale, Lump Crab, Smoked Salmon, Goat Cheese, Rum Roasted Pineapple, Cantaloupe, Black Sesame Seeds, Wasabi Peas & Sherry Vinaigrette 16

**STEAK & BLUE CHEESE SALAD**

French Fries, Cucumbers, Onions, Tomatoes, Fresh Bacon & Bleu Cheese Dressing 16

**SPINACH & FRISEE SALAD**

Grilled Shrimp, Spinach, Frisee, Green Beans, Carrots, Cauliflower, Celery, Cajun Candied Pine Nuts, Lardons & Basil Vinaigrette 16

**POWER SALAD**

Grilled Chicken, Mixed Greens, Asparagus, Brussels, Kalamata Olives, Cucumber, Marinated Feta & Shallot Vinaigrette 15

**FROMAGE SALAD**

Burrata, Arugula, Squash, Tomato, Candied Walnuts, Truffle Oil, Extra Virgin Olive Oil & Balsamic 15

**HOUSE SALAD**

Tomatoes, Olives, Carrots, Cucumbers, Red Onion & Berry Vinaigrette 9

**CLASSIC CAESAR SALAD**

Romaine, Croutons, Grated Parmesan Cheese & Caesar Dressing 12  
with Grilled Chicken 14 • Grilled Salmon 15  
Jumbo Shrimp 15 • Fried Calamari 15

**HEIGHTS FLATBREAD CAESAR SALAD**

Oven Baked Lavosh with Pesto, Melted Mozzarella Cheese & Caesar Salad 14  
with Grilled Chicken 15 • Grilled Salmon 16  
Jumbo Shrimp 16 • Fried Calamari 16



Join us in the bar for nightly social hours

**ASK ABOUT OUR:**

Private Dining Room • Off-Premises Catering • Gift Cards

## HOUSE SPECIALITIES

**OMELET OF THE DAY**

Served with Red Bliss Potato, Southwest Aioli, & Mixed Green Salad 14

**PAN-SEARED SALMON**

Creamy Barley Risotto & Mushrooms, Heirloom Carrots, Caraway Aioli, & Red Wine Balsamic Reduction 17

**AREPA WITH LENTIL HASH**

Cherry Peppers, Sweet Potato, Raspberry Gastrique & Ginger Crema 15

**VEAL CUTLET**

Arugula, Savory Salsa & Lemon Aioli with Fresh Lemon & Herbs 19

**SAUTEED SEASONAL FISH**

Chevre Chantilly with Onion and Garlic, Cauliflower & Acqua Pazza 18

**SAUSAGE & BACON PIZZA**

Mozzarella Cheese & Tomato 15

**GOAT STROGANOFF WITH SCALLION SOUR CREAM**

Crispy Potato, Brussels & Carrot, Tomato & a Fried Egg 16

**SHRIMP & CHORIZO**

Gnocchi, Fennel, Olives, Braised Onion & White Wine Horseradish Crema 17

**MAFALDA PASTA**

Chicken Livers, Red Onion, Asparagus & Parmesan Cream Sauce 15

**BRAISED BEEF SHORT RIB**

Steak Frites, Cabbage Slaw, Relish Aioli & Horseradish Steak Sauce 17

**ROASTED HALIBUT**

Sweet Potato, Butternut Squash, Kale & Tonnato Sauce 18

**COD & OCTOPUS**

Green Beans, Brussels Sprout Crudo with Potato, Banana Pepper Rings, & Puttanesca Vinaigrette 17

## SIGNATURE SANDWICHES

Includes Choice of French Fries or Chef's Salad of the Day

**BANH MI**

Vietnamese Sandwich with Pickled Cucumber, Carrot, Chili-Lime Aioli & Your Choice of the Following: Shrimp 16 • Chicken 14 • Beef 15

**OPEN FACE BEEF BURGER**

Brioche, Basil Aioli, Chevre, Asiago, L, T & O 17

**THE SICILIAN SANDWICH**

Ham, Speck, Tomato, Arugula, Roasted Red Peppers, Mozzarella Cheese, & Oregano Aioli pressed in French Bread with Marinara on the Side 15

**CHAR GRILLED FISH REUBEN**

Thousand Island, Swiss Cheese, Slaw, L, T & O, on Rye Bread 15

**HOUSE SMOKED SALMON PANINI**

Feta Jalapeno, Cherry Chutney, Pickled Onions, L & T on Texas Toast 14

**MARYLAND CRAB ROLL**

Celery, Carrots, Red Onion, L, T, O & Lemon Aioli on French Bread 17

**GRILLED CHICKEN SANDWICH WITH CHOW CHOW**

Scallion Sour Cream, Cabbage, Feta, General Tso's Sauce, L, T & O on French Bread 15

**STEAK SANDWICH**

Mushrooms, Smoked Bacon, Truffle Aioli, Blue Cheese, L, T, O & Sherry Steak Sauce 16

**VEGGIE SANDWICH**

Grilled Portabello, Red Peppers, Caramelized Onions, Red Bean "Skordalia", Sharp Cheddar & Tomato on a Kaiser Roll 15

**BLACKENED COD SANDWICH**

Raita, Mango Mint Jam, L, T & O on Rye Bread 15