



STARTERS

CRAB "COCKTAIL" 17.

Crab Salad, Horseradish Spiked Tomato Water, Smoked Paprika Aioli & Lavosh Wafer

BURRATA 15.

Speck, Blistered Tomatoes, Basil, Pickled Grapes, Olive Oil, Puttanesca & Croutons

GRILLED PORTUGUESE OCTOPUS 17.

Baccalao, Olives, Lemon Confit & Garlic

HOUSE SMOKED SALMON 16.

Wild Greens, Pickled Onions, Mustard Vinaigrette, Capers & Crostini

MUSHROOM A LA GRECQUE 13.

Smoked Leeks, Heirloom Carrots, Butternut Squash & Rye

FARMERS "SKILLET" & FRIED EGG 14.

Gorgonzola, Cajun Pine Nuts, Raisins, Cherry Chutney, Red "B", Brussels Sprouts & Mushroom

BRAISED BEEF SHORT RIB 15.

Adobo Braised with Brioche, Chopped Green Tomatoes, Cilantro, Lime & Sour Cream

CREAMED CAULIFLOWER SOUP 10.

Truffled Potato Chips & Pinenuts

"BANG BANG" SHRIMP 16.

Crispy Shrimp, Bacon, Cucumber, Wakame & Sriracha Aioli

SALADS

ARTISAN

Batavia Greens, Rum Roasted Pineapple, Baby Bok Choy, Cucumber & Sesame Ginger Vinaigrette

LITTLE "GEM"

Field Greens, Poached Asparagus, Red Radishes, Halloumi Cheese, Candied Citrus Almonds & Shallot Champagne Vinaigrette

SORBET

BLACKBERRY & GIN



MAIN COURSES

THE FOLLOWING SELECTIONS INCLUDES YOUR CHOICE OF SALAD

SLOW ROASTED NATURAL CHICKEN BREAST 35

Scallion Corn Cake, Goat Cheese Chantilly, Za'Tar Green Beans, & Apple Demi-Glace

PAN SEARED WILD HALIBUT 42

Red Bliss Potatoes, Brussels Sprouts, Greek Olives, Slow Roasted Tomatoes & Pesto Crema

POTATO FENNEL GRATIN 32

Charred Asparagus, Frisee, Roasted Carrot, Olive Oil Braised Fennel, Chevre & Sherry Reduction

GRILLED RACK OF LAMB 42

Curried Sweet Potato, Goat Hash, Grilled Onions, Peppers & Arugula Chimichurri

FLAME ROASTED ATLANTIC SALMON 38

Calamari Barley Risotto, Delicata Squash, Currant Mostarda, Mango Jam & Lemon Aioli

HANDCUT SIGNATURE STEAK 55 / 68

Cranberry and Feta Stuffed Mushrooms, Roasted Winter Squash & Bordelaise Sauce

PANKO CRUSTED VEAL CHOP "SALTIMBOCCA" 42

Bleu Cheese Gnocchi, Wilted Spinach, Fresh Mozzarella, Sage Aioli & Mushroom Demi Glace

BLACKENED COD & SHRIMP 38

Yucca Mash, Swiss Chard, Bacon, Veracruz Sauce, Sweet & Sour Celery

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

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

VISIT US ON INSTAGRAM: @THEHEIGHTSITHACA OR #THEHEIGHTSITHACA