



EST. 1995

STARTERS

OYSTERS ON THE HALF SHELL

Lemongrass Mignonette

Half Dozen 24 Dozen 48

SHRIMP COCKTAIL 16

4 Jumbo Shrimp with

Key West Cocktail Sauce & Charred Lemon

GRILLED PORTUGUESE OCTOPUS 20

Paprika Aioli, Orange, Cherry Pepper Salsa, Gastrique & Red Pepper Ragout

ROASTED CAULIFLOWER 17

Pine Nuts & Raisins

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY CONCERNS.



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MAIN COURSES

The Following Selections Include Our House Salad

ATLANTIC SALMON 46

Sun Dried Tomatoes, Almonds, Garlicky Greens & Orange Saffron Aioli

PAN SEARED DUCK BREAST 55

Confit Potatoes, Blistered Grapes, Marinated Beets, Sweet Carrot Puree & Ponzu Reduction

IBERICO PORK “ABANICO” 49

Romanesco, Malagueta, Black Bean Sofrito & Banh Mi Sauce

THE HEIGHTS SIGNATURE HAND CUT STEAK MKT

Truffle Oil & House Steak Sauce

CHAR GRILLED SIRLOIN STEAK 49

Lemongrass Hummus, Charred Broccolini, Pickled Slaw, Miso Aioli & Gochujang Sauce

POMEGRANATE GLAZED CHICKEN 39

*Toasted Chickpea, Apricot & Tomato Hash, Eggplant Salsa & Pickled Pearl Onion
Pomegranate Gastrique*

BRAISED LAMB BELLY 49

*Sunchokes, Red Peppers, Red Onions, Fennel, Pignoli Nut & Raisin Gremolata
Citrus Aioli & Anisette Reduction*

COCONUT “CHANA MASALA” 38

*Heirloom Broccoli, Rapini & Marinated Cabbage
Egyptian Pea, Fruit Relish & Sweet Soy Vinaigrette*

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INQUIRE ABOUT OUR: PRIVATE DINING ROOM • OFF PREMISES CATERING • GIFT CARDS • PRICES REFLECT CASH PAYMENT

CHEF/OWNERS: JAMES & HEIDI LAROUNIS • EXECUTIVE CHEF: MICHAEL WRIGHT