



EST. 1995

STARTERS

OYSTERS ON THE HALF SHELL

Mignonette & Lemon

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 OYSTERS & BONE MARROW 22

Salsa Verde, Onion Marmalade & Cranberry Chutney

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 44

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

BARBECUED LEG OF LAMB 52

*Roasted Zucchini, Olives & Mediterranean Salsa
Ouzo Reduction*

PAN SEARED DUCK BREAST 55

*Sweet Potatoes, Squash, Dried Fruit Chutney & Pumpkin Seed Pistou
Applejack Demi-Glace*

IBERICO PORK "ABANICO" 49

Romanesco, Malagueta, Chimichurri, Black Bean Sofrito & Banh Mi Sauce

THE HEIGHTS SIGNATURE HAND CUT STEAK MKT

Truffle Oil & House Steak Sauce

CHAR GRILLED SKIRT STEAK 49

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

CHICKEN MARSALA 39

Portobellos, Confit Pearl Onions, Grape Tomatoes & Apricots

WILD MUSHROOM BOLOGNESE 38

*Squash, Heirloom Broccoli & Balsamic Glaze
Roasted Tomato Ragu*

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY CONCERNS.

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

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