



STARTERS

FRIED GREEN TOMATOES 17

*Brussels Sprouts, Roasted Parsnip, Pickled Shitake Mushrooms, Goat Cheese & Cranberry Chutney
Hot Honey & Citrus Aquafaba*

CRISPY PORTUGUESE OCTOPUS 20

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

SEAFOOD "PAD THAI" 20

Mussels, Crab Beignets, Rice Noodles, Lime, Pickled Egg, Rosemary Honey, Peanuts, Crema & Lobster Teriyaki Sauce

VIETNAMESE PORK BELLY 19

Thick Cut Bacon, Scallion Pancake, Cucumber Salad, Molasses Aioli, Hoisin Honey & Banh Mi Sauce

BURRATA & PROSCIUTTO 18

Olive "Dust," Pickled Melon, Grapes, Pesto, Cajun Pine Nuts & Mint Salsa Verde

SHRIMP TOAST 20

*Pan Fried Kefalograviera Cheese, Cracked Pepper Aioli, Lemon Caper Relish & Manzanilla Olives
Tomatoes & Anisette Butter Sauce*

FRIED CALAMARI 19

Fra Diavolo & Lemon Aioli

SICILIAN CAULIFLOWER 17

Pine Nuts, Raisins & Jalapeno Feta Cheese

SOUP OF THE DAY 10

HAND CRAFTED PIZZAS

The Following Selections Include Your Choice of Salad

NY STYLE 28

Marinara, Sausage, Onions, Peppers & Mozzarella

MARGHERITA 26

Mozzarella, Plum Tomatoes & Fresh Basil

OLD SCHOOL MEATBALL 29

Plum Tomato, Garlic, Mozzarella, Marinara & Ricotta

APRICOT & GOAT CHEESE PIZZA 28

Caramelized Onions, Broccoli, Plum Tomato, Garlic & Mozzarella

MUSHROOM 27

Truffle Aioli, Roasted Tomato, Feta, Plum Tomato & Mozzarella



EST. 1995

MAIN COURSES

The Following Selections Include Your Choice of Salad

GRILLED ATLANTIC SALMON 42

Gigantes Beans, Coconut Braised Kale, Turmeric Aioli, Ponzu Reduction & Shaved Kefar Cheese

CHAR GRILLED SKIRT STEAK 46

*Potatoes, Hummus, Tzatziki, Blistered Grapes, Roasted Squash & Fire Roasted Eggplant
Strawberry Mole Sauce*

BRAISED LAMB NECK 48

*Winter Squash, Rapini, Bacon, Buratta, Charred Apricot Chutney, Bolognese & Gnocchi
Truffle Aioli & Red Wine Demi-Glace*

DOUBLE CUT PORK CHOP 44

*Delicata, Parsnips, Cranberry Chutney, Maple Aioli, Hot Honey & Gremolata
Walnut Mousse & Stone Ground Mustard Cream*

THE HEIGHTS SIGNATURE HAND CUT STEAK MKT

Truffled Potato Wedges, Pecorino & House Steak Sauce

SEAFOOD FETTUCINI 46

*Shrimp, Smoked Salmon, Octopus, Mussels, Spinach, Roasted Tomato, Lemon Whipped Ricotta & Lobster Brodo
Saffron & Thyme Cream*

Z'ATAR GRILLED CHICKEN 39

*Curry Braised Sweet Potatoes, Poi Choy, Thai Cucumbers, Hoisin Aioli & Chimichurri
Garlic Chili Sauce*

SEASONAL VEGETARIAN 34

*Cheese Empanada, Cabbage, Root Vegetable, Brussels Sprouts, Balsamic Mushrooms, Mediterranean Salsa & Rapini
Potato Masala & Ginger Crema*

FLAME GRILLED BURGER 28

Bacon Jam, Whipped Havarti Cheese, Thousand Island, Tomato, Slaw, Onion & Hand Cut Fries

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LAVA CAKE "SOUFFLÉ" 12

Chef's Daily Preparation of a Decadent Chocolate Dessert

DUE TO THIS DESSERT'S PREPARATION TIME PLEASE ORDER WITH ENTRÉES