



EST. 1995

RAW + CHILLED

SEAFOOD PLATTER 28

*Oysters, Octopus, Jumbo Shrimp, Scallop & Smoked Salmon
Mignonette, Cocktail Sauce & Cracker*

OYSTERS ON THE HALF SHELL

*Ponzu Sauce & Lemon
Half Dozen 24 Dozen 48*

STARTERS

SPRING VEGETABLE BOUNTY 17

Ricotta, Roasted Baby Beets, Tahini Raita, Sesame Brittle, Goat Cheese, Spring Vegetables & Panko Crusted Eggplant

PORTUGUESE OCTOPUS 20

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

ROASTED OYSTERS & BONE MARROW 22

Salsa Verde, Pecorino Cheese & Cowboy Compound Butter

KOREAN PORK CHEEKS 18

Aji Amarillo Aioli, Japanese Pear, Wasabi Peas, Pickled Cucumbers & Ssamjang

SHRIMP TOAST 19

Pan Fried Kefalograviera Cheese, Cracked Pepper Aioli, Capers, Manzanilla Olives, Tomatoes & Anisette Sauce

PACIFIC RIM CALAMARI 19

Peanuts, Sweet Chili Sauce, Wakame & Sriracha Aioli

CAULIFLOWER 17

Almonds, Pickled Jalapeno, Raisins, Granola & Kefti Cheese

CRAB BEIGNETS & HOUSE SMOKED SALMON 18

Five Spice Dusted Wonton Chip, Ginger Crema, Citrus Aioli, Red Onion, Honey, Pickled Fresnos & Jicama

SOUP OF THE DAY 10

HAND CRAFTED PIZZAS

The Following Selections Include Your Choice of Salad

MARGHERITA 26

Mozzarella, Plum Tomatoes & Fresh Basil

APRICOT & GOAT CHEESE PIZZA 28

Caramelized Onions, Broccoli, Plum Tomato, Garlic & Mozzarella

MUSHROOM 27

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



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MAIN COURSES

The Following Selections Include Your Choice of Salad

ATLANTIC SALMON 44

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

CHAR GRILLED SKIRT STEAK 48

*Yukon Gold Potatoes, Hummus, Grapes, Fennel Roasted Carrots & Mediterranean Salsa
Strawberry Mole Sauce*

LAMB CHOPS 65

Greek Beans, Asparagus, Onion Chutney, Tzatziki, Cherry Mostarda, Marinated Olives & Feta

BBQ IBERICO PORK "ABANICO" 49

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

THE HEIGHTS SIGNATURE HAND CUT STEAK MKT

Papas Bravas, Kafar, Truffle Oil & House Steak Sauce

JUMBO SCALLOPS & SHRIMP 48

*Salmon "Bacon", Mascarpone Ravioli, Spinach, Roasted Tomatoes & Basil
Vegetable Crudo, Pecorino Crumble & Kaffir Lime Crema*

CHICKEN MARSALA 39

Wild Mushrooms, Kale, Farro, Confit Pearl Onions, Grape Tomatoes, Cauliflower Coulis & Charred Apricots

ROASTED EGGPLANT & HEIRLOOM BROCCOLI 38

Gigantes Beans, Baby Beets, Seasonal Vegetables, King Trumpets, Cajun Pepitas & Teriyaki Reduction

TULUM BEEF BURGER 28

Carnitas, Cheddar Cheese, Pickles, Bravas Aioli, Lettuce, Tomato, Onion & Hand Cut Fries

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LAVA CAKE "SOUFFLÉ" 14

Chef's Daily Preparation of a Decadent Chocolate Dessert