



EST. 1995

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## STARTERS

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### ARGENTINIAN OCTOPUS 15

*Roasted Tomatoes, Blistered Grapes, Soy Beans, Dried Olives, Crispy Potato, Chipotle Aioli & Sauce Verde*

### BOUNTY HARVEST 12

*Brussels Sprouts, Roasted Carrots, Chilled Beets, Sriracha Honeycomb, Bleu Cheese & Pistachios*

### CHICKEN LIVERS & SAUSAGE 12

*Garbanzo Bean Cake, Apple, Sweet Sausage & Apple Jack Demi Glace*

### TUNA TARTARE 15

*Sushi Tuna, Scallion Marinade, Ginger Sorbet & Crispy Corn*

### PAN SEARED SHRIMP & RABBIT DUMPLING 15

*Rice Noodle Dashi Mushroom Broth, Sesame Crema & Carrot Scallion Crudo*

### BURRATA 13

*"Biegnetts", Guanciale, Bacon, Pickled Melon, Radish, Smoked Almonds, Berry Coulis & Blue Agave Truffle Oil*

### FRIED CALAMARI 15

*Fra Diavolo & Cherry Peppers*

### SICILIAN CAULIFLOWER 10

*Pine Nuts, Raisins & Jalapeno Feta Cheese*

### SOUP OF THE DAY 8

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## HAND CRAFTED PIZZAS

*The Following Selections Include Your Choice of Salad*

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### BRAISED BEEF & SAUSAGE 18

*Fra Diavolo, Potatoes, Sour Cream & Cheddar Cheese*

### MARGHERITA 17

*Mozzarella, Plum Tomatoes & Fresh Basil*

### WHITE CAULIFLOWER 17

*Cauliflower Puree, Broccolini, Spinach, Feta, Ricotta, Mozzarella & Roasted Garlic*

### SEAFOOD SCAMPI 19

*Octopus, Shrimp, Peppers, Tomato, Garlic & Mozzarella*

### WILD MUSHROOM 18

*Truffle Aioli, Cherry Peppers, Roasted Tomato, Greens & Mozzarella*



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## MAIN COURSES

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*The Following Selections Include Your Choice of Salad*

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### SURF N' TURF 39

*Braised Beef Cheek, Roasted Salmon, Red "B" Potato, Carrots, Citrus Onions, Sun Dried Tomato Aioli & Chevre  
Ouzo Demi Glace & Citrus Gastrique*

### CONFIT OF RABBIT 38

*Boneless Rabbit, Paccheri Pasta, Wild Mushrooms, Oven Roasted Tomatoes, Edamame Beans, Spinach, Asparagus & Mint Ricotta  
Lemon Truffle Cream*

### THE HEIGHTS SIGNATURE HAND CUT STEAK Mkt

*Parmesan Potato Wedges & House Steak Sauce*

### BISTRO FILET 38

*Grilled Teres Major, Tomato Date Jam, Stewed Kale, Caperberry Relish, Feta Cheese, Barley Arancini & Red Wine Demi Glace*

### CHARRED SCALLION CRUSTED TUNA 39

*Grilled Rare, Orange Ginger Reduction, Chocolate Teriyaki Demi Glace, Sunchoke Hash, Red Cabbage & Wakame Salad*

### MISO GLAZED PORK SHANK 37

*Sweet Potatoes, Broccolini, Sesame Cream, Ginger Pear Chutney, Wasabi Peas, Currants & Teriyaki Chili Soy Reduction*

### FIRE ROASTED FISH OF THE DAY 39

*Celery, Green Olives, Salsa, Shaved Fennel & Grape Gastrique*

### ZATAR GRILLED CHICKEN 34

*Cranberry Chutney, Falafel, Raita, Thyme Onion Relish, Swiss Chard & Marsala Demi Glace*

### CHICK PEA MASALA 32

*Roasted Pepper, Tuscan Polenta, Farmers Vegetables, Tarragon Crema & Tomato Coulis*

### CHAR GRILLED BURGER 19

*Wasabi Aioli, Pickled Vegetable, Tortilla Chip, Banh Mi Sauce, Tomato & Handcut Fries*

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### LAVA CAKE "SOUFFLÉ" 10

*Chef's Daily Preparation of a Decadent Chocolate Dessert*

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