



STARTERS

CANDIED BRUSSELS SPROUTS 18

Roasted Beets, Stracciatella, Pepita Brittle, Smoked Almonds & Horseradish Crema

CHAR GRILLED OCTOPUS 22

*Gratin Kefalograviera Cheese, Baguette, Roasted Tomatoes, Kalamata Olives, Capers & Lemon
Cracked Pepper Aioli & Ouzo Butter Beurre Blanc*

CRAB & SHRIMP COCKTAIL 19

Old Bay Lavosh, Spiced Cucumbers, Remoulade & Tomato Cocktail Vinaigrette

ROASTED BONE MARROW 18

Herbed Toast, Wild Mushrooms, Chimichurri, Onion Chutney, Radish & Fennel

MISO GLAZED PORK BELLY 18

*Chickpea Fritter, Rum Roasted Pineapple, Red Cabbage & Citrus Cherry Pepper Relish
Ginger Tahini White Bean "Hummus"*

SAGANAKI 17

Sesame Crusted Feta, Pita, Blistered Tomatoes, Basil, Lime Honey, Balsamic & Watermelon Salsa

SICILIAN CAULIFLOWER 17

Pine Nuts, Raisins & Tirokafteri

PACIFIC RIM CALAMARI 19

Peanuts, Sweet Chili Sauce, Wakame & Sriracha Aioli

SOUP OF THE DAY 10

HAND CRAFTED PIZZAS

The Following Selections Include Your Choice of Salad

MARGHERITA 26

Mozzarella, Plum Tomatoes & Fresh Basil

PARMA 28

Dry-Cured Ham, Broccoli Rabe, Marinara, Feta Cheese, Mozzarella & Balsamic Drizzle

MUSHROOM 27

Truffle Aioli, Roasted Tomato, Goat Cheese, Plum Tomatoes & Mozzarella



MAIN COURSES

The Following Selections Include Your Choice of Salad

ATLANTIC SALMON 48

Black Bean Sofrito, Soupies, Dill, Malagueta, Lemon Mint Crema & Manouri Cheese

PAN SEARED DUCK BREAST 55

*Confit Potatoes, Blistered Grapes, Roasted Beets, Chevre & Sweet Carrot Puree
Ponzu Reduction*

THE HEIGHTS SIGNATURE HAND CUT STEAK MKT

Papas Bravas, Kafar, Truffle Aioli & House Steak Sauce

ADD ROASTED BONE MARROW 10

SAUTEED JUMBO SHRIMP 48

*Potato Pave, Wild Mushrooms, Asparagus, Sundried Tomato & Basil White Bean Skordalia
Ginger Crema, Smoked Mustard Vinaigrette & Chili Oil*

LAMB BELLY SALTIMBOCCA A LA ROMANA 49

*Prosciutto, Brussels Sprouts, Spinach, Burrata, Cranberry & Pignoli Nut Gremolata
Sage Aioli & Anisette Demi-Glace*

FLAME GRILLED SIRLOIN STEAK 52

Eggplant Salsa, Fennel Roasted Carrot, Marinated Cabbage, Cilantro Creme Fraiche & Gochujang Sauce

HIBACHI GRILLED CHICKEN 42

Kolokithokeftedes, Charred Sesame Scallion Broccoli, Anise Radish Slaw, Tzatziki & Ssamjang

FALAFEL "PLAKI" 38

Spring Vegetables, Confit Local Mushrooms, Olive & Capser Relish

FRENCH ONION BURGER 30

*Lettuce, Tomato, Caramelized Onions, Gruyere Cheese & Croutons
Thyme Aioli & Au Jus*

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LAVA CAKE "SOUFFLÉ" 16

Chef's Daily Preparation of a Decadent Chocolate Dessert

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

