



EST. 1995

STARTERS

BOUNTY HARVEST 14

Brussels Sprouts, Roasted Carrots, Crispy Broccoli, Sriracha Honey, Candied Nuts, Beets & Bleu Cheese

CRISPY PORTUGUESE OCTOPUS 19

Aji Amarillo Aioli, Pickled Egg, Peppadew Peppers, Paprika Shrub, Melted Red Peppers & Onions

FIRE ROASTED OYSTERS "ROCKEFLLER" 18

Smoked Salmon, Truffle Couli, Spinach, Red Onion Chutney, Vermouth & Mozzarella Gratin
(Limited Availability)

SHRIMP & WILD MUSHROOM "TOAST" 18

Tarragon Creme Fraiche, Citrus Goat Cheese, Cracked Pepper Aioli, Kalamatta Olive Dust & Marsala Cream

STICKY RIBS 18

Hoisin Honey Glazed Baby Back Ribs, Peanuts, Cabbage Slaw, Thai Aioli & Marinated Cucumbers

BURRATA & PROSCIUTTO 16

Eggplant Caponata, Pesto, Basil Gastrique, Pine Nuts, Tomato & Date Jam

FRIED CALAMARI 17

Fra Diavolo & Lemon Aioli

SICILIAN CAULIFLOWER 14

Pine Nuts, Raisins & Jalapeno Feta Cheese

SOUP OF THE DAY 9

HAND CRAFTED PIZZAS

The Following Selections Include Your Choice of Salad

NY STYLE 23

Marinara, Sausage, Onions, Peppers & Mozzarella

MARGHERITA 21

Mozzarella, Plum Tomatoes & Fresh Basil

OLD SCHOOL MEATBALL 24

Plum Tomato, Garlic, Mozzarella, Marinara, Ricotta & Cherry Peppers

APPLE & GOAT CHEESE PIZZA 23

Caramelized Onions, Broccoli, Plum Tomato, Garlic, Mozzarella & Balsamic Drizzle

NEW ENGLAND CLAM PIZZA 24

Scampi Butter, Gravlox of Salmon, Potato, Arugula, Red Onion, Cauliflower Puree, Capers, Dill & Creme Fraiche

MUSHROOM 23

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



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MAIN COURSES

The Following Selections Include Your Choice of Salad

KOREAN GRILLED ATLANTIC SALMON 36

*Johnny Cake, Melon, Pickled Cabbage, Basil Glaze, Sesame Carrot & Sriracha Aioli
Sweet Chili Sauce*

BRAZILIAN SKIRT STEAK 42

*Char Grilled, Paprika Potato, Avocado, Chimichurri, Onion Marmalade, Macerated Feta, Mint, Turkish Onions & Peppers
Ancho BBQ Sauce*

BRAISED BEEF SHORT RIB 39

Scallion Creamed Pilaf, Thai Beans, Wakame, Cashews & Mustard Hoisin Honey Glaze

PORK SHANK 38

Arancini, Asparagus, Squash, Onion Marmalade, Mapple Aioli, Apple & Brandy Demi Glace

THE HEIGHTS SIGNATURE HAND CUT STEAK Mkt

Loaded Baked Potato with Bacon & House Steak Sauce

SEAFOOD & GNOCCHI 38

*Shrimp, Mussels, Pea Puree, Mushrooms, Spinach, Tomato, Smoked Salmon "Bacon" & Lemon Ricotta
Veloute Sauce*

SEVEN SPICE GRILLED CHICKEN 34

*Charred Broccoli, Citrus Aioli, Cranberry Chutney, Candied Pineapple & German Potato Salad
Shiitake Mushroom Sweet & Sour Sauce*

SEASONAL VEGETARIAN 29

Squash, Carrots, Vegetable Cake, Cabbage, Broccoli & Potato Masala

CHAR GRILLED BURGER 23

Pork Belly, Cheddar Cheese, Horseradish Aioli, Tomato, Lettuce, Onion & 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