



EST. 1995

LUNCH SELECTIONS

SOUP & SALADS

SOUP OF THE DAY Cup 5 • Bowl 8

PAN SEARED TUNA SALAD

Market Greens, Tropical Salsa, Cucumber, Sesame Seeds, Wasabi Peas, Wakame Salad & Sherry Vinaigrette 17

STEAK & BLUE CHEESE SALAD

French Fries, Cucumbers, Onions, Tomatoes, Fresh Bacon & Bleu Cheese Dressing 16

VIETNAMESE RICE NOODLE SALAD

Grilled Chicken, Fresh Herbs, Bean Sprouts, Scallions, Pickled Vegetables, Peanuts, Fried Shallots & Aromatic Sweet & Sour Dressing 16

BURRATA SALAD

Arugula, Watermelon, Red Onion, Oranges, Edamame Beans, Fennel, Olives, Caperberries, Tomato, Feta Cheese & Mint Raspberry Vinaigrette 16

VEGETABLE HARVEST SALAD

Greens, Beets, Crispy Brussels, Carrots, Sweet Potato, Goat Cheese, Pine Nuts, Sundried Tomato Aioli, Sriracha Honey, & Basil Vinaigrette 15 with grilled shrimp 18

HOUSE SALAD

Tomatoes, Olives, Carrots, Cucumbers, Red Onion & Berry Vinaigrette 11

CLASSIC CAESAR SALAD

Romaine, Croutons, Grated Parmesan Cheese & Caesar Dressing 14
with Grilled Chicken 16 • Grilled Salmon 17
Jumbo Shrimp 17 • Fried Calamari 17

**HEIGHTS FLATBREAD
CAESAR SALAD**

Oven Baked Lavosh with Pesto, Melted Mozzarella Cheese & Caesar Salad 16
with Grilled Chicken 17 • Grilled Salmon 18
Jumbo Shrimp 18 • Fried Calamari 18



Join us in the bar for nightly social hours

ASK ABOUT OUR:

Private Dining Room • Off-Premises
Catering • Gift Cards

HOUSE SPECIALITIES

OMELET OF THE DAY

Served with Potato, Lemon Aioli & Mixed Green Salad 14

SHRIMP, SAUSAGE & OCTOPUS

Crispy Brussel, Cauliflower, Cavatelli & Brandy Butter Sauce 18

PAN-SEARED SALMON

Fennel Crudo, Vegetable Fritter, Truffle Aioli, Balsamic Reduction & Acorn Squash 17

SAUTEED SEASONAL FISH

Creamy Edamame Beans, Broccoli, Lemon Gastrique & Gremolata 18

COUNTRY FRIED CHICKEN

Falafel, Tomato Date Jam, Caper Berry Relish & Demi Glace 15

CHICKEN LIVERS MARSALA & PASTA

Paccheri, Mushrooms, Tomato & Spinach 16

BRAISED BEEF CHEEKS

Asparagus, Barley Arrancini, Housesteak Sauce & Roasted Red Pepper Aioli 18

PAN ROASTED RARE TUNA

Fennel Crusted Sweet Onion, Wasabi Aioli, Vegetable Crudo, Wakame & Balsamic Reduction & Miso Sweet Potato 19

VEGETARIAN MASALA

Roasted Squash, Raita, Tomato, Apple Red Cabbage Slaw & Piri Piri Sauce 15

BRAISED PORK SHANK

Crispy Grit Cake, Pear Chutney, Carrots, Swiss Chard Chip, Dijon Cream Sauce & Red Wine Demi 20

TUSCAN BRAISED RABBIT

Crispy Polenta, Cherry Peppers, Capers, Olives, Tomato & Fried Egg 18

SIGNATURE SANDWICHES

Includes Choice of French Fries or Chef's Salad of the Day

HEIGHTS BEEF BURGER

Mushrooms, Caramelized Onions, Gouda, Bacon Horseradish Aioli, L, & T 17

BAHN MI SANDWICH

Carrots, Pickled Cucumbers, Chili Lime Aioli
Chicken...15 Pork Belly...15 Steak...16

GRILLED CHICKEN SANDWICH

Thyme Onion Relish, Cranberry Chutney, Brie Cheese, L, T & Chipotle Orange Aioli 15

GRILLED SALMON SANDWICH

Cracked Black Pepper Ricotta, Fennel Candied Onions, Oven Roasted Tomatoes, Cranberry Relish, Lettuce & Citrus Aioli 17

GRILLED STEAK SANDWICH

Fra Diavlo, Bleu Cheese, L, & T 16

CHAR GRILLED FISH TACOS

Scallion Marinade, Sherry Crema, Tropical Salsa, Feta, L, & T 16

ARGENTINIAN BEEF SANDWICH

Stewed Kale, Feta Jalapeno, Chimichurri, L, T & Basil Aioli 16

OPEN-FACED VEGETARIAN SANDWICH

Roasted Squash, Swiss Chard, Goat Cheese, Roasted Red Pepper Aioli & Chickpea Cake On A Pita 15