



EST. 1995

---

## STARTERS

---

### BOUNTY HARVEST 14

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

### GRILLED PORTUGUESE OCTOPUS 19

*Roasted Clams, Wakame, Pecorino Cheese, Truffle Couli, Pickled Melon & Garlic Butter*

### GARLICKY SHRIMP 18

*House Smoked Salmon, Pickled Egg, Capers, Onion Chutney, Creme Fraiche & Crispy Lavosh*

### STICKY RIBS 17

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

### BURRATA & PROSCIUTTO 15

*Balsamic Aioli, Strawberry Jam, Basil Gastrique & Pepper Relish*

### FRIED CALAMARI 16

*Fra Diavolo & Lemon Aioli*

### SICILIAN CAULIFLOWER 13

*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*



EST. 1995

---

## MAIN COURSES

---

*The Following Selections Include Your Choice of Salad*

---

### KOREAN GRILLED ATLANTIC SALMON 35

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

### BRAZILIAN SKIRT STEAK 39

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

### ROASTED DUCK BREAST 39

*Asparagus, Acorn Squash, Molasses Aioli, Brie, Fried Green Tomato, Watermelon & Radish  
Grand Marnier Sauce*

### BRAISED BEEF SHORT RIB 38

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

### CRISPY PANKO CRUSTED PORK CUTLET MILANESE 29

*Truffle Oil, Tomato, Arugula, Red Onion, Olives, Fried Egg & Creamy Mozzarella Cheese*

### THE HEIGHTS SIGNATURE HAND CUT STEAK Mkt

*Loaded Baked Potato with Bacon & House Steak Sauce*

### SEAFOOD & GNOCCHI 38

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

### SEVEN SPICE GRILLED CHICKEN 29

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

### SEASONAL VEGETARIAN 28

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

### CHAR GRILLED BURGER 23

*Pork Belly, Cheddar Cheese, Horseradish Aioli, Tomato, Lettuce, Onion & Handcut Fries*

.....

### LAVA CAKE "SOUFFLÉ" 10

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

INQUIRE ABOUT OUR: PRIVATE DINING ROOM • OFF PREMISES CATERING • GIFT CARDS

CHEF/OWNERS: JAMES & HEIDI LAROUNIS • EXECUTIVE CHEF: MICHAEL WRIGHT