

Appetizers

French Onion Soup Made with 3-onions and a cheese glazed croûton	6
Chicken Noodle Soup Slow cooked with pulled chicken	6
Salt Baked German Pretzels Cheddar cheese dipping sauce	7
Rings of Calamari Flash fried with hot cherry peppers and Parmesan cheese Garlic aioli and marinara dipping sauces	12
Battered Chicken Tenders Choice of honey-mustard or tossed in our spicy buffalo sauce	11
Thai Lettuce Wraps Sweet chili chicken with crushed peanuts and carrot-bean thread salad Crisp cucumber and spring onions with cilantro-lime dipping sauce	14
Buffalo Cauliflower Battered cauliflower bites with bleu cheese dressing	10
Black Angus Sliders with Aged Vermont Cheddar 3 Short rib brisket blend burgers topped with Vermont cheddar & Frizzled onions	12
Chicago Style Spinach Dip Creamy baked spinach and artichokes with a Parmesan crust Flash fried tortillas with celery sticks	14
Boom-Boom Shrimp Hot and sweet fried prawns with puffed rice noodles Crispy string beans and sweet fermented soy	14
Fresh Guacamole * Crispy corn tortillas and salsa roja	14
Oven Baked Nachos * Seasoned ground beef, pickled jalapeños, Monterey Jack cheese Scallions, green olives, tomatoes, salsa, sour cream, and guacamole	12
Buffalo Wings Celery sticks with creamy bleu cheese dressing	12
Loaded Boardwalk Fries Homemade "Velveeta", and sour cream Crushed bacon, chopped scallion	9
Mozzarella Sticks Deep fried mozzarella with homemade marinara sauce	9
Black & Tan Onion Rings Served with honey mustard	8
Potato Skins Twice baked potato topped with bacon, cheddar & sour cream	10

Grilled Flatbread Pizza

Margarita Pizza Fresh mozzarella cheese & crushed tomato	10
Asiago & Artichoke Pizza Spinach parmesan spread Topped with Asiago cheese	11
Garden Bleu Cheese Pizza Broccoli, mushrooms, peppers, onions, and sundried tomatoes Topped with mixed greens and Balsamic glaze	11
Chicken Club Pizza Grilled chicken, bacon, tomato, and monterey Jack cheese Topped with avocado and shredded lettuce with a ranch drizzle	12

Salads

	Half/Full
Height's House Salad Organic field greens tossed with tomatoes, cucumbers, olives Cheddar cheese, red onions, peppadew peppers Toasted croutons, and carrots	9 12
Grilled Chicken Caesar Romaine hearts, Reggiano parmesan, and corn bread croutons	10 16
Farmhouse Salad * Grilled chicken, crisp romaine, walnuts, and double smoked bacon Apples, egg, dried cranberries, tomatoes, and red onion Tossed in honey-mustard dressing	12 17
Country Salad Mesclun greens with house-battered chicken tenders Danish bleu cheese, walnuts, bacon, egg, red onion, and tomato Avocado and toasted croutons	12 17
Grilled Atlantic Salmon Salad * Organic field greens, red quinoa, fresh orange segments Matchstick apples, English cucumbers Vidalia onion, ginger vinaigrette	17
Detox Salad with Pan Roasted Crab Cake Mixed greens, grilled asparagus, kiln dried blueberries Dried cranberries, roasted pumpkin seeds, and toasted almonds Ginger dressing	17
Poke Bowl Salad * Ahi tuna tartar, sushi sticky rice, baby greens, avocado Edamame beans, carrots, cucumbers, wasabi & crispy nori Tossed in sesame dressing	14
Balsamic Tossed Salad Tossed mixed greens with sundried tomato, onions, & Avocado Fresh mozzarella, artichoke hearts, roasted peppadew peppers Button mushrooms, finished with balsamic glaze Add Balsamic Chicken . . . \$4 Add Strip Steak . . . \$5	12 17
Blackened Ahi Tuna Salad Blackened ahi tuna seared to your liking, over sriracha tossed greens Avocado, apple sticks, tomato, carrots, rice noodles Wasabi mayo & sweet soy sauce	17

Burgers

* Gluten Free Burger Bun Option Available*

Mini All American Burger 5 oz patty and DH special Sauce	11
Cheese Burger Old fashioned American	13
Bacon Cheddar Burger Hardwood smoked bacon and English cheddar	15
Smokehouse Burger Smoked bacon, Monterey Jack cheese, and BBQ'd onions	15
Buffalo Brie Burger Coated with buffalo sauce and topped with brie	15
Big Boy Burger (2) 5 oz patties, topped with cheese sauce, and frizzled onions	16
Veggie Burger Black bean burger topped with cheddar cheese & a side of guacamole	12

Specialty Sandwiches & Wraps

Add French Fries to any sandwich or wrap for \$3

Eggplant Parmesan Grilled Cheese Grilled sourdough, melted muenster & fresh mozzarella Plum tomato dipping sauce	11	Whole Wheat Blackened Chicken Wrap Bacon, red onion, avocado, and muenster cheese Lettuce, tomato, and chipotle mayo	11
French Dip Sandwich Thin sliced ribeye, melted muenster cheese, Pan Au Jus on a hero roll	14	Chicken and Asiago Panini Asiago cheese, breaded chicken cutlet & spinach artichoke spread	12
Pan Fried Crab Cake Sandwich Brioche bun and a side of honey mustard sauce	14	Avocado BLT Applewood smoked bacon, lettuce, tomato, and mayo Toasted multigrain health bread	11
Grilled Chicken Caesar Wrap Wrapped in a Giant grilled tortilla	10	Soup, Salad and 1/2 Sandwich Your choice of soup, salad and any BLT, panini, chicken sandwich or vegetarian wrap	12
Marinated Grilled Chicken Sandwich Mozzarella, roasted peppers, lettuce, tomato, and onion Served on a ciabatta roll with Balsamic vinaigrette	12	Vegetarian Wrap Quinoa, Jasmine rice, spring artichokes, edamame, marinated mushrooms Olives, peppadew peppers, leaf lettuce, parmesan, and chipotle dressing	11

Entrées

Add a House Salad, Caesar Salad, or Soup to any Entree Selection for \$3

Half / Full Rack

Danish Baby Back Ribs Slow cooked and finished on the grill with our house-made BBQ sauce, sweet potato fries and homemade slaw	14 / 23
Korean BBQ Stir Fry Soy marinated beef with broccoli, asparagus, peppers, onions, and sesame seeds over Jasmine rice	19
Fajitas Sautéed peppers and onions with Jasmine rice, pico de gallo, sour cream, guacamole, and grilled flour tortillas	17
With Grilled Chicken	17
With Shrimp or Steak	19
Chicken Milanese Panko crusted and served with balsamic tossed mixed greens, chopped red onion, sliced red pepper Topped with tomato and fresh mozzarella cheese	17
Cheddar Stuffed Meatloaf Blended short rib meatloaf with country mashed potatoes and crunchy vidalia onions Barbequed asparagus and port wine reduction	18
Rolled Steak Au Gratin Thinly sliced ribeye steak stuffed with artichoke, mushrooms, and parmesan cheese Topped with muenster cheese over mashed potatoes and demi glace	17
Shepherd's Pie Seasoned ground beef with peas, carrots, and onions, topped with Yukon gold mashed potatoes	17
Chicken Asiago Egg battered chicken with sundried tomatoes and capers, finished with Asiago cheese, over Jasmine rice	17
Panko Crusted Vodka Chicken Breaded chicken cutlet smothered in vodka sauce, topped with parmesan cheese, served over linguini	17
Penne a la Vodka Tomato cream sauce with prosciutto di parma, finished with triple distilled vodka Add marinated grilled chicken...\$5	13
Cavatelli & Broccoli With sautéed broccoli, roasted garlic, olive oil, and white wine	13
Wok Seared Salmon Scallion fried rice with soybeans, carrots, and mushrooms Indonesian sweet black soy and pan roasted asparagus	24
Old Bay Shrimp * Broiled Old Bay shrimp, fresh garlic and corn wheels, served with Jasmine rice	19
Center Cut Filet Mignon 8 oz. filet with country mashed potatoes and Port wine demi glace	29
Grilled Ribeye * 14 oz. ribeye grilled to your liking, horseradish cream over country mashed potatoes	27

* Gluten Free Option

Kids

Our kids meals are all served with a choice of...

French fries or Vegetables, and a scoop of your favorite ice cream

* Kids Eat Free On Tuesday Nights With The Purchase of an Entree *

Crispy Chicken Tenders \$8 Honey mustard	Mini Burger Duet \$8 Plain or with cheese	Creamy Mac & Cheese \$7
Mozzarella Sticks \$7 Marinara dipping sauce	Penne Pasta \$7 Tomato or butter sauce	Kids Pizza \$7
		Kids Strip Steak \$12

Sides

Seasonal vegetables	\$5
Roasted asparagus	\$6
Jasmine Rice	\$4
Homemade coleslaw	\$5
Mac-n-Cheese	\$5
French fries	\$6
Sweet potato fries	\$6
Country mashed potatoes	\$6
Steamed broccoli	\$4

Beverages

Brewed Iced Tea	\$3
Lemonade	\$3
Iced Coffee	\$3
Soft Drinks	\$3
Freshly Brewed Coffee	\$3
Assorted Teas	\$3
Small Bottled Water	\$3.5
Lg. Bottled Water	\$5.5
Lg. Sparkling Water	\$5.5

Espresso Bar

Single Espresso	\$4
Double Espresso	\$5
Cappuccino	\$4.5
Latte	\$5
Macchiato	\$5

November 24th, 2017 100% Guaranteed Satisfaction. Prices and menu items may be subject to change. We use vegetable based oils in these menu items. If you are allergic to nuts or any other foods, please let us know as there are items with nuts on our menu. Thank you!

Host All Of Your Special Occasions With Us!
Delicious Heights Bedminster
285 Main Street 908.234.1596


BASKING RIDGE
COUNTRY CLUB CATERING

yum.
seven days a week