

APPETIZERS

French Onion Soup Made with 3-onions and a cheese glazed crouton	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 Shortrib 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 "Velveta", 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

FLATBREAD PIZZAS

Margherita 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
Outpost House Salad Organic field greens tossed with tomatoes, cucumbers, olives Cheddar cheese, red onions, Peppadew peppers Toasted croutons, carrots, and red wine vinaigrette	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 vinaigrette	17
Poke Bowl Salad * Ahi tuna tartar, sticky rice, baby greens, avocado & tomatoes Edamame beans, carrots, cucumbers, wasabi & crispy nori Tossed in sesame dressing	14
Dressing : Balsamic, Ginger, Red-Wine, Honey Mustard, Caesar, Ranch, Bleu Cheese, & Sesame	

BURGERS

<i>8oz.'s of our proprietary blend of ground short rib, brisket and chuck Grilled to your liking with fries and a half sour kosher pickle</i>	
Mini All American Cheese Burger 5oz 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

MILKSHAKES

Smores Milkshake	6
Classic Rootbeer Float	6
Chocolate Milkshake	6
Vanilla Milkshake	6

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	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, butter leaf lettuce, parmesan, and chipotle dressing	11

* = Gluten Free Option

ENTRÉES

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

Half / Full Rack

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

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KIDS - 8

*Our kids meals are all served with a choice of...
French fries or vegetables and a scoop of your favorite ice cream*

Crispy Chicken Tenders

Honey mustard

Mini Burger Duet

Plain or with cheese

Kids Grilled Cheese

Mac & Cheese

Mozzarella Sticks

Marinara dipping sauce

Kids Pasta

Tomato or butter sauce

Kids Pizza

SIDES

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

BEVERAGES- 3

Brewed Iced Tea	
Lemonade	
Iced Coffee	
Soft Drinks	
Freshly Brewed Coffee	
Assorted Teas	
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

September 9th, 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 there are items with nuts. Thank you!

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908.766.9499 - www.deliciousheights.com



yum.
seven days a week