

Delicious Heights

CHEF'S SEASONAL FEATURE MENU

SAN FRANCISCO STYLE SOURDOUGH

Warm San Francisco-style sourdough served with our house herb garlic butter.

\$6

CREAMY SHRIMP CHOWDER

A rich, house-made chowder with tender shrimp, celery, onions, zucchini, garlic, and blistered sweet peppers, finished with a touch of cream for a smooth, comforting finish.

\$10

MEXICAN STREET CORN

Fire-grilled sweet corn topped with creamy queso blanco, fresh cilantro, fresh lime, and crushed Doritos for a savory crunch.

\$9

STRAWBERRY SPINACH SALAD

Fresh baby spinach tossed with sweet strawberries, candied pecans, creamy feta cheese, pickled red onions, toasted almonds, crisp cucumbers, and champagne vinaigrette.

Add Grilled Chicken +\$8

Add Grilled Shrimp +\$10

\$18

CALIFORNIA SALMON BURGER

A house-made grilled Atlantic salmon burger topped with fresh avocado, crisp cucumber ribbons, tomato, romaine, and our signature wasabi lime aioli on a toasted brioche bun. Served with crispy French fries.

\$20

CHICKEN & SAUSAGE RIGATONI

Rigatoni tossed with grilled chicken, Italian sausage, blistered cherry tomatoes, fresh zucchini, spinach, mushrooms, and garlic in a delicate white wine pesto sauce. Finished with freshly grated aged Parmigiano Reggiano.

\$25

MEDITERRANEAN PAN-SEARED RED SNAPPER

Fresh red snapper, pan-seared until perfectly crisp, served over fragrant lemon herb jasmine rice and finished with a Mediterranean butter sauce featuring garlic, blistered tomatoes, capers, olives, and fresh herbs.

\$35

NUTELLA NEW YORK CHEESECAKE

Creamy New York-style cheesecake finished with warm Nutella drizzle, crushed pecans, and whipped cream.

\$10

PRIME RIB NIGHTS

Exclusively Thursday, Friday & Saturday

5:00 PM - 9:00 PM

Our slow-roasted Prime Rib au ju is seasoned, hand carved to order, served with loaded skillet mashed potatoes with broccoli & cheddar, and horseradish mayo

King Cut (16oz) \$46 Queen Cut (12oz) \$36

While supplies last.