

Delicious Heights

CHEF'S SEASONAL FEATURE MENU

SAN FRANCISCO STYLE SOURDOUGH

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

6

CHICKEN NOODLE SOUP

Homemade chicken noodle soup with shell pasta and classic vegetables

10

PIEROGIES

Golden potato-and-cheese pierogies with caramelized onions, served with sour cream

15

BRAISED PORK PRETZEL MELT

Tender braised pulled pork, melted swiss cheese and sauerkraut on a toasted pretzel bun

With tangy mustard, German potato salad

18

SHEPHERD'S PIE

Savory ground beef and vegetables in a rich gravy, topped with creamy mashed potatoes and baked golden

26

CHICKEN SCHNITZEL

Crispy breaded chicken cutlet with rich demi-glaze, herb spaetzle and braised red cabbage

30

PAN-SEARED RED SNAPPER

Pan-seared red snapper topped with a crisp potato pancake, finished with a caper beurre blanc

Served with roasted mixed vegetables

34

APPLE CRUMB BAKE

Warm cinnamon-spiced apples with caramel and brown sugar crumble

Topped with vanilla ice cream

12

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SHISHITO PEPPERS

Blistered shishito peppers tossed with toasted nori, fresh lemon zest and extra-virgin olive oil

Served with truffle aioli

16

MUSSELS VERDE

Sautéed mussels and sausage with fennel sofrito, and salsa verde

Served with garlic bread

18

BLACKENED SALMON SANDWICH

Blackened salmon on rye with smashed avocado, lettuce, tomato, onion, crispy bacon and bacon aioli

Served with chips

22

LEMON-ZESTED CAJUN SHRIMP

Jumbo Gulf shrimp served with fresh bucatini pasta, blistered shishito peppers, lemon, jalapeño, cream

lemon zest and fresh parsley

32

CHOCOLATE HOMICIDE

Fresh baked brownie, Zita's homemade chocolate ice cream, homemade hot fudge, chocolate sauce

and shaved chocolate

10

PRIME RIB NIGHTS

Exclusively Thursday, Friday & Saturday

5:00 PM - 9:00 PM

*Our slow-roasted Prime Rib au jus 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.

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TOMATO BISQUE

Slow-roasted tomato bisque, rich and velvety, served with a golden, crisp grilled cheese toastie.

10

SHISHITO PEPPERS

Blistered shishito peppers tossed with toasted nori, sesame seeds, fresh lemon zest and extra-virgin olive oil, served with truffle aioli.

14

ITALIAN EGGPLANT SANDWICH

Crispy eggplant, broccoli rabe, fresh mozzarella, hummus, tomatoes and sliced shishito peppers on a garlic-buttered, toasted sourdough baguette, finished with balsamic glaze and a touch of sriracha.

Served with house chips.

18

RIGATONI & BROCCOLI

Rigatoni tossed with tender broccoli, toasted garlic and extra-virgin olive oil, finished with freshly grated Parmigiano-Reggiano.

Add Chicken +8 | Add Shrimp +10

16

ORANGE-TERIYAKI GLAZED ARCTIC CHAR

Pan-seared Arctic char glazed with orange teriyaki, served over fragrant herb jasmine rice with seasonal vegetables.

36

COOKIE BOMB FLIGHT

A warm trio of chocolate chip, red velvet and white chocolate macadamia cookie bombs, topped with Zita's vanilla bean ice cream and bites of cookie dough.

10

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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 fresh 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

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