

Delicious Heights

CHEF'S SEASONAL FEATURE MENU

SAN FRANCISCO STYLE SOURDOUGH

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

6

BROCCOLI CHEDDAR SOUP

Creamy sharp cheddar and tender broccoli, topped with sourdough croutons

8

SHORT RIB MAC & CHEESE

*Slow-braised short rib folded into rich creamy cheese sauce and cavatappi
topped with toasted bread crumbs*

18

BRUSSELS SPROUTS

*Crispy roasted brussels sprouts tossed with Nueske's smoked bacon, finished with a
touch of maple sriracha glaze and a squeeze of fresh lemon*

15

BBQ PULLED PORK SLIDERS

*Slow-smoked pulled pork tossed in house BBQ sauce on toasted slider buns, topped with tangy slaw,
Served with chips*

16

CHICKEN POT PIE

Slow-simmered chicken and vegetables in a creamy sauce under a flaky golden crust

24

BLACK SEA BASS HARVEST BOWL

*Pan-seared black sea bass served over fluffy red quinoa with roasted sweet potato, wilted kale
crispy green apples, shaved brussels sprouts, dried cranberries and candied walnuts
finished with a light lemon-herb vinaigrette*

28

SHEPHERD'S PIE

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

26

CLASSIC TIRAMISU

Espresso-soaked lady fingers layered with mascarpone cream and dusted with cocoa

8