

APPETIZERS

- Chicken Noodle Soup**
Slow cooked with root vegetables
- French Onion Soup**
Made with three onions and a cheese glazed crouton
- Salt Baked German Pretzels**
House made Pilsner cheese sauce
- Wagyu Beef Sliders**
Cheddar cheese, bacon aioli, house chips
- Buffalo Wings(5pc.)**
Celery sticks and blue cheese
- Firecracker Cauliflower**
Tossed in sweet sriracha BBQ sauce
- Fried Calamari**
Cornmeal crusted with cherry peppers, and house made marinara sauce
- Battered Chicken Tenders(5pc.)**
Choice of honey-mustard or tossed in our spicy buffalo sauce
- Thai Lettuce Wraps**
Crispy chicken tossed in sweet chili sauce with crushed peanuts carrot-bean thread salad, crisp cucumber and spring onions served with cilantro lime dipping sauce
- Chicago Style Spinach Dip**
Creamy baked spinach and artichokes with a Parmesan crust served with celery sticks and grilled pita
- Oven Baked Nachos**
Seasoned ground beef, fresh jalapenos and Monterey jack cheese black beans, scallions, cilantro, corn, queso blanco and avocado cream
- Crispy Brussels Sprouts**
Applewood smoked bacon, candied pecans, aged balsamic
- Boom Boom Shrimp**
Thai sweet chili sauce, rice noodles, broccoli florets
- Flatbread Pizza**
House made dough, imported plum tomato sauce, mozzarella cheese
- Whipped Ricotta**
Chili infused hot honey, toasted almonds, pickled red onions served with charred Brooklyn baked bread

SANDWICHES

Add Fries for \$3 Add Sweet Potato Fries \$5

- Corned Beef Reuben**
House braised brisket, sauerkraut, Swiss cheese, Russian dressing on grilled Rye
- Turkey Focaccia Club**
Crisp bacon, lettuce, tomato, cheddar, mayonnaise
- Panko Chicken Sandwich**
Panko breaded chicken cutlet with fresh mozzarella roasted red peppers, lettuce, tomato & balsamic vinaigrette
** Also Available with Grilled Chicken*
- Whole Wheat Blackened Chicken Wrap**
Bacon, muenster, avocado, lettuce, tomato, onion and chipotle mayo
- French Dip Sandwich**
Thin sliced ribeye and melted muenster on a hero roll served with pan Au Jus and horseradish mayo
- Avocado BLT**
Applewood bacon, lettuce, tomato and mayo on toasted multi-grain bread
- Roasted Vegetable Tacos**
Butternut squash, Brussels sprouts, cauliflower, queso fresco, pickled red onion avocado cream and corn tortillas
- Soup Salad & 1/2 Sandwich**
Choice of the BLT, turkey club, or any chicken sandwich choice of soup and house or Caesar salad

BURGERS

Served with Fries, lettuce, tomato, onions and pickles
Gluten Free Buns Available

- Cheeseburger**
Old fashioned American
- Bacon Cheddar Burger**
Hardwood smoked bacon and Vermont cheddar
- Blackened Bleu Burger**
Cajun seasoned with crumbled Danish bleu cheese
- Smokehouse Burger**
Smoked bacon, Monterey Jack and BBQ'd onions
- California Veggie Burger**
Topped with Vermont cheddar cheese and a side of avocado cream

SALADS

- DH House Salad** 14
Mixed greens, cucumber, carrots, onions, tomatoes, croutons
Parmesan Reggiano cheese and balsamic vinaigrette
- Grilled Chicken Caesar** 16
Romaine hearts with Parmesan Reggiano cheese and croutons
- Country Cobb Salad** 18
Chicken Tenders, chopped romaine, tomatoes, avocado, red onions
crumbled bleu cheese, bacon, and sliced egg with choice of dressing
- Poke Bowl Salad** 20
Ahi tuna tartar, sticky rice, mixed greens, avocado, tomatoes, edamame beans
carrots, and cucumbers tossed in cilantro lime dressing, topped with sriracha aioli
Soy sauce and rice noodles
- Grilled Atlantic Salmon Salad** 19
Field greens, red quinoa, fresh oranges, English cucumber, dried cranberries
queso fresco, crispy chickpeas and Vidalia onion tossed in Herb Vinaigrette
- Taco Salad** 18
Chopped romaine, nacho beef, black beans, corn, pickled jalapeno, green onion
Queso fresco, avocado cream, salsa, fried tortilla bowl
- Green Goddess Salad** 16
Baby greens, toasted almonds, pumpkin seeds, cherry tomatoes, butternut squash
Brussels sprouts, cauliflower florets
- Ancient Grain Salad** 16
Baby greens, quinoa, wheat berries, fresh blueberries, cucumber, tomatoes
goat cheese, candied pecans, apple cider vinaigrette

Dressings: Balsamic, Herb, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese, Russian, Apple Cider

Add a Protein to Any Salad or Entree

ADD GRILLED CHICKEN \$6 ADD GRILLED SHRIMP \$9 ADD GRILLED SALMON \$12

ENTRÉE SELECTIONS

Add a House Salad, Caesar Salad or Soup to any Entree for \$4

- Barbecued Baby Back Ribs** Half/Full 20/30
Slow cooked and finished on the grill with our house-made BBQ sauce
served with French fries and homemade coleslaw
- Tuscan Shrimp Pasta** 25
Sautéed Colossal shrimp, spinach, sun-dried tomatoes, fresh Fusilli pasta
tossed in Parmesan and pistachio cream sauce
- Panko Crusted Vodka Chicken** 29
Breaded chicken cutlet smothered in vodka sauce
topped with Parmesan cheese over linguine
- Penne a la Vodka** 19
Tomato cream sauce with prosciutto di Parma and triple distilled vodka
topped with Parmesan Reggiano cheese
- Southwest Shrimp Bowl** 25
Blackened shrimp, chopped romaine, jasmine rice, roasted corn, black beans
jalapeno, pickled red onion, avocado, cilantro lime dressing
- Wok Seared Atlantic Salmon** 32
Scallion fried rice with edamame, asparagus, carrots, onions
mushrooms, egg and sweet soy sauce
- Homemade Meatloaf** 25
Cheddar cheese, mashed potatoes, roasted Brussels sprouts, demi-glace
- Grilled Angus Ribeye** 46
Mashed potatoes, roasted asparagus and horseradish cream
- Chicken Medallions** 26
Sautéed chicken breast, butternut squash, mushrooms, sun-dried tomatoes
baby spinach, white wine demi-glace over mashed potatoes
- Braised Boneless Short Rib** 36
Asparagus, mashed potatoes, apple cranberry chutney and demi-glace
- Beer Battered Fish & Chips** 26
Kettle fried cod, house coleslaw, French fries, tartar sauce & fresh lemon
- Warm Buddha Bowl** 24
Carrots, onions, edamame, broccoli, cauliflower and chickpeas
sautéed in peanut sauce served over rice

KIDS

Children 12 years old and under

Served with Vegetables or Fries and a Scoop of Ice Cream

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| Kids Mozzarella Sticks 8 | Kids Cheese Pizza 8 |
| Kids Chicken Tenders 9 | Kids Pasta 8 |
| Kids Mac and Cheese 8 | with tomato sauce or butter |
| Kids Sliders 10 | Kids Grilled Cheese 8 |

SIDES

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|------------------------------|------------------------------|
| Roasted Cauliflower 8 | Mashed Potatoes 7 |
| Seasonal Vegetables 9 | Broccoli 7 |
| Home-made Coleslaw 7 | Scallion Fried Rice 9 |
| French Fries 8 | Mac & Cheese 8 |
| Sweet Potato Fries 10 | Grilled Asparagus 10 |

Delicious Seasonal Cocktails

Vanilla Limoncello Spritz

Limoncello, Ketel One Citron, Avissi Prosecco, Orange Bitters, Vanilla Syrup and Club soda

Lavender Bees Knees

Premium Gin, Lavender-Honey Simple Syrup, Lemon Juice

Southern Peach Smash

Southern Comfort, Peach Nectar, Peach Bitters and Fresh Mint

Coconut Paloma

Coconut Tequila, Grapefruit Juice, Lime Juice and Blue Agave Nectar

Strawberry Watermelon Cooler

Strawberry Vodka, Watermelon Juice, Simple Syrup, Lime Juice

D.H. Classic Cocktails

White Peach Cosmo

Grey Goose Essence With Peach and Rosemary, Triple Sec, Lime Juice, White Cranberry Juice

Strawberry Ginger Lemonade

Grey Goose Essence Strawberry/Lemon Grass Vodka, Canton Ginger Liqueur, Lemonade, Strawberries

Berry Fresh

Stoli Blueberi, Stoli Razberi, Cranberry Juice & Sprite

DH Mule

Figenza Fig Vodka, Ginger Beer, & Lime

Barrel Aged Old Fashioned

Great Jones Bourbon, Barrel Aged Maple Syrup, & Angostura Bitters

Charred Pineapple Margarita

Tanteo Chipotle Tequila, Lime Juice, Agave Nectar, Pineapple Juice, & a Black Salt Rim

Sangria by the Glass and Carafe

Peach Rose Sangria

Charles & Charles Rose, Peach Nectar, House Rum, & Assorted Fruits **Glass 13**

Red Sangria

House Blend Red Wine, Brandy, House Rum, Juices & Assorted Fruits **Carafe 35**

Wines

Glass/Bottle

Cabernet

Spellbound 10 35

J. Lohr 7 Oaks 12 45

Hess Shirtail 12 45

Hess Allomi 17 60

Faust 85

Merlot

Spellbound 10 35

Malbec

Bodega Norton 1895 12 45

Bodega Norton Select 15 55

Sirah

Spellbound Petite Sirah 10 35

Shiraz

Penfold's 10 36

Pinot Noir

Montes 11 45

Lyric 12 45

Napa Cellars 2018 15 55

Port

Taylor Fladgate 10 year 12

Wines

Glass/Bottle

Pinot Grigio

Santa Marina 10 35

Santa Margherita 15 60

Chardonnay

Spellbound 10 35

Hess Collection 15 55

Kendall Jackson 13 50

Riesling

Seaglass 11 38

White Zinfandel

Beringer 10 35

Rose

Charles & Charles 11 38

Sauvignon Blanc

Hess Shirtail 10 33

Matua 11 38

Kim Crawford 15 50

Sparkling

Avissi Prosecco 11 38

Valdo Numero 1 Extra Dry 10 30

Domaine Chandon Brut 15 55

Bottled/Canned Beer

14 Ales ABV \$

Lagunitas Lil' Sumpin' Sumpin' Pale Ale 7.5% 7

Sierra Nevada Pale Ale 5.6% 7

14 Lagers

Amstel Light 4.1% 6

Budweiser 5.0% 5

Bud Light 4.2% 5

Coors Light 4.2% 5

Corona 4.5% 6

Corona Light 4.1% 6

Heineken Light 3.3% 6

Michelob Ultra 4.2% 6

Sam Adams Boston 5.0% 6

Redbridge **Gluten Free** 4.0% 6

14 IPA's

Dogfish Head 60 Minute 6.0% 7

Founders All Day IPA 4.7% 7

Lagunitas IPA 6.2% 7

14 Wheat/Other

Allagash White 5.1% 7

High Noon Hard Seltzer 4.5% 7

Angry Orchard Hard Cider 5.0% 6

Heineken 0.0 0.0% 6

Porter/Stouts 5.4% 6

Breckenridge Vanilla Porter 6.5% 6

Founders Porter 8.3% 8

Founders Breakfast Stout 0.5% 7

Guinness Zero 0.5% 7

Frozen Cocktails \$14

Cocktails change seasonally, inquire with you server for the current flavors available.

(Also Available non-Alcoholic \$8)

yum.
seven days a week

Espresso Bar Beverages

Coffee	3.5	Brewed Iced Tea	3
Tea	3	Lemonade	3
Hot Chocolate	3.5	Soft Drinks	3
Single Espresso	4	Bottled Water Sm.	3.5
Double Espresso	5.5	Bottled Water Lg.	5.5
Cappuccino	5.5	Sparkling Water Sm.	3.5
		Sparkling Water Lg.	5.5

Updated July, 2024

100% Guaranteed Satisfaction. Prices and menu items may be subject to change.

We use vegetable based oils in these menu items. We do serve items with nuts, if you are allergic to nuts or any other foods, please let us know at the time of ordering

** Groups of 8 people or more may be subject to automatic gratuity of 20%**

Delicious Heights will now be charging a split plate charge of an additional \$5

Delicious Heights will now be charging an additional 3% charge on all credit card transactions

Thank you for your patronage and understanding!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.