

# Delicious Heights

## CHEF'S SEASONAL FEATURE MENU

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### SAN FRANCISCO STYLE SOURDOUGH

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

\$6

### 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

## 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.*