



LIMITED MENU SELECTIONS FOR DINNER EVENTS

Add a house salad, Caesar salad, or cup of soup optional. All entrees served with our fresh baked savory bread.

**Section 1:
MUST
CHOOSE
THREE
OPTIONS
FROM THE
FIVE LISTED
SELECTIONS**

12 OZ. RIBEYE* (GF)

Quality aged hand-cut 12 ounce Angus ribeye grilled. Served with your choice of potato or fresh steamed vegetables.

8OZ KOBE SIRLOIN* (GF)

Simple but delicious American Kobe steak, perfectly seasoned and served with your choice of fresh steamed vegetables or potato.

BALSAMIC CHICKEN (GF)

Grilled chicken breasts topped with sun-dried tomato pesto, a melted Italian five-cheese blend, drizzled with reduced balsamic and topped with scallions. Served with garlic mashed potatoes & fresh steamed veggies.

BOURSIN KOBE SIRLOIN* (GF)

8 oz. tender American Kobe sirloin topped tomato bacon jam and creamy Boursin cheese over a sauté of fingerling potatoes, mushrooms, and spinach.

STEAK & SHRIMP*

8 oz Kobe sirloin with choice of four coconut shrimp or four sauteed molasses BBQ shrimp. Served with choice of potato or steamed veggies.

**Section 2:
MUST
CHOOSE
THREE
OPTIONS
FROM THE
SEVEN
LISTED
SELECTIONS**

CAJUN PASTA

Cajun sausage, spinach, and cavatappi pasta tossed in a house-made Cajun alfredo sauce. Topped with grilled chicken, shaved parmesan, and a toasted baguette.

SMOKED BEEF BRISKET MAC & CHEESE

Hand sliced, house smoked brisket over cavatappi noodles in a five cheese mac & cheese sauce, topped with toasted parmesan crumbs, and drizzled with molasses BBQ sauce.

PRETZEL CHICKEN

Chicken breast coated in crushed pretzel with smoked gouda beer cheese, tomato bacon jam & scallions with mashed potatoes & veggies.

LEMON THYME SALMON RISOTTO (GF)

Grilled salmon served with lemon thyme risotto topped with chilled, grilled asparagus, kale, sundried tomatoes, parmesan flakes, and a champagne mustard dressing.
{OPTIONAL: Substitute eight sautéed shrimp for grilled salmon}

THE HEIGHTS VINEYARD (GF)

Spring greens, grilled chicken, dried cherries, gorgonzola, red onion, candied sweet & spicy nuts and a side of cherry balsamic vinaigrette.

CELEBRACION SALAD (GF)

Romaine, fajita chicken breast, cheddar-jack cheese, avocado, roasted corn salsa, red peppers, grape tomatoes and tortilla crisps, sided with Zesty Bandito dressing. {GF with no crisps}

COCONUT SHRIMP SALAD

Deep-fried coconut shrimp in a sweet orange glaze on spring greens with coconut, shaved almonds, grape tomatoes, red peppers and a side of orange sesame vinaigrette.