



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 4 coconut shrimp or lemon artichoke 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.

PORK BELLY STIR FRY BOWL

Broccoli, house mushroom blend, sugar snap peas, carrots, and udon noodles stir fried and tossed in a sweet chili garlic soy sauce. Served with braised pork belly, finished with scallions and wonton crisps.

PRETZEL CHICKEN

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

GRILLED SALMON RISOTTO

Grilled salmon served with parmesan Reggiano risotto and arugula salad with roasted red peppers and smoked tomato vinaigrette. {OPTIONAL: Substitute six 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.