



Starters

Mushroom Neptune

Mushroom caps, Alaskan crab, cream cheese, chipotle aioli. 14½

Cabo Wabo Margarita ^{GF}

Jumbo prawns, seared scallops, tequila, lime, chipotle cream. 14¾

Steak Paparazzi ^{GF}

Marinated top sirloin tips, jalapeno, cream cheese, candied bacon. 15

Memphis Fried Ribs ^{GF}

Our famous baby back ribs, flash fried, Memphis seasoning, Jim Beam BBQ dip. 14

Mussels ^{GF}

Prince Edward Island mussels, sautéed in Pinot Grigio, hand crushed tomatoes, garlic, fresh herbs. 14

Jumbo Gulf Prawns

Lightly breaded in our homemade, seasoned breadcrumbs. Served with cocktail sauce. 14

Cyprus Calamari

Seasoned, lightly breaded squid rings, sour cream, tzatziki. 14

Bruschetta

Tomatoes, red onion, garlic, herbs, olive oil, served with baked crostini. 13

Sweet Chili Cauliflower

Seasoned tempura, tossed with sweet chili sauce, green onion, tempura crisps. 12



Soup & Salad

Soup of the Moment

Farm driven, chef inspired. 6

Classic Baked French Onion ^{GF}

Spanish onions, homemade beef broth, seasoned croutons, baked mozzarella. 7

New England Clam Chowder ^{GF}

Creamy bouillabaisse, clams, bacon, potato, seasoned croutons, baked mozzarella. 8

Caesar Salad

Romaine, parmesan, homemade dressing, seasoned croutons. 12

Greek Salad ^{GF}

Romaine, tomato, cucumber, red onion, green pepper, feta, Kalamata olives, homemade dressing. 14

Farmer's Market Salad ^{GF}

Inspired by the flavours of the farmers' market; mixed greens, tomato, blue cheese, bacon, carrot, sweet corn, avocado, sliced egg and honey dijon. 15

Chef's Salad ^{GF}

Iceberg lettuce, roast turkey, smoked ham, bacon, sliced egg, carrot, red onion, cherry tomatoes, your choice of dressing. 15

Make a Better Salad add; grilled chicken 6 jumbo shrimp 7 sirloin 9

Entrées include seasonal vegetables, choice of soup, tossed or caesar salad and choice of baked potato, mashed potato, french fries or rice pilaf.



From the Water

Chef's Haddock

Haddock in our Sheights lager batter, served with lemon and our own house-made tartar. 25

Atlantic Salmon

Your choice of:

- Blackened seared and seasoned with our unique blend of cajun spices. ^{GF} 26
- Parmesan and herb crust, oven baked. 26

Jumbo Gulf Prawn Dinner

Your choice of:

- Lightly breaded with our homemade seasoning, fried to perfection 27
- Sautéed in garlic peppercorn butter. ^{GF} 27

Pickerel

Your choice of:

- Rolled in salt and vinegar potato chips, pan fried, served with lemon and our house tartar sauce. 27
- Pan fried fillet wrapped around jumbo prawns, asparagus and red pepper pesto, served with a white wine cream sauce. ^{GF} 28

Succulent Cuban Lobster Tail

12oz, steamed and then broiled. Served with drawn butter and lemon. Market price

Arctic Char Cabo Wabo ^{GF}

Seasoned Northern Manitoba fillet, topped with jumbo prawns and served with bay scallops in a tequila lime and chipotle sauce. 28

Entrées include seasonal vegetables, choice of soup, tossed or caesar salad and choice of baked potato, mashed potato, french fries or rice pilaf.



From the Land

Baby Beef Liver

Tender baby beef liver, pan fried, topped with a rich beef gravy. Served with grilled onions and smoked cured bacon. 27

Veal Cutlet

Dairy fed, crisp coating, topped with Spanish sauce. 27

Chicken Santorini ^{GF}

Seasoned boneless chicken breasts, oregano, olive oil, peppers, feta, Greek aioli. 27

Chicken Oscar ^{GF}

Boneless seasoned breast, seared bay scallops, jumbo prawns, asparagus, hollandaise. 28

Braised Duck ^{GF}

Served with orange sesame sauce and sautéed mushrooms. 28



Steaks & Ribs

All steaks are Certified Angus Beef, aged a minimum of 28 days and charbroiled to your perfection over an open fire.

Baby Back Ribs ^{GF}

Our "specialty" tender baby back ribs, barbequed over an open flame.

Half Rack 27 Full Rack 33

Your choice of sauces; Heights' famous BBQ, Maple Whiskey, Greek or Memphis Fried (dry).

Prime Beef Ribs ^{GF}

A trio of big juicy beef ribs off the roast. Served with our Heights' famous BBQ sauce. 27

Top Sirloin ^{GF}

8oz, house seasoned, served with sautéed mushrooms. 30

Millionaires Cut ^{GF}

10oz New York Strip, house seasoned, served with sautéed mushrooms. 35

Longhorn Rib Steak ^{GF}

18oz bone in, Frenched Prime Rib, one of the juiciest & most popular cuts on the market today. 45

Prime Rib ^{GF}

10oz, slow roasted, lightly seasoned, hand carved, served with Au Jus and Yorkshire pudding. 36

Elevate your steak

Add these premium accoutrements to create a truly memorable steak experience.

Oscar Seared bay scallops, jumbo prawns, asparagus, hollandaise. 10

Lobster Add 8oz or 12oz to any entrée. Market price

Yagger Rich, creamy peppercorn Merlot gravy sauce. 5

Cabo Wabo Seared Bay scallops, jumbo prawns, tequila, lime, chipotle cream sauce. 10

Shrimp Jumbo prawns lightly breaded. 7

Throw Me a Bone Prime Beef Rib 8½



We proudly serve Certified Angus Beef, the world's premium brand of beef. Experience an exceptionally juicy, tender, flavourful taste with every mouth watering bite!



Pasta

Herbed Fettuccine

Pasta, creamy alfredo, garlic, parmesan, Chardonnay, cherry tomatoes, arugula. 18

Add: Grilled chicken 6, Jumbo shrimp 7, Mussels 8, Sirloin 10

Portobello Mushroom Ravioli

Plump pasta pillows of portobello, served with mushroom cream sauce, butter, herbs. 20

Find us and share your pics and comments on our social media. We would love to hear from you!



Silver Heights is NOT an allergen free restaurant. Products containing gluten, nuts, tree nuts, shellfish, and fish are prepared in our kitchen. Please inform your server of any allergies or dietary restrictions you may have, and they will be happy to help guide you towards items that suit your specific needs. Gratuity of 15% is added to tables of 10 guests or more.