



Starters

Mushroom Neptune

Lightly breaded mushroom caps stuffed with Alaskan crab, cream cheese and spices topped with chipotle aioli. 15¼

Cabo Wabo Margarita **GF**

Jumbo prawns, seared scallops, tequila, lime, chipotle cream. 15¾

Steak Papparazzi **GF**

Korean style marinated top sirloin, jalapeño and cream cheese wrapped in candied bacon. 16

Memphis Fried Ribs **GF**

Our famous baby back ribs, flash fried, Memphis seasoning, Jim Beam BBQ dip. 15

Jumbo Gulf Prawns

Lightly breaded in our homemade, seasoned breadcrumbs. Served with cocktail sauce. 15

Cyprus Calamari

Seasoned, lightly breaded squid, topped with pickled red onion served with a sour cream tzatziki. 14

Bruschetta

Tomatoes, red onion, feta cheese, garlic, herbs, olive oil, and balsamic vinegar served with baked parmesan crostini. 14

Sweet Chili Cauliflower

Tempura battered cauliflower, diced cucumber, green onion tossed in sweet chilli and fried wontons. 13

Crab & Artichoke Dip **NEW**

King crab, cream cheese, artichoke hearts, garlic & herbs baked with mozzarella and cheddar cheese. Served with parmesan croutinis. 15



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. 14

Greek Salad **GF**

Romaine, tomato, cucumber, red onion, green pepper, feta, Kalamata olives, homemade dressing. 16

Make a Better Salad add; grilled chicken 8 jumbo shrimp 8 top sirloin 12



From the Water

Entrées include seasonal vegetables, choice of soup, tossed or caesar salad, and choice of baked potato, mashed potato, french fries or rice pilaf.
Sweet Potato Fries with Garlic Chipotle Aioli 5

Chef's Haddock

Haddock in our Sheights lager batter, served with lemon and our own house-made tartar. 27

Atlantic Salmon

Your choice of:

- **Blackened** seared and seasoned with our unique blend of cajun spices. **GF** 28
- **Parmesan** and herb crust, oven baked. 28

Jumbo Gulf Prawn Dinner

Your choice of:

- **Lightly breaded** with our homemade seasoning, fried to perfection. 28
- **Sautéed** in garlic peppercorn butter. **GF** 28

Pickerel

Your choice of:

• Salt and vinegar Pickerel

Rolled in salt and vinegar potato chips, pan fried, served with lemon and our house tartar sauce. 27

• Cabo Wabo Pickerel

Pan fried fillet topped jumbo prawns and bay scallops in a tequila lime, chipotle cream sauce. **GF** 30

Succulent Cuban Lobster Tail

8oz steamed and then broiled. Served with drawn butter and lemon. Market price



From the Land

Entrées include seasonal vegetables, choice of soup, tossed or caesar salad and choice of baked potato, mashed potato, french fries or rice pilaf.
Sweet Potato Fries with Garlic Chipotle Aioli 5

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



Steaks & Ribs

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

*Prices for all beef products may increase without notice due to market fluctuations. Please confirm pricing with your server.

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).

Beef Ribs ^{GF}

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

Millionaires Cut ^{GF}

10oz New York Strip, house seasoned, served with sautéed mushrooms. 38*

Prime Rib ^{GF}

10oz, slow roasted, lightly seasoned, hand carved, served with Au Jus and Yorkshire pudding. 39

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 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. 8

Throw Me a Bone Prime Beef Rib. 9*



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

Entrees served with your choice of soup, tossed or caesar salad.

Herbed Fettuccine

Pasta, creamy alfredo, garlic, parmesan, Chardonnay, cherry tomatoes, arugula. 22

Add: Grilled chicken 8, Jumbo shrimp 8,

Portobello Mushroom Ravioli

Plump pasta pillows of portobello, served with mushroom cream sauce, butter, herbs. 24

Find us and share your pics and comments on our social media. We would love to hear from you! [f](#) [t](#) [i](#)

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.