

Dunn's at The Heights

APPETIZERS

CRISPY CAULIFLOWER BITES 10

Oven Roasted and tossed with
Chef's House Rub and finished
with Naomi's Honey – GF VA

AHI TUNA-"TINI" 15

Diced Ahi Tuna Marinated with
Soy, Lime Juice & Ginger and
paired with Avocado, Sesame
Seaweed Salad, Won-Ton Chips,
Wasabi & Sweet Thai Chili Aioli

– GFA

PORK BELLY LOLLIPOPS 14

Tender Cubes of Pork Belly
glazed with Maple-Bourbon
Reduction and served with
Whole Grain Mustard & Grilled
Pineapple – GF

BRUSSEL SPROUT CHIPS 10

Crunchy Fried Brussel Sprout
Leaves tossed with Sea Salt,
Lemon Zest and Parmesan
Cheese – GF VA

NAAN FLAT BREAD PIZZA 14

Topped with Fig Jam, Ricotta
Cheese, Arugala and Pork Belly
Lardons

MENU

GLUTEN FREE GF
VEGAN V
AVAILABLE A

APPETIZERS

CHICKEN WINGS 18

12 Regular or Boneless

Naomi's Honey-Bourbon, Garlic
Parmesan, Chef's Rub, Sweet
Thai Chili-Lime, Country Sweet,
Buffalo: Hot, Medium, Mild
ask about Gluten Free Seasoning

BLACKENED HADDOCK

TACOS 16

Three Flour Tortillas, Cajun
Seasoned Haddock, Napa
Cabbage Slaw, Shredded Jack
& Cheddar Cheeses, Chipotle
Aioli, Fresh Salsa, Guacamole and
Chips

ROCK SHRIMP TACOS 20

Three Flour Tortillas, Old Bay
Seasoned Rock Shrimp, Napa
Cabbage Slaw, Shredded Jack
& Cheddar Cheeses, Sweet
Thai Chili Aioli, Fresh Salsa,
Guacamole and Chips

QUESADILLA 13

Shredded Jack & Cheddar
Cheeses, Fresh Salsa, Sour
Cream, Guacamole and Chips

WITH VEGETABLES 15

Mushrooms, Onions, Peppers, Spinach

WITH GRILLED CHICKEN 16

BRAISED SHORT RIB 16

SOUPS & SALADS

CHEF'S SOUP DU JOUR

or

GAZPACHO – V GF

Garden Tomatoes, Red Onions,
Cucumbers, Peppers, Basil, etc.
Chef suggests adding a Shot of Tito's +6

Cup 5 Bowl 6

SEAFOOD BISQUES

& CHOWDERS

Friday Only

Cup 8 Bowl 10

DUNN'S HOUSE SALAD 10

Garden Greens Blend, Tomatoes,
Cucumbers, Red Onions, Shredded
Carrots, Roasted Chick Peas – GFA

COBB SALAD 18

Mixed Greens, Diced Tomato,
Avocado, Bacon, Hard Boiled Egg,
Blue Cheese Crumble, Red Wine
Vinaigrette – VA

MANISHA SALAD 17

Mixed Greens, Roasted Chick
Peas, Brown Rice, Kalamata
Olives, Sprouts, Marinated Tofu,
Vegetables, Lemon Sesame
Vinaigrette – GF

CLASSIC CAESAR SALAD 15

Romaine Hearts, Croutons,
Parmesan Cheese and House Made
Caesar Dressing – GFA

Add to Any Salad

Grilled Chicken +6

Grilled Salmon +8

Rock Shrimp +9

DUNN'S TRIO SAMPLER 18

A Scoop each of Chicken Tarragon
Salad, Egg Salad, and Tuna Salad
with Fruit or Cottage Cheese and
Naan Bread Toast Points – GFA

House Made Salad Dressings

Balsamic Vinaigrette, Bleu Cheese,
Ranch, Caesar, Italian, French,
Thousand Island



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WRAPS & SANDWICHES

Served with French Fries
or Fresh Fruit

FAST EDDIE WRAP 17

Grilled Chicken, Bacon, Guacamole,
Diced Tomatoes, Cheddar Cheese,
Chipotle Mayo

CHICKEN CAESAR WRAP 17

Grilled Chicken Breast, Romaine,
Parmesan Cheese, Caesar Dressing

ROAST TURKEY BLT 16

Fresh Roasted Turkey, Applewood
Smoked Bacon, Tomato, Lettuce,
Cranberry Aioli on choice of Bread

SHORT RIB GRILLED CHEESE & ONION SNADWICH 18

Swiss Cheese, Caramelized Onion,
Tomato Jam, Sour Dough Bread

PASTRAMI & SWISS 18

Warm Sliced Pastrami, Spicy Brown
Mustard, Marble Rye, and Pickle
Spear with side of Thousand Island

DELI SANDWICHES 15

Fresh Sliced
Ham, Turkey, or Roast Beef
Cheese: American, Swiss,
Cheddar, Pepper Jack
Bread: Whole Wheat, Marble
Rye, Country White, Sourdough,
Ciabatta

FEATURED CHEF'S SPECIALS

Available After 4 p.m. Served with Soup or Salad

Your Server will inform you of the Daily Specials.

BURGERS

ANGUS RESERVE BLEND

DUNN'S BURGER 16

Angus Reserve Blend cooked to
order and served with Lettuce,
Tomato, and Onion on a Brioche
Bun, Pickle Spear

Add American Cheese +1

Add Fried Egg +2

Impossible Burger substitute +2

Gluten Free Bun +2

BOURSIN CHEESE-CANDIED

BACON BURGER 22

Angus Reserve Blend cooked to
order with Hickory Seasoned Brown
Sugar Bacon, Tobacco Onion
Rings, Hot Honey Mustard, Lettuce,
Tomato, Onion, and Pickle Spear
served with French Fries

ADDITIONAL SIDES

Broccoli Salad

Cole Slaw

Tater Tots

Sweet Potato Fries 2

Onion Rings 2

Dinner Sides available after 4:00 p.m.

Mashed Potatoes

Baked Potato

Loaded Baked Potato 3

Boursin Creamed Spinach 5

ENTRÉES

Available After 4 p.m.

Served with Soup or Salad

CIDER BRINED FAROE ISLAND

SALMON 29

Seared Salmon Filet served with
Local Apple Slaw, Butternut Squash,
Grilled Asparagus and a Cider Glaze
– GF

NY STRIP STEAK 34

Hand Cut 12 OZ NY Strip Steak
with Maître d' Butter, Roasted Garlic
Mashed Potato and Chef's Vegetable
– GF

BOWTIE PASTA 24

with Grilled Chicken, Bacon Lardons,
Asiago Cream, Peas, and Red
Onions

BRAISED SHORT RIB 29

with Red Wine Sauce, Carmelized
Onions, Roasted Garlic Mashed
Potatoes and Chef's Vegetable – GF

CHICKEN ALA DUNN 27

Egg Dipped Chicken Breast Sautéed
with Artichokes, Mushrooms, Tomato
and Asparagus, Tangy Lemon Sherry
Sauce over Linguine

SWEET THAI SHRIMP 28

Chili Glazed Gulf Shrimp, Grilled and
served over Cilantro Lime Rice

Available After 4 p.m.

FRIDAY NIGHT TWO TOM'S FISH FRY 20

We start with Fresh Haddock –
Never Frozen

When it's gone... it's gone!

Beer Battered, Broiled, Blackened
Chef's Rub, Ritz Cracker Crumb
Topping – GFA

Includes Cole Slaw & Fries

Great Food • Great Events • Stunning Views

Ask your server about our latest Specials, Deserts, and Upcoming Events

Always Serving Something – 7 Days A Week | Follow Us Online To Stay Updated



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.