

Dinner

ALTEZZA
AT THE PEAKS

begin & share

Country Olive Bowl 9
Mediterranean olives, herbs, lemon *GF, PB*

Rosemary Spiced Nuts 9
Five nuts, rosemary, cayenne, brown sugar *GF, PB*

Chicken Pozole 14
Cilantro lime cream, green chile, corn tortillas *GF*

Smoked Hummus 14
Crispy garbanzos, lemon, calabrian EVOO,
served with carrot, celery, grilled flatbread *PB*

Regional Charcuterie and Cheese Board 24
Artisan cured meats, cheese, fig jam, caper berries,
toasted lavash, gluten free crackers

Fritto Misto 18
Shrimp, scallops, calamari, crispy spinach,
charred lemon, chipotle aioli

Crispy Chicken Wings 15 / 26
Tossed in choice of parmesan garlic, buffalo,
sweet chili, or sticky sauce, served with
gorgonzola ranch, raw carrot and celery

Black Truffle Fries 12
Black truffle salt, white truffle oil, parmesan,
parsley, roasted garlic aioli

leafy & green Request citrus ginger dressing for oil free

chicken | steak | salmon | tuna | shrimp \$11

Organic Greens and Honey Gem 16
Heirloom cherry tomato, watermelon radish,
English cucumber, micro sweet pea shoots,
toasted pepitas, Jumpin' Good goat feta,
sherry shallot vinaigrette *GF*

Classic Caesar 15
Romaine, parmesan, white anchovy, caper berries,
herb croutons, parmesan crisp, caesar dressing

Crispy Kale and Sprouts Salad 15
Shaved kale and brussels sprouts, shredded carrot,
diced mango, pickled ginger, scallion, sweet chili
vinaigrette *GF, PB*

Mountain Wedge 16
Artisan iceberg, applewood bacon, red onion,
heirloom tomato, chive, gorgonzola dressing,
Point Reyes blue crumbles

à la carte 9

Yukon gold mash
Grilled asparagus
Summer succotash

Roasted brussels sprouts and cauliflower with maple, bacon, pecans
Sweet potato fries, cilantro lime dipping sauce
Rosemary tricolor fingerling potatoes

sandwiches

served with fries | fresh fruit or salad \$4
truffle fries or sweet potato fries \$5

Short Rib Dip 19
Braised short rib, Beehive white cheddar,
pickled red onion, garlic aioli, toasted baguette,
warm beef jus on the side

Meyer Natural Angus Burger (Blackfoot River, CO) 19
Tillamook sharp cheddar, leaf lettuce, tomato,
red onion, ciabatta bun, with house bread and butter
pickles

Seared Ahi Gyro 19
Ahi tuna (seared then chilled), praline chili bacon,
lettuce, avocado, tomato, cucumber tzatziki, wrapped
in warm naan bread

plant based mains Request citrus ginger dressing for oil free

chicken | steak | salmon | tuna | shrimp \$11

Grain Bowl 18 / 32
Black lentil ragout, red and white quinoa pilaf,
crispy sprouts, asparagus, butternut hash *GF, PB*

Caramelized Butternut, Sprouts and Kale 18 / 32
Butternut squash, shaved brussels sprouts and kale,
tomato basil rainbow quinoa, sherry shallot vinaigrette
GF, PB

Diablo Penne Pasta 18 / 32
Valoroso tomato, roasted red pepper, kalamata, onion,
red pepper flake *PB*

mains

Fresh Herb Dijon Skuna Bay Salmon 36
Baby yukon potato, hard boiled egg, haricots verts,
kalamata, heirloom tomato, warm olive vinaigrette

Lemon Rosemary Chicken 32
Roasted Colorado chicken breast, shiitake mushroom,
grilled asparagus, yukon gold mash, lemon rosemary jus

Herb Rubbed Elk Short Loin 40
Summer succotash, rosemary tricolor fingerling potato,
cherry sage demi glace

Five Pepper 12_{oz} New York Strip 48
Gold Canyon Colorado center cut angus, grilled
asparagus, yukon mash, tobacco onion, cabernet
demi glace

The culinary team sources fresh and regional ingredients.
Menu items may change routinely.

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Unfortunately, we cannot split checks on tables of six or more.
Multiple discounts are not valid with any promotions.
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

GF denotes gluten-free
PB denotes plant-based

May 22, 2019