

# ALL DAY MENU

ALTEZZA AT THE PEAKS

## STARTERS

### CHEESE & CHARCUTERIE

Chef's daily selection of boutique cheese and charcuterie, served with fig jam and raincoat crisps  
\$23

### RED PEPPER HUMMUS

Served with carrots, celery and grilled pita  
\$15

### STEAMED EDAMAME

Served with sea salt  
\$8

### JUMBO SHRIMP COCKTAIL

Six chilled jumbo shrimp served with cocktail sauce  
\$18

### PEAKS BUFFALO WINGS

Dozen wings served with carrots, celery and gorgonzola ranch  
\$16

### TRUFFLE FRENCH FRIES

Crispy fries tossed in truffle oil, parmesan and parsley served with garlic aioli  
\$12

## SALAD & SOUP

### SPINACH SALAD

Baby spinach, strawberries, goat cheese, toasted walnuts served with balsamic vinaigrette  
\$13

### ARTISAN CAESAR SALAD

Fresh romaine, shaved parmesan, croutons, caper berries, parmesan crisp  
\$13

### SOUP DU JOUR

Chef's daily soup  
Cup - \$9  
Bowl - \$12

## SANDWICHES

*All sandwiches served with choice of fries, side salad or fruit. Upgrade to truffle fries for \$5.00*

### GRILLED CHICKEN SANDWICH

with basil aioli, lettuce, tomato, onion on brioche  
\$17

### ALTEZZA CHEESEBURGER

Angus beef served on brioche with lettuce, tomato, onion and choice of cheese  
\$18

### VEGGIE BURGER

Beef alternative patty served on brioche with lettuce, tomato, onion and choice of cheese  
\$16

## MAINS

### VEGAN GRAIN BOWL

Sauteed quinoa, shaved Brussel sprouts, kale, black lentils, sherry shallot vinaigrette  
\$18

### GRILLED SALMON

Served with quinoa, steamed haricot vert and pesto glaze  
\$21

### BRAISED SHORT RIB

Served with roasted garlic mashed potatoes, steamed haricot vert and cabernet demi-glaze  
\$28

### FISH & CHIPS

Beer battered cod with french fries and New England style tartar sauce  
\$21

### SPAGHETTI WITH MARINARA

\$18

*Add chicken for \$7 - Add grilled salmon for \$12*