

DINNER MENU

Sharing

FRIED BRUSSELS 18

Crispy fried brussels, toasted pine nuts and sweet red pepper soy sauce

TRUFFLE FRIES 16

Parmesan cheese, truffle salt, truffle oil and garlic aioli

MEDITERRANEAN PLATE 18

Celery, baby carrots, cucumber, broccolini, roasted garlic hummus, olive oil, feta, red pepper puree, olive tapenade, tzatziki, garlic naan

CHICKEN WINGS 12 / 24

Choice of: buffalo, sweet teriyaki or Korean BBQ sauce.
Served with crudité's. Six or twelve.

LOCAL MEAT & CHEESE BOARD 28

Local & imported cheeses & meats, olives, crackers, fig jam

ORGANIC EDAMAME 9

Black Hawaiian sea salt

Soups and Salads

CAESAR SALAD 16

Shaved parmesan, herbed sourdough croutons, house made Caesar dressing

PEAR SALAD 19

Mixed greens, candied pecans, Colorado goat cheese, dried cranberries, balsamic honey vinaigrette

WEDGE SALAD 26

Iceberg lettuce, Maytag blue cheese crumbles, smoked bacon, baby heirloom tomato, red onion, blue cheese dressing and diced boiled egg

POZOLE ROJO 13 / 18

Pork shoulder, hominy in red chile broth, served with onion, cilantro, cabbage and corn tortilla chip.

TOMATO & BASIL BISQUE 9 / 15

Parmesan and basil oil

POTATO LEEK SOUP 12 / 18

Fried garlic, micro basil

Balsamic vinaigrette ~ Citrus vinaigrette ~ Ranch ~ Caesar ~ Blue cheese

Grilled chicken 8 ~ Grilled tofu 8 ~ Grilled shrimp 12 ~ Grilled salmon 14

Entrées

★ ALTEZZA BURGER 26

8oz beef patty, cheddar, lettuce, tomato, onion, sriracha aioli, pickles and brioche bun
- +4 impossible burger -

VEGAN MIXED GRAIN BOWL 24

5 grain pilaf, squash ribbons, tomato, broccolini, wild mushroom, roasted red pepper puree, spring salad and a citrus vinaigrette

BLACKENED HALIBUT 48

zucchini-farro risotto, arugula salad, chive beurre blanc, basil oil

PECAN CRUSTED RAINBOW TROUT 36

orzo pasta, green onion, baby spinach, cherry tomatoes, white wine jus, crispy leeks

★ ELK TENDERLOIN 56

brown butter-celery root purée, charred broccolini, roasted summer mushrooms, tondo, red wine demi glacé

★ STEAK FRITES 66 / 48

hand cut pommes frites, grilled asparagus, béarnaise sauce
- 12 oz. New York or 10 oz. Hanger -

ACHIOTE ROASTED AIRLINE CHICKEN 37

achiote marinade, fried hominy, bacon, summer mushrooms, asparagus tips, chimichurri

BOLOGNESE 32

Slow braised beef and pork, pappardelle, San Marzano tomatoes, roasted peppers, herbed ricotta

★ FREE RANGE GRASS FED BLACK ANGUS TOMAHAWK 240

56 oz. Tomahawk, carved tableside with full accompaniments
- Serves 2-3 persons -

★ Sustainable and Humanely Raised Free Range, Hormone and Antibiotic Free Beef Provided by Beck and Bulow, Sante Fe, New Mexico
Split plate charge \$10

**WARNING: consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness.