

DINNER

Appetizers

FRIED BRUSSELS

Crispy fried brussels, toasted pine nuts and sweet red pepper soy sauce – \$18

TRUFFLE FRIES

Parmesan cheese, truffle salt, truffle oil and garlic aioli – \$14

MEDITERRANEAN PLATE

Celery, baby carrots, cucumber, broccolini, gluten free bread, roasted garlic hummus, olive oil, feta, red pepper puree, olive tapenade, tzatziki – \$18

CHICKEN WINGS

Choice of: buffalo, sweet teriyaki or Korean BBQ sauce. Served with crudités – \$12 / \$24

CRISPY FRIED CALAMARI

House battered served with grilled lemon and creole remoulade dipping sauce – \$24

LOCAL MEAT & CHEESE BOARD

Local & imported cheeses & meats, olives, crackers, fig jam – \$28

EDAMAME

Sea salt or chili garlic – \$9

CHIPS & SALSA

Housemate chips, salsa fresca and guacamole – \$10

HOKKAIDO SEA SCALLOPS

Northern Japanese sea scallop, Thai lime spice, black truffle cream, shiitake relish – \$26

POMEGRANATE TENDERLOIN BITES

Pomegranate and harissa marinated beef tenderloin – \$23

Soups and Salads

CAESAR SALAD

Shaved parmesan, herbed sourdough croutons, house made Caesar dressing – \$16

TOMATO & BASIL BISQUE

Focaccia croutons, parmesan and basil oil – \$9 / \$15

PEAR SALAD

Mixed greens, candied pecans, Colorado goat cheese, dried cranberries, balsamic honey vinaigrette – \$19

ALTEZZA ELK CHILI

Green onion, cheddar cheese, sour cream – \$12 / \$18
... Served with hatch chili cornbread bites ...

WEDGE SALAD

Iceberg lettuce, Maytag blue cheese crumbles, smoked bacon, baby heirloom tomato, red onion, blue cheese dressing and diced boiled egg – \$21

POZOLE VERDE

Roasted chicken, hominy, onion, tomatillo & chili broth – \$12 / \$18

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

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

Entrées

VEGAN MIXED GRAIN BOWL

5 grain pilaf, squash ribbons, tomato, broccolini, wild mushroom, roasted red pepper puree, spring salad and a citrus vinaigrette – \$24

ALTEZZA BURGER

8oz beef patty, cheddar, lettuce, tomato, onion, sriracha aioli, pickles and Brioche bun – \$26
... +2 truffle fries or Caesar
+4 impossible burger ...

COLORADO TROUT

Pistachio & spice dredged, pan fried with Romesco, roasted baby potato medley and grilled squash – \$36

SEAFOOD ÉTOUFFÉE

Rich, mildly spicy creole stew with scallops, shrimp, white fish Served over white rice with jalapeno hush puppies – \$35

ELK TENDERLOIN

Dijon port demi glace, roasted sage butter new potatoes and patty pan squash – \$56

STEAK FRITES

House carved Beck and Bulow beef, black truffle shallot butter, hand cut pommes frites and grilled asparagus
... 8 oz. Center Cut Filet - \$66
12 oz. NY Strip - \$58 ...

WILD ALASKAN HALIBUT

Pan seared, Tuscan white bean and kale ragout, bergamot oil – \$52

ANDOUILLE AND BEEHIVE CHEDDAR STUFFED CHICKEN BREAST

Whipped Yukon Gold potatoes, glazed carrots, crispy brussel leaves, rosemary pan jus – \$36

BOLOGNESE

Slow braised beef and pork, pappardelle, San Marzano tomatoes, roasted peppers, herbed ricotta – \$32

FREE RANGE GRASS FED BLACK ANGUS TOMAHAWK

56 oz. Tomahawk, carved tableside with full accompaniments – \$240
... Serves 2-3 persons ...

Split plate charge \$10

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