

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, pita bread, roasted garlic hummus, olive oil, feta, red pepper puree, olive tapenade, tzatziki. – 18

CHICKEN WINGS

Your choice of buffalo, sweet teriyaki or Korean BBQ sauce, crudités. – 12 / 24

ELK EGG ROLL

Molasses mustard elk tenderloin with elote and avocado-cilantro lime dressing. – 22

LOCAL MEAT & CHEESE BOARD

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

TUNA TATAKI

Seared sashimi grade ahi, citrus chili soy and wasabi green pea cream. – 23

CRISPY FRIED CALAMARI

House battered served with grilled lemon and creole remoulade dipping sauce. – 26

PORK BELLY SKEWERS

Roasted pork belly, sushi rice, Thai maple sauce, green onion, carrot. – 18

GORGONZOLA FRIES

Waffle cut fries, gorgonzola sauce, gorgonzola crumbles, cracked black pepper. – 18

Soups and Salads

PEACH DUCK SALAD

Chai marinated duck breast, Colorado peaches, Point Reyes blue cheese, shallot and spiced cashews – 32

ELOTE SOUP

Lime crema, roasted corn salsa, cotija and chili powder. – \$12 / \$18

HOUSE SALAD

Mixed greens, cherry tomatoes, carrot, cucumber, herbed croutons. – 14

VEGAN ZUCCHINI SOUP

Fresh zucchini, shallots, almond milk and fresh herbs. – 11 / 17

PEAR SALAD

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

POZOLE VERDE

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

* CAESAR SALAD

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

Balsamic vinaigrette ~ citrus vinaigrette ~ ranch ~ caesar ~ peach vinaigrette
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

SEAFOOD ÉTOUFFÉE

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

PORK CHOP

Brown mustard and molasses glazed Duroc pork, thyme fondant potato, broccolini. – 36

TUSCAN SHRIMP PASTA

Capellini, artichoke hearts, sundried tomatoes, baby spinach, LaClare chevre, and roasted pine nuts. – 27

ALTEZZA BURGER

8oz beef patty, cheddar, lettuce, tomato, onion, sriracha aioli, pickles and brioche bun. – 26
... ..+2 for truffle fries, caesar or gluten free bun +4 impossible burger... ..

ELK TENDERLOIN

Summer peach salsa, peppered marble potatoes and patty pan squash. – 56

STEAK FRITES

Harris Ranch 12 oz. New York, black truffle butter, hand cut pommes frites and grilled asparagus. – 66

BOURBON CHICKEN

Roasted bourbon bbq chicken, frisee coleslaw and creole chips. – 29

APPLE MIRIN GLAZED SALMON

5 grain pilaf, frenched baby carrots and citrus vinaigrette greens. – 41

COLORADO TROUT

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

ALTEZZA
AT THE PEAKS