

DINNER

Appetizers

* FRIED BRUSSELS

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

* TRUFFLE FRIES

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

* MEDITERRANEAN PLATE

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

CHICKEN WINGS

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

TOASTED BAGUETTE

French Batard , buffalo mozzarella, capicola, heirloom tomato, fresh basil and Olio Verde. – \$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

CRISPY FRIED CALAMARI

House battered with creole remoulade dipping sauce. – \$26

GORGONZOLA FRIES

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

TUNA TATAKI

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

Soups and Salads

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

* CAESAR SALAD

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

HOUSE SALAD

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

PEAR SALAD

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

THREE LITTLE BIRDS

Chai spiced duck breast, quail egg, fried foie gras, wild greens and a summer peach vinaigrette. – \$39

ELOTE SOUP

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

POZOLE VERDE

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

^{VEGAN} ZUCCHINI SOUP

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

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

Entrées

^{VEGAN} MIXED GRAIN BOWL

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

SEAFOOD ÉTOUFFÉE

Rich, mildly spicy creole stew with scallops, shrimp, white fish, andouille sausage, okra and fresh corn. Served over white rice with jalapeno hush puppies. – \$35

ANDOUILLE ORECCHIETTE

Andouille, spinach, roasted red peppers and manchego cheese. – \$27

ALTEZZA BURGER

8oz beef patty, cheddar, lettuce, tomato, onion, sriracha aioli, pickles and brioche bun. – \$26
... Served with fries or salad
+\$2 for truffle fries or ceasar
+\$2 gluten free bun/ +\$4 impossible burger ...

ELK TENDERLOIN

Summer peach compote, 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

PORK TENDERLOIN

Strawberry apple salsa, crème fraîche, broccolini and sour cream and chive mashed potatoes. – \$26

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 and pan fried with Romesco, roasted baby potato medley and grilled squash. – \$36

ALTEZZA
AT THE PEAKS