

# ALTEZZA / DINNER

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## to share

### sweet potato gaufrettes 6

lime yoghurt, coriander-cumin-paprika spice dust

### cheese & charcuterie 23

selection of farmstead cheeses & charcuterie, fig jam, rain coast crisps

### gigante beans & aspen valley salumi 15

roaring fork valley il porcellino salumi, torn basil, burrata cheese, ciabatta

### jumbo shrimp cocktail 18

7 chilled jumbo shrimp cocktail sauce, lemon

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## starters

### marinated olives 7

assorted italian olives, mozzarella pearls, porcellino salumi, fresh herbs, pepperoncini

*/ vegetarian upon request*

### nut trio 13

marcona almonds, spicy pecans, pistachios

### edamame - vegan 5

english sea salt

### truffle fries 13

parmesan cheese, parsley, truffle salt, garlic aioli

*/ vegan upon request*

### peaks buffalo wings 21/11

carrots, celery and gorgonzola ranch

### herbed red pepper hummus 14

olio verde olive oil, baby carrots, cucumbers, broccolini, za'atar pita

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## salads

### caesar salad 13

caper-anchovy vinaigrette, ciabatta croutons, grana padano cheese, hardboiled egg

*/ add white anchovies upon request*

### mixed greens frisée & torn basil 12

english cucumbers, mini pepper rings, radishes, shaved fennel, red wine vinaigrette

### shaved kale salad 12

ricotta salata cheese, radish, pomegranates, rice wine vinegar-agave vinaigrette

*/ vegan upon request*

### baby spinach, avocado & mango 12

pomegranates, shaved radish, daikon sprouts, sesame-ginger vinaigrette

*/ vegan*

*add your choice of:*

*salmon 12*

*regal crest natural chicken breast 7*

*grilled cold water lobster tail 17*

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## soups

### chuck's famous chili 9 / 14

red onion, cheddar cheese, sour cream

*/ jalapeños upon request*

### tomato bisque 6 / 8

shredded parmesan cheese, torn basil

## entrées

### vegan grain bowl 21

sautéed quinoa, shaved brussels sprouts, kale, black lentils, sherry-shallot vinaigrette

### regal crest natural chicken breast 26

crispy brussels sprouts & baby carrots, braised pork belly, natural chicken jus, chili oil

### cider brined colorado duroc pork chop 38

white polenta, braised pork belly, crispy brussels sprouts, pomegranates

### braised short rib 35

roasted garlic mashed potatoes, steamed french style green beans, cabernet demi-glace

### grilled salmon 34

quinoa, steamed french style green beans, pesto glaze

### veal scallopini 35

heirloom sherry tomatoes, grana padano cheese, arugula, crispy capers, lemon zest, lemon beurre fondue, veal demi-glace

### 8 ounce certified angus beef tenderloin 47

garlic mashed potatoes, broccolini, cabernet demi-glace

### spaghetti & marinara pasta 19

shaved grana padano parmesan cheese, torn fresh basil, ciabatta garlic bread

*/ vegan upon request / add meatball 4*

### veggie beyond burger 17

harvest moon bakery denver bun, bibb lettuce, tomato, red onions, pickle

*/ choice of fries, truffle fries or side salad*

### gold canyon colorado burger 22

8 oz angus beef patty, oregon cheddar cheese, bibb lettuce, tomato, red onions, harvest moon bakery denver bun, pickle


*/ choice of fries, truffle fries or side salad*

*add bacon 4*


*add avocado 3*

*gluten free bun 2*

 *vegan*

 *gluten free*

 *vegetarian*

 *consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

12.15.20