

DINE IN ONLY MENU

APPETIZERS

Soup of the Day \$8

Lamb Meatballs \$12
Tomato Sauce, Feta, Mint,

Fried Calamari \$10
Graham Cracker Dusted, Lemon Aioli

Crispy Olive Polenta \$11
Arugula Pesto, Shaved Parmesan

SALADS

Add Grilled Chicken or Shrimp (\$6)
Salmon 4oz (\$6) or 8oz (\$10) to Any Salad

Caesar Salad \$11
Romaine Lettuce, Parmesan, Croutons, Anchovies,
Caesar Dressing

Mediterranean Salad \$13
Romaine Lettuce, Feta Cheese, Tomatoes,
Golden Raisins, Toasted Pistachios,
Creamy Champagne Dressing

Alta Salad \$8
Mesclun Greens
Balsamic Dressing

Quinoa Salad \$13
Golden Raisins, Feta Cheese, Carrots,
Hazelnuts, Arugula,
Mint Vinaigrette

Before placing your order,
please inform your server if a person in your party has
a food allergy

Consuming raw or undercooked meats, poultry, seafood,
shellfish, eggs or sprouts may increase your risk of food
borne illness, especially if you have certain medical
conditions. All take out items should be refrigerated if not
consumed soon after pick up.

Executive Chef Benjamin Daire
General Manager Pauline Coradetti
Proprietors – Aurelien Telle & Stephane Ferioli

ENTRÉES

Wine by the Glass Recommendations
* *Denotes Sustainable or Organic Wine*

Seared Duck Breast \$29
Salty Caramel Sauce, Mashed Potatoes,
Seasonal Vegetables
* *E. Guigal, Côtes du Rhône, Syrah-Grenache, '15*

Pan Seared Chicken Statler \$27
Fresh Thyme Jus,
Parmesan Risotto, Tomato Provençale
*Louis Jadot, Chardonnay, Mâcon-Village,
Burgundy '18*

Beef Tenderloin \$34
Black Peppercorn & Cabernet Sauce,
Fries, Spinach
Genesis, Meritage, Washington State '17

Grilled Salmon \$27
Piquillos & Cilantro Relish, Tomato Rice Paella Style,
Green Beans, Roasted Peppers
Saint-Peyre, Picpoul de Pinet, Languedoc '18

Oven Roasted Cod \$26
Caper Berries Lemon Butter, Mash Potatoes,
Yellow and Green Squash Onion Medley
*Blondeau, Sancerre, Sauvignon Blanc,
Val de Loire, '18*

Alta's Pasta \$23
Fennel Tomato Sauce, Kalamata Olives,
Artichokes Hearts, Garlic, Arugula, Parmesan
With Chicken or Shrimp (\$6)
Salmon 4oz (\$6) or 8oz (\$10)
* *Pajot, Sauvignon Blanc Blend,
Gascony '19*

Grilled Organic Tofu \$21
Moroccan Spices, Agave and Date Sauce, Couscous,
Squash & Onion Medley
With Chicken or Shrimp (\$6)
Salmon 4oz (\$6) or 8oz (\$10)
Rosé, Terra Santa, Corsica, France, '18

Sides \$7
Hand-cut Idaho and Sweet Potato Fries
Mashed Potatoes
Equinox Farm Spinach
Seasonal Vegetables
Roasted Fingerling Potatoes

We will be happy to substitute, change or alter
any dish, but please understand that the
preparation time will be longer