

DINE IN ONLY MENU

APPETIZERS

Soup of the Day \$8

Leek & Mushroom Upside Down Tart \$12
Equinox Mixed Greens, Truffle Oil

Fried Calamari \$10
Graham Cracker Dusted, Lemon Aioli

Crispy Herbed Polenta \$11
Spicy Tomato Jam, 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

Fall Salad \$13
Roasted Delicata Squash, Crumbled Blue Cheese,
Dried Cranberries, Roasted Sunflower Seeds, Equinox
Farm Mixed Greens, Balsamic Dressing

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

Alta Salad \$8
Mesclun Greens
Balsamic Dressing

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
Stuffed with Prosciutto, Balsamic Demi, Sautéed
Gnocchi, Mushrooms, Olives and Roasted Peppers
Gran Sasso, Montepulciano, Abruzzo, Italy '17

Pan Roasted Beef Tenderloin \$34
Truffle Demi,
Sautéed Gnocchi, Spinach, Mushrooms
Genesis, Meritage, Washington State '17

Braised Pork Cheeks \$28
Apple Cider Sauce, Mashed Potatoes, Arugula &
Hazelnut Salad
Underwood, Pinot Noir, Oregon, '17

Grilled Salmon \$27
Tarragon Aioli, Farro, Roasted Tomatoes, Arugula
Wente, Estate Chardonnay, California '17

Pan Seared Trout \$26
Lemon Caper Parsley Sauce, Roasted Vegetables,
Spinach
*Blondeau, Sancerre, Sauvignon Blanc,
Val de Loire, '18*

Alta's Gemeli Pasta \$23
Peppercorn Mascarpone, Mushrooms, Caramelized
Onions, Arugula and Roasted Tomatoes
With Chicken or Shrimp (\$6)
Salmon 4oz (\$6) or 8oz (\$10)
** Pajot, Sauvignon Blanc Blend,
Gascony '19*

Grilled Organic Tofu \$21
Vegan Arugula Pesto, Farro, Root Vegetables,
Spinach
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