

DINE IN ONLY MENU

APPETIZERS

Soup of the Day \$8

Squash, Date, Goat Cheese Pastilla \$12
Local Mixed Greens

Shrimp Tacos \$12
Red Cabbage, Lime, Cilantro, Piquillo Relish

Baked Kale Falafel \$13.5
Arugula Pesto

Salmon Gravlax \$11.5
Herb Salad, Cilantro Cream

Foie Gras \$17
Pineapple Chutney, Sauternes Gelée, Brioche Toast

SALADS

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

Caesar Salad \$13
Romaine Lettuce, Parmesan, Croutons,
Anchovies, Caesar Dressing

Mediterranean Salad \$14
Romaine Lettuce, Feta Cheese, Tomatoes,
Golden Raisins, Toasted Pistachios,
Creamy Champagne Dressing

Quinoa Salad \$14
Golden Raisins, Feta Cheese, Carrots,
Hazelnuts, Arugula, Mint Vinaigrette

Alta Salad \$13
Mixed Greens, Pickled Pear, Pomegranate,
Goat Cheese
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 Louis Coradetti
General Manager Pauline Coradetti
Proprietors – Aurélien Telle & Stéphane 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*

Basquaise Pan Seared Chicken Statler \$28
Sweet Peppers, Tomatoes, Black Rice,
Spinach, Thyme Jus
*Louis Jadot, Chardonnay, Mâcon-Village,
Burgundy '18*

Pan Roasted Beef Tenderloin \$34
Shallot Sauce, Potato Galette,
Seasonal Vegetables
Genesis, Meritage, Washington State '17

Braised Pork Cheeks \$27
Carrillada, Port Wine & Honey, Mashed Potatoes,
Roasted Root Vegetables, Toasted Almonds
Underwood, Pinot Noir, Oregon, '17

Pan Seared Salmon \$28
Roasted Tomatoes,
Capers & Artichokes Warm Vinaigrette,
Grilled Polenta, Spinach
Domaine des Cognettes, Muscadet, France '18

Pan Seared Trout \$26
Mixed Olive and Basil Lemon Butter Sauce,
Mashed Potatoes, Roasted Root Vegetables
Blondeau, Sancerre, Sauvignon Blanc, Loire, '18

Alta's Vegetarian Lasagna \$23
Roasted Eggplant & Squash,
Béchamel Sauce, Marinara, Provolone Cheese
With Chicken or Shrimp (\$6)
Salmon 4oz (\$6) or 8oz (\$10)
** Pajot, Sauvignon Blanc Blend,
Gascony '19*

Grilled Paella Style Tofu \$22
Smoked Paprika, Saffron Rice, Peas, Onions,
Roasted Peppers, Green Beans
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
Local Farm Spinach
Seasonal Vegetables