

# DINE IN MENU

## APPETIZERS

**Gazpacho of the Day \$8**

**Mediterranean "Tian" \$12**

Tomatoes, Squash,  
Eggplant & Caramelized Onion Tart  
wrapped in Brick Dough

**Paprika Dusted Fried Calamari \$12**

Sriracha & Lime Aioli

**Burrata \$13**

Cherry Tomatoes Medley, Strawberries, Poppy Seeds  
Balsamic Glaze, EVOO

**Shrimp Tacos \$14**

Red Cabbage, Lime, Cilantro, Piquillo Relish

**Foie Gras Terrine \$17**

Rosé Wine Gelée, Cherry Chutney, 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, Blue Cheese, Grilled Peach,  
Sunflower Seeds  
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 Raphaël Gimberty

## 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*

**Tagine Style Pan Seared Chicken Statler \$28**

Moroccan Spices, Pearl Couscous, Sautéed Squash  
*Louis Jadot, Chardonnay, Mâcon-Village,  
Burgundy '18*

**Pan Roasted Beef Tenderloin \$34**

Peppercorn Sauce, French Fries,  
Sautéed Spinach & Mushrooms

*Genesis, Meritage, Washington State '17*

**Braised Pork Cheeks \$27**

Pomegranate Glaze, Fingerling Potatoes,  
Sautéed Spinach

*Underwood, Pinot Noir, Oregon, '17*

**Pan Seared Salmon \$28**

Tzatziki Sauce,

Mashed Potatoes, Grilled Asparagus

*Domaine des Cognettes, Muscadet, France '18*

**Pan Seared Cod \$27**

Cherry Tomatoes, Capers,

Garlic Confit & Raisins Relish,

Mashed Potatoes, Vegetable Medley

*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 Tofu \$22**

Chimichurri, Fingerling Potatoes, Vegetable Medley,  
Peas, Red Onions

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