

Starters and Salads


Roasted Chicken Tortilla Soup 8
 Avocado and pico de gallo

Chicken Noodle Soup 8
 Campanelle pasta, house made chicken broth

Chicken al Pastor Quesadilla 10
 Corn and flour tortillas filled with pulled chicken, Oaxaca cheese. Served with sour cream and roasted tomato salsa

Sesame Seared Scallops 12
 Roasted eggplant puree, cucumber and daikon sprouts

Altitude Salad 8
 Baby greens with roasted grapes, cucumbers, tomatoes, corn bread croutons and aged balsamic vinaigrette

 Arugula, Bosc Pear and Reggiano Salad 9
 Lemon grape seed dressing

Caesar Salad 9
 Chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy and a warm garlic crouton
 Top with grilled chicken.... add \$4.00, Top with sugarcane-skewered shrimp.... add \$6.00, Top with grilled salmon.... add \$6.00

Traditional Cobb Salad 12
 Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, lemon-Dijon dressing

Sandwiches & Entrees

All sandwiches served with choice of French fries, sweet potato fries, house made chips, cucumber salad, fresh fruit, or house salad.

Colorado Stout Braised Short Rib Sandwich 13
 Served on a Kaiser roll, horseradish mayo, caramelized onions and aged cheddar cheese

Smoked Turkey on Sourdough 13
 Shaved smoked turkey, tomatoes, arugula, tomato jam, Havarti cheese.

Char Grilled Chicken Panini on Herbed Focaccia 13
 Buffalo mozzarella, vine ripened tomatoes, caramelized red onion, garlic baby red potato salad

English Style Club Sandwich 13
 Shaved turkey, smoked bacon, fried egg and Dijon spread.

Tuna Salad Sandwich 12
 Tuna salad, lettuce and tomato on a ciabatta roll.

Grilled Portabella Panini 12
 Watercress, roasted bell pepper, goat cheese and sun dried aioli on ciabatta bread.

Soup and Sandwich 11
 Chef's daily specialty sandwich and your choice of soup

Ultimate Grilled Ham and Cheese 13
 Black forest and honey cured ham, tomato and aged cheddar

Meyer™ Natural Angus Burger 13
 Aged white cheddar, horseradish sauce, onion jam on a brioche bun.


Buffalo Burger 14
 Southwestern spice rubbed 8 oz. buffalo burger with chipotle mayo.

Pappardelle Pasta 11
 Roasted tomatoes, wild mushrooms, garlic and shaved reggiano. Served with a choice of alfredo or marinara sauce
 Top with grilled chicken.... add \$4.00, Top with sugarcane-skewered shrimp.... add \$6.00, Top with grilled salmon.... add \$6.00

 Whole Wheat Penne Pasta 14
 Roasted cherry tomatoes, toasted pine nuts, and aged feta cheese

Pan Seared Skin On Atlantic Salmon 22
 Red skin Boursin cheese mashed potatoes and seasonal vegetables. Served with a veal stock reduction

Mahi Mahi Tacos 13
 Flour tortillas, cabbage slaw, pinto beans, basmati rice, cilantro mayo, roasted tomato salsa

 Pan Roasted Organic Chicken 18
 Wild mushroom hash and shallot-thyme jus

Spicy Shrimp Salad 12
 Grilled spicy shrimp with avocado, tomato and butter lettuce. Served with creamy pancetta-onion dressing

Western Chopped Salad 12
 Roasted corn, grilled chicken, avocado, diced tomato, jicama, black beans, buttermilk ranch dressing

Denver City Steak Salad 13
 Char grilled skirt steak, arugula, pickled beets and pistachio nut dressing

Western Chopped Salad 11
 Roasted corn, grilled chicken, avocado, diced tomato, jicama, black beans, buttermilk ranch dressing

Altitude Lunch Buffet – Casual American Fare

Enjoy Entrees, Salads, Pastas, Desserts, Fountain Drinks, Ice tea and Much More....
 14.75

Consuming raw or undercooked meats, poultry, shellfish, or eggs
 may increase your risk of food borne illness.
 Please alert your server of food allergies.
 18% Gratuity will be added to parties of 6 or more

