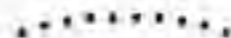


STARTERS



CRAB & ARTICHOKE DIP Cream cheese dip highlighted with crab, artichoke hearts and pepperjack cheese. Served warm with focaccia bread, altbier crackers and carrot and celery sticks. 8.

BAVARIAN PRETZEL STICKS Served warm with beer cheese sauce for dipping. 6.

ROASTED BELL PEPPER HUMMUS Served with focaccia bread, altbier crackers and carrot and celery sticks. 6.5

PEPPERJACK CHEESE STICKS Spicy cheese dipped in beer batter and fried. Served with a side of buttermilk ranch dressing. 6.5

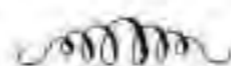
TUNA CEVICHE Yellowfin tuna, fresh avocado, bell peppers and green onion tossed in a lime, soy and chili sauce. Served with altbier crackers. 9.5

SUNDRIED TOMATO WONTONS Creamy artichoke heart and sundried tomato filling wrapped inside wontons. Served with coconut curry sauce. 6.5

CALAMARI Hand breaded and fried. Served with marinara sauce for dipping. 7.5

BRUSCHETTA TOSCANA Focaccia bread spread with caramelized onion and balsamic jam. Served with fresh bruschetta, speck prosciutto, and house made fresh mozzarella. 10.

ENTREES



*We proudly serve upper two-thirds choice prime rib, sirloin and ribeye steaks.
All entrees are served with your choice of a cup of homemade soup, a mixed green salad or a Caesar salad.
Our dressings include ranch, gorgonzola, balsamic vinaigrette, champagne vinaigrette and honey mustard.*

Add a five ounce lobster tail to any entree for \$12.

SIRLOIN STEAK An eight-ounce cut of locally cut sirloin steak grilled to your liking. Served with creamy mashed potatoes. 19.5

GRILLED RIBEYE Ten ounces of marbled beef rubbed with smoked paprika and coffee. Served with oven roasted Yukon Gold potatoes, worcestershire sour cream sauce and a fried onion garnish. 23.

PRIME RIB AU JUS Served with mashed potatoes. Creamy horseradish served on request. Eight Oz 21. • Twelve Oz 27. • Want a larger cut? Just ask!

STEAK AND SHRIMP Eight ounces of petite tender medallions paired with garlic butter shrimp and oven roasted Yukon Gold potatoes. 19.

BACON WRAPPED TENDERLOIN Locally cut tenderloin rolled in cracked pepper. Served with caramelized onion mashed potatoes, sliced baby portabella mushrooms and a creamy balsamic and red wine reduction. 24.

HERB ROASTED CHICKEN HALF Marinated, bone-in chicken paired with brie and artichoke heart bread pudding. Topped with Altbier ale gravy. 18.

CHICKEN SALTIMBOCCA Pan seared chicken breast topped with prosciutto, capers, sage and a lemon white wine sauce. Served with an asiago polenta cake and sauteed spinach. 16.5.

BABY BACK RIBS Seasoned with our signature cowboy rub and drenched in chili ale bbq sauce. Served with waffle cut french fries. Half rack 15. / Full rack 26.

SEARED YELLOWFIN TUNA CHOP Seasoned with a red curry and sweet balsamic rub. Served on a bed of wild rice with pineapple, red bell peppers and bok choy and finished with grilled pineapple and a coconut curry sauce. 19.

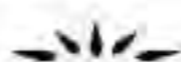
CEDAR PLANK SALMON Fresh salmon baked on an aromatic cedar plank. Served over oven roasted Yukon Gold potatoes, artichoke hearts, tomatoes and onions. Topped with a lemon butter caper sauce. 18.

COD PICCATA Pan seared cod topped with a buttery garlic, caper and shallot sauce. Served over wild rice with pineapple, red bell peppers and bok choy. 15.

COCONUT CURRY NOODLE BOWL A medley of fresh veggies, grilled pineapple, dried figs and rice noodles tossed in a mildly spicy coconut curry sauce. 11.
Add: Chicken \$2 • Shrimp \$2 • Lobster \$8

ITALIAN MAC & CHEESE Highlighted with speck prosciutto, shallots and baby portabella mushrooms. Topped with spicy sundried tomato compote. 16.5

LOBSTER MAC & CHEESE Ziti pasta tossed with creamy cheese sauce, lobster meat, baby portabella mushrooms and shallots. 21.

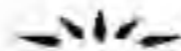


We offer a gluten free menu - please inquire with your server.

We accept cash and all major credit cards. Please, no checks. • A \$1.50 split plate charge will be added to all dinner entrees.

• Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness •

BURGERS



Prepared with your choice of a half pound beef patty, beer braised chicken breast, black bean burger or third pound buffalo patty (add \$1 for buffalo.)



Add a side of Altitude's house smashed relish with pickles, tomatoes, onions and avocado for \$1.



Served with waffle cut fries, chips and salsa, cinnamon applesauce, cottage cheese, soup or a dinner salad. Substitute onion rings or sweet potato fries for \$1.75



Served on your choice of a white or multi-grain bun, focaccia bread or pretzel bun.

BREW Cheddar, havarti dill, pepperjack or Jarlsberg cheese. 9.5

MONTEREY Melted pepperjack cheese, pico de gallo and fresh sliced avocado. 9.75

HICKORY Melted cheddar cheese, barbeque sauce and smoked bacon. 9.75

CAJUN Whole mild green chili, Cajun seasonings, and muenster cheese. 9.75

ALTITUDE Mushrooms and Jarlsberg cheese. 9.75

SANDWICHES



Sandwiches are served with waffle cut french fries, tortilla chips and salsa, cinnamon applesauce, cottage cheese, homemade soup or a dinner salad. Or, substitute onion rings or sweet potato fries for \$1.75 extra.

BRUSCHETTA CHICKEN Beer braised chicken breast topped with tomato-basil bruschetta and house made fresh mozzarella. Served on a pretzel bun. 10.

SPICY THAI SALMON BURGER Fresh salmon patty seasoned with Thai spices. Served on a multi grain bun with chili-lime mayo. 10.

PHILLY STEAK Sliced tenderloin tips and sauteed peppers and onions tossed in a creamy provolone cheese sauce and tucked in a baguette. 11.

CAPRESE Focaccia bread topped with house made fresh mozzarella, sliced tomatoes, basil pesto, fresh sprouts and balsamic & caramelized onion jam. 9.

PRIME RIB FRENCH DIP Thin sliced choice prime rib topped with melted Jarlsberg cheese and tucked in a rustic baguette. Served with au jus for dipping. 12.

ITALIAN FOCACCIA MELT Turkey, pepperoni, banana peppers, provolone and fresh mozzarella grilled on focaccia bread. Served with marinara sauce. 9.5

BREW FAVORITES



STEAK 'N FRIES Six ounce sirloin served with waffle cut french fries and a pickle spear. 10.

GRILLED TENDERLOIN TIPS Served over mashers with mushrooms, onions and stout ale gravy. 12.

FISH TACOS Lightly fried corn tortillas filled with blackened shrimp or cod. Topped with avocado, pico de gallo, cheddar cheese and chipotle lime slaw. Served with chips and salsa. Two tacos. 9. • Three tacos 11.

CHOPHOUSE SALADS With your choice of grilled chicken breast, shrimp or steak. (Steak - add \$1.)

COBB Mixed greens topped with green onion, smoked bacon, hard boiled egg, tomatoes, gorgonzola crumbles and your choice of dressing. 9.5

SANTA FE Mixed greens topped with pico de gallo, black olives, diced avocado, shredded cheddar cheese, green onion and tortilla chips. Served with spicy lime chipotle vinaigrette. 9.5

GRILLED SAUSAGE COMBO Grilled andouille and chicken sausages served over mashed potatoes with sauteed peppers, onions and Altbier ale gravy. 11.

FISH 'N CHIPS Altbier ale battered cod filets served with waffle fries and lemon dill tartar sauce. 9.

CHICKEN FRIED STEAK Served over creamy mashed potatoes with rich country gravy. 9.5



Pizzas and stromboli feature our own Altbier ale crust.

GARLIC CHICKEN PIZZA Marinated chicken, bacon, green onion, tomatoes, garlic and mozzarella. 11.

MARGHERITA PIZZA Balsamic and caramelized onion jam, fresh mozzarella, tomatoes and basil. 12.

CHICKEN ALFREDO STROMBOLI Chicken breast, alfredo sauce, mushrooms and mozzarella. 10.

SAUSAGE & PEPPERONI STROMBOLI Italian sausage, pepperoni, mushrooms, black olives, mozzarella cheese and marinara sauce. 10.