

ALTITUDES

Welcome to Your Mountain Top Dining Experience

AMAZING APPETIZERS

MARYLAND STYLE CRAB CAKES

15

Served with a Caper Rémolade & Cocktail Sauce
No fillers here

ESCARGOT EN CROUTE

13

Sautéed in Garlic Butter and White Wine Cream
Sauce with Wilted Spinach and Roasted Red
Pepper. Served with Puff Pastry Points
Classic with a twist...

JUMBO GULF COAST SHRIMP COCKTAIL

13

Served with Savory Cocktail Sauce
You won't believe --

JOHANNESBURG LOBSTER TAIL

29

Breaded with S. African Spice and Fried Golden
A long boat trip, but the lobsters swam all the way

CLASSIC BEEF CARPACCIO

15

Fresh, thin-sliced Filet Mignon
with Crostinis, Chopped Egg, Capers and Red Onion

SPECTACULAR SOUPS

ROASTED FRENCH ONION SOUP

8

Served steaming hot with Gruyere & Swiss cheese
Really --

CHEF'S SOUP OF THE DAY

6

Today's Handcrafted Soup with the Freshest
Ingredients
And today's soup is....

SENSATIONAL SALADS

ICEBERG WEDGE WITH TOMATOES

7

Served with a choice of House Made Bleu Cheese,
Balsamic Vinaigrette, or Tomato Bacon Dressing
Simple and Classic.....

CAPRESE SALAD

8

Moist Imported Mozzarella, Roma Tomatoes, Fresh
Basil, Balsamic Vinaigrette, and an Assortment of
Olives
Don't let the name fool you

HAIL CAESAR SALAD

7

Add chicken or shrimp for \$3
Romaine the way it should be!!!
Bob says Anchovies are optional...

All items served with Relish Plate, Fresh Baguette, and Seasoned Garlic Butter

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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EXTRAORDINARY ENTREES

Entrees are prepared to order Please be Patient. It is worth the wait!

POISSONS

MAPLE DIJON GLAZED SALMON

26

Delightfully pan seared to perfection.
Salmon with an attitude....

TRUITE LA MEUNIÈRE

25

Local Trout sautéed with Lemon, Butter, and White Wine
Did they catch this in the Highlands....

RED TROUT

28

Pan buttered & seasoned for y'all
Must have been in the sun too long to get that red!

CAJUN SHRIMP WITH ANDOUILLE

29

A Spicy Treat, served with our 3 Cheese Grits
Add some zing!!

BROILED SOUTH AFRICAN LOBSTER TAIL

45

Seasoned just right and Broiled to Perfection.
Add a 5oz Filet for \$15 more
We followed those Johannesburg tails all the way to America!!

VOLAILE

MAPLE LEAF DUCK BREAST

39

Roasted & Served Medium. Served with a Honey Raspberry Reduction
Sweet and Savory and Oh So Good!!!

CHICKEN WILMA

29

Tenderized Chicken Breast stuffed with Apple Slices and Cheddar Cheese. Topped with a Rosemary Cream Sauce
Not your average chicken...

LA PASTA

CRUSTACEAN SUPREME

36

Prawns, Scallops, and Lobster served over Our pasta "la white"
Our French is bad, but our food.....

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SLOW ROASTED BONE-IN PRIME RIB (FRIDAY AND SATURDAY NIGHTS ONLY)

VIANDES

ROSEMARY GRILLED LAMB CHOP

38

Fresh Cut Lamb with a Mint Rub
Aussie Style

VEAL CHOP

39

Big Tender Chop prepared to your desired temperature in Altitudes Special Blend of Seasoning
Bob Promises.....

PORK NORMANDY FRANÇAISE

28

Seared then Roasted Pork Medallions, Aged Sweet Bleu Cheese and Our Homemade Apple Jack Sauce
Fabulosow.....

GRILLED FILET MIGNON

45

Lightly Seasoned and Char-grilled to your desired temperature, Topped with Béarnaise
"Rare is the best"

- Bob

VÉGÉTARIEN

VEGETARIAN POLENTA WITH RAGU

19

Creamy Polenta with a Slow Cooked Stew of Fresh Vegetables
Vegetables with attitude!

GLUTIN GRATIS PASTA A'LA GARLIC

25

Long Strings of Wide Rice Noodles tossed With Olive Oil, Salt, Garlic, and Butter
Mmmm Healthy...

"ALTITUDES ANNOUNCES"

SLOW ROASTED BONE-IN PRIME RIB (FRIDAY AND SATURDAY ONLY)

King Cut	36	18oz
Queen Cut	31	14oz
Petite Cut	28	12oz

Can you handle the King??

Chateaubriand à la Bouquetiere Served Tableside for Two (Friday and Saturday Only)

80

Prepared to order for you and one other lucky guest.

****Requires 24 Hour Notice****

This is the serious stuff

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Lou Lou's Delectable Delicacies

ALMOND TORTE

An intensely almond dessert
Served with Frangelico to enhance the flavor

12

NOT YOUR EVERYDAY CHOCOLATE CAKE

Flourless and chock full of minced & roasted pecans
layered with chocolate gnash

9

LEMON CHEESECAKE

Very light, infused with lemon essence
Drizzled with Chambord Sauce

9

CRÈME BRÛLÉE OF THE DAY

Creamy custard dessert with a caramelized sugar coating,
a dollop of whipped cream & fresh berries on top

9

VANILLA ICE CREAM

5

HOUSE MADE SHERBET

5

Please ask for our seasonal favorites

Wine List, Mixed Drinks & Beer

Available

Ask your server

****Don't forget our Famous Sunday Champagne Brunch Every Sunday from**

12-2**

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