

Small Bites

Cumin Crusted Angus Short Rib Mac and Cheese 9.95
Our Three Cheese Mac topped with Slow Braised Short Ribs, Roasted Red Pepper Aioli

Garlic and Black Pepper Pork Bowl 9.95
Pan Seared and served over Sticky Rice, Pickled Daikon, Radish, Fresh Cucumber, Cilantro and Thai Peanut Sauce

Shrimp and Crab Cake 7.95
Griddled and served with Honey Dijon Sauce

Sesame Seared Ahi Tuna* 10.95
Seared Rare, Pickled Ginger, Cucumber Salad and Sesame Vinaigrette

Wisconsin Cheddar Cheese Curds 7.95
Homemade Marinara Sauce

Soup & Salads

French Onion Soup 5.00
Baked with Swiss Cheese

Our Chef’s Freshly Made Soup of the Day 2.95 cup, 3.95 bowl

Milwaukee Chili 5.95
Topped with Onion, Green Chiles, Cheddar and Cilantro Créma

Caesar Salad 9.50
Crisp Romaine Lettuce, Caesar Dressing, Freshly Grated Parmesan Cheese and Homemade Garlic Croutons
Add Grilled Chicken Breast 12.95
Add Sesame Seared Tuna* 15.95

Chef’s Garden Salad 11.95
Julienne of Roasted Turkey, Smoked Ham, Salami, Bacon, Cheddar Cheese with Hard Boiled Egg atop Fresh Greens, Honey Mustard Dressing

Oriental Chicken Salad 13.95
Julienne Chicken Breast, Mandarin Oranges, Cashews, Scallions, Crispy Wonton and Sesame Ginger Dressing

Grilled Steak Salad* 14.95
Grilled Angus Sirloin Steak, Hard Boiled Egg, Bacon, Red Onion, Cucumber, Grilled Tomato, Wisconsin Bleu Cheese Crumbles, Greens tossed with Warm Bacon Dressing

Burgers & Sandwiches

All our Burgers are made with a 100% Certified Angus Beef. Served with your Choice of Fries, Sweet Potato Fries or Chips.

Altitude Gourmet Burger* 11.95
Boursin Cheese, Arugula, Red Onion Marmalade, Wasabi Cucumber Sauce

Fried Catfish Po’ Boy 8.95
Cajun Dusted Farm Raised Catfish, Creole Tartar Sauce, Lettuce, Tomato, Fried Pickles

Smoke Shack BBQ Burger* 10.95
Applewood Smoked Bacon, Wisconsin Cheddar, Crispy Fried Onions, BBQ Ranch Sauce

Chicken Caesar Wrap 8.95
Crisp Romaine Lettuce, Creamy Caesar Dressing, Tomato, Freshly Grated Parmesan

Black and Bleu Burger* 10.95
Blackened, Melted Wisconsin Bleu Cheese, Fried Onion Rings

Grilled Mushroom Swiss Chicken Sandwich 8.95
Grilled Chicken Breast, topped with Mushrooms, Garlic Butter and Swiss Cheese

Cheeseburger* 9.95
Served with Crisp Lettuce, Ripe Tomato, Onion and Dill Pickle

Turkey Club Sandwich 8.95
A Triple Decker piled High with Turkey, Applewood Smoked Bacon, Lettuce, Tomato and Mayo

Sliders

Meatloaf Sliders 7.50
Mayonnaise, Spicy Mustard

Cheeseburger Sliders 7.50
Griddled Onion, Pickle Slices, Wisconsin Cheddar

Italian Meatball Sliders 7.00
Homemade Marinara and Melted Mozzarella Cheese

Buffalo Shrimp Sliders 7.95
Lightly Fried Shrimp tossed in Buffalo Hot Sauce, Blue Cheese, Horseradish Tartar Sauce, Lettuce and Tomato.

Sides

Garlic Mashed Potatoes • Creamy Mashed Potatoes • Baked Potato • Sweet Potato Fries
Housemade Chips • Garden Fresh Vegetables • French Fries
Sautéed Baby Spinach • Three Cheese Mac • Fresh Broccoli with Hollandaise Sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.
A \$3 fee will be applied to all split plate requests.

From the Grill

AVAILABLE AFTER 4 P.M.

All entrees are served with Your Choice of Soup of the Day or a Small House Salad.

Upgrade to French Onion Soup or Chili 3.00

Upgrade to a Small Caesar Salad 1.50

Angus Cowboy Sirloin Steak* 15.95

Char-Grilled 8 oz. Sirloin topped with Roasted Garlic Butter, Onion Rings and Your Choice of Two Sides

New York Strip Steak* 19.95

A 10 oz. Steak Grilled to Your Liking and served with Your Choice of Two Sides

Ribeye Steak* 22.95

A 12 oz. Ribeye Steak Grilled to Your Liking and served with Your Choice of Two Sides

Altitude Features

Oven Roasted Half Chicken 15.95

Dry Rubbed with BBQ Seasonings and Slow Roasted.
Served with Your Choice of Two Sides

Rigatoni and Italian Sausage Meatballs 12.95

Homemade Marinara Sauce,
Asiago and Fresh Mozzarella

Spaghetti “Bolognese” 11.95

Spaghetti Pasta topped with Our Homemade
Meat Sauce and Freshly Grated Parmesan Cheese

Chipotle Grilled Salmon* 19.95

Pico de Gallo, Sundried Tomato Aioli,
Chorizo Cous Cous and Fried Jicama

Jaeger Schnitzel 17.95

Breaded and Pan Fried Pork Cutlet, Mushroom Sauce,
French Fries and Garden Fresh Vegetables

Fat Tire Fish and Chips 13.95

Cod Fillet battered in our Fat Tire Ale Batter, French Fries,
Horseradish - Tartar Sauce

Bacon Wrapped Meatloaf 17.95

Grilled, topped with Mushroom Demi-Glace,
Creamy Mashed Potatoes and
Garden Fresh Vegetables

Grilled Tuna Steak “Au Poivre”* 21.95

Pan Seared Black Pepper Crusted Tuna Steak,
Jack Daniels-Green Peppercorn Sauce,
Your Choice of Two Sides

Asiago Crusted Wild Haddock 17.95

Capers, Lemon Butter, Sauteed Baby Spinach and
Horseradish Mashed Potatoes



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.
A \$3 fee will be applied to all split plate requests.