

DINNER

Lighter Fare

Mac-N-Cheese , cavatappi, langoustines, pork belly, clover creek aged cheddar, apple chutney, lemon oil	12
Tuna & Pork Belly , sunflower sprouts, fuji apples, pickled diakon radish, hydro bibb lettuce, scallions, miso vinaigrette	14
Grilled Romaine Hearts , parmesan, roasted tomatoes, croutons, parmesan reggiano aioli <i>add crispy chicken for \$8.00</i>	8
Duck Fat Fries , fines herbs, smoked sea salt, truffle aioli	7
Pulled Pork Quesadilla , chorizo, clover creek cheddar, roasted red pepper, sweet corn, apple-bourbon bbq	10
Beet Salad , mixed winter greens, pickled red onion, herbed goat cheese, poppy seed vinaigrette	10
Flatbread , italian sausage, carmaelized onions and peppers, fresh mozzarella, pickled wax peppers, truffle oil	12
Eda Mame , black lava salt, kecap manis, sweet chili glaze	12
Mussels & Clams , bacon, apples, calvados, fennel pollen, tandoori naan	12
Confit Duck Wings , mandarin orange hot sauce, bleu cheese dressing	8
Risotto Croquettes , porcinis, truffles, parmesan reggiano, truffle aioli	9
Local Organic Baby Lettuces , cherry tomatoes, cucumbers, shaved asiago cheese, bacon croutons, saba vinaigrette	5
Beech Mushrooms , tempura fried, miso vinaigrette, black truffle aioli	9
Iceberg & Bleu , bacon, cherry tomatoes, croutons, creamy gorgonzola aioli	8
Crabcakes , corn tortilla chips, guacamole, salsa rojo	10

Dinner

Wagyu Strip Steak ,* braised kale, creamy polenta, cippolinis, apple infused demi-glace	36
Kurobuta Pork Tenderloin ,* crispy belly, roasted potatoes, leek fondue, apple kimchi, demi	29
Corvina ,* sea salt roasted baby potatoes, heirloom carrots, cippolinis, red pepper romesco sauce	27
Crispy Arctic Char ,* kohlrabi purée, lemongrass cous cous, confit fennel, watercress-chive fluid gel	27
Hanger Steak ,* butternut squash purée, yukon gold fingerlings, apple infused demi-glace, black lava salt	25
Skate Wing , haricot vert, lemon oil, yukon gold fingerlings, white truffle burre blanc	28
Crispy Chicken , whipped potatoes, roasted cauliflower, sunflower shoots, apple-maple syrup chicken glaze	23
48-Hour Wagyu Cheeks , shitake and oyster mushroom, potato gratin, glace de viande	28

Using a farm-to-table philosophy, the Altoona Hotel constantly strives to source fresh, local, sustainable products whenever possible. In addition to some remarkable producers from around the country, we are very proud to support Western Pennsylvania's farmers and artisanal purveyors:

Way Fruit Farm, Port Matilda, PA
Snow Country Farm, Belsano, PA
Clover Creek Cheese Cellars, Martinsburg, PA
The Commonplace Coffeeshouse, Indiana, PA
A Bee Company, Hastings, PA

Tait Farm Foods, Centre Hall, PA
Canoe Mountain Farm, Williamsburg, PA
Natrona Bottling Company, Natrona, PA
Greenmoore Gardens, State College, PA
Grandview Meats, Altoona, PA

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu is subject to change. The Altoona Hotel—An American Bistro serves only 100% trans fat-free food. 18% service charge will be added to parties of six or more.

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