



SHARED FEATURES

STARTERS

Hummus and Tapenade Platter  (Ordered without pita / sub focaccia crisps)
Warm pita bread 12

Bruschetta Duo
Red vine tomatoes, basil, garlic and olive oil, artichoke and crostini 12

Searred Ahi Tuna
Sesame encrusted served on a bed of seaweed salad with Thai chili sauce 18

Flatbread Pizza
Portabella mushroom, brie cheese, candied apricots 14

Charred Shrimp 
Pineapple chili glaze 16

FRESH GREENS

ADD: Grilled Chicken 6 ADD: Grilled Shrimp 8 ADD: Grilled Salmon 13

Classic Caesar Salad
Hearts of Romaine, anchovy fillets and torn croutons 11

Wedge Salad
Iceberg lettuce, smoked applewood smoke bacon, tomatoes blu cheese crumble dressing 10

Spinach Salad  (Ordered without nuts)  (Ordered without cheese)
baby spinach, dried cranberries, golden raisins, carmalized walnuts, shallots, feta cheese and lemon vinaigrette 11

Caprese Salad 
Heirloom tomatoes, fresh mozzarella, basil, baby greens and pesto sauce 12

Greek Salad   (Ordered without cheese)
Mixed greens, kalamata olives, feta cheese, tomatoes, cucumber red onions and oregano vinaigrette 11

Soup Du Jour
House made daily 8

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

The Peaks uses only Trans Fat Free oils and natural fats in the cooking of all menu items.

A discretionary gratuity of 18% may be added to your bill

 Gluten Free

 Vegan

HOUSE MADE SALADS



DINNER ENTREES

5:00PM - 7:00PM

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Braised Lamb Shank

Served with a flageoulet cassoulet, haricot vert 38

Peaks Meatloaf

Home-style blend of premium beef, veal and pork served with yukon mashed potatoes finished with a portabella reduction and topped with cipollini onion rings 24

Grilled Salmon

White bean kale ragout 28

Grilled Pork Chop

Mashed potatoes, brown butter broccolini and Coachella Valley Medjool date compote 33

Brick Chicken (Ordered without Chicken ADD Vegetables)

Herb marinated free range chicken breast served with confit fingerling potatoes, baby root vegetables finished with a fontina cream 24

Pasta Parisan

Linguini, heirloom tomatoes, fresh garlic, basil in a light white wine butter sauce tossed with brie cheese 21

ADD: Grilled Chicken 6 ADD: Grilled Shrimp 8 ADD: Grilled Salmon 13

Bacon Avocado Blu Cheese Burger

1/2 lb Angus burger, blu cheese crumbles, avocado, bacon, green leaf lettuce, tomatoes and red onion 16

STEAKS

Filet Mignon (Ordered without Bordelaise)

8oz filet mignon served with au gratin potatoes, haricot vert and finished with a port wine porcini bordelaise 39

14 oz Aged N.Y. Steak (Ordered without Demi-Glace)

N.Y. Steak served with whipped yukon potatoes, grilled asparagus finished with a cabernet demi-glace 36

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