PEAKS
THE RESTAURANT

Appetizers

Beef Carpaccio
Shallots, Garlic, Parsley, Crostini, Arugula, White Truffle Oil 16

Mushroom Flatbread
Fresh Mozzarel, Roasted Cremini Mushrooms, Braised Radicchio, Pesto, Balsamic Glaze 14

Hummus and Tapenade
Warm Pita Bread 13 Substitute with Vegetables Upon Request GF Vegan

Bruschetta Duo
Vine Ripened Tomatoes, Basil, Garlic and Olive Oil, Artichoke, Crostinis 13 Substitute with Vegetables Upon Request GF Vegan

Charred Shrimp GF
Pineapple Chile Glazed, Napa Cabbage 16

Salads

ADD: Grilled Salmon 13 ADD: Chimichurri Steak 15 ADD: Grilled Shrimp 9 ADD: Grilled Chicken 8

Beet Salad GF
Arugula, Roasted Beets, Candied Lemon, Feta, Blood Orange Vinaigrette 13

Mandarin Salad GF Vegan
Watercress, Almonds, Mandarin Oranges, Rice Stick Noodles, Toasted Sesame Vinaigrette 14

Wedge
Iceburg, Applewood Smoked Bacon, Tomatoes, Red Onion, Blue Cheese Crumbles and Blue Cheese Dressing 13

Spinach Salad GF
Spinach, Blue Cheese, Dried Cranberries, Shallot, Sage Walnut Vinaigrette 12

Caesar
Hearts of Romaine, Anchovy Fillets, Shaved Parmesan, Croutons 12

Soup Du Jour
House Made Daily 9

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