

ENTREES

PASTA PARISIAN

LINGUINI, HEIRLOOM TOMATOES, BRIE, GARLIC, BASIL, WHITE WINE BUTTER PISTOU SAUCE 24 ADD: Grilled Salmon 13 ADD: Grilled Shrimp 10 ADD: Grilled Chicken 9

LEMON SALMON **GF**

CITRUS MARINATED SALMON, WILTED BABY SPINACH, RED BLISS POTATO PUREE 36

BRICK CHICKEN

FREE RANGE CHICKEN, SAUTEED SPINACH, FETA ROSEMARY FINGERLING POTATOES 31

PORK CHOP

12 OZ CENTER CUT PORK CHOP, RED BLISS POTATO PUREE, BROCCOLINI, COACHELLA VALLEY DATE COMPOTE 39

PEAKS MEATLOAF

HOME-STYLE BLEND OF BEEF AND PORK, RED POTATO PUREE, SEASONAL VEGETABLES, ROASTED TOMATO DEMI 31

COLORADO RACK OF LAMB

HERB ENCRUSTED, ROASTED HEIRLOOM POTATOES, SWISS CHARD, ROSEMARY DEMI 58

FILET OF BEEF

8 OZ FILET MIGNON, RED POTATO PUREE, BABY CARROTS, BROWN BUTTER DEMI 49

RIBEYE STEAK **GF**

14 OZ PRIME RIB EYE STEAK, WHITE TRUFFLE BUTTER, BRAISED BABY POTATO, ASPARAGUS 54

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 or Split Fee Charge