

PEAKS RESTAURANT RIDE & DINNER

GROUP COMBO (#1)

Available for groups minimum 15 up to 60 guests

APPETIZERS

CHARRED SHRIMP

Pineapple Chili Glazed, Napa Cabbage

MEDITERRANEAN BRUSCHETTA

Heirloom Tomatoes, Basil, Garlic and Olive Oil, Balsamic Glaze,
Grilled Focaccia

CHOICE OF ENTRÉE

LEMON SALMON

Citrus Marinated Salmon, Cannellini Bean Arugula Salad,
Grilled Lemon

PASTA PARISIAN

Linguini, Heirloom Tomatoes, Brie, Garlic, Basil,
White Wine Butter Pistou – Add: Grilled Salmon / Grilled Shrimp / Grilled Chicken

BRICK CHICKEN

Free Range Chicken, Sauteed Spinach, Feta Rosemary, Fingerling Potatoes

FILET OF BEEF

8 oz. Filet Mignon, Red Bliss Potato Puree, Baby Carrots, Brown Butter Demi

Includes Soda, Coffee and Ice Tea

\$92.00 per person

Price includes Dinner, Tram fare, 9.25% Sales Tax and 20% Gratuity

Price is subject to change

PEAKS RESTAURANT RIDE & DINNER

GROUP COMBO (#2)

Available for groups minimum 15 up to 60 guests

APPETIZERS

CHARRED SHRIMP

Pineapple Chili Glazed, Napa Cabbage

MEDITERRANEAN BRUSCHETTA

Heirloom Tomatoes, Basil, Garlic and Olive Oil, Balsamic Glaze,
Grilled Focaccia

CHOICE OF ENTRÉE

LEMON SALMON

Citrus Marinated Salmon, Cannellini Bean Arugula Salad,
Grilled Lemon

PASTA PARISIAN

Linguini, Heirloom Tomatoes, Brie, Garlic, Basil
White Wine Butter Pistou – Add: Grilled Salmon / Grilled Shrimp / Grilled Chicken

PORK CHOP

12 oz. Center Cut Pork Chop, Red Bliss Potato Puree, Broccolini,
Coachella Valley Date Compote

FILET OF BEEF

8 oz. Filet Mignon, Red Bliss Potato Puree, Baby Carrots, Brown Butter Demi

DESSERT

HOUSE MADE SEASONAL CHEESECAKE

Includes Soda, Coffee and Ice Tea

\$99.00 per person

Price includes Dinner, Tram fare, 9.25 Sales Tax and 20% Gratuity

Price is subject to change