

FOREST VIEW

ENTREES

PASTA PARISIAN

LINGUINI, HEIRLOOM TOMATOES, BRIE, GARLIC, BASIL, WHITE WINE BUTTER PISTOU SAUCE 22 ADD: Grilled Salmon 13 ADD: Grilled Shrimp 9 ADD: Grilled Chicken 8

PAN ROASTED SALMON GF

PAN ROASTED SALMON, BRAISED FENNEL, ARTICHOKE AND TOMATOES, GARLIC RED POTATO PUREE, AND ASPARAGUS 33

HERB ROASTED CHICKEN

GRILLED DOUBLE BREAST OF CHICKEN, SAUTEED SPINACH, FETA ROSEMARY FINGERLING POTATOES 27

PORK CHOP

12 OZ CENTER CUT PORK CHOP, RED BLISS POTATO PUREE, BROCCOLINI, COACHELLA VALLEY DATE COMPOTE 38

PEAKS MEATLOAF

HOME-STYLE BLEND OF BEEF AND PORK, RED POTATO PUREE, SEASONAL VEGETABLES, ROASTED TOMATO DEMI 27

COLORADO RACK OF LAMB

HERB ENCRUSTED, ROASTED HEIRLOOM POTATOES, SWISS CHARD, ROSEMARY DEMI 49

FILET OF BEEF

8OZ FILET MIGNON, RED POTATO PUREE, BABY CARROT, BROWN BUTTER DEMI 42

RIBEYE STEAK GF

14 OZ PRIME RIB EYE STEAK, WHITE TRUFFLE BUTTER, BRAISED BABY POTATO, ASPARAGUS 48

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