

PEAKS

APPETIZERS

Hummus and Tapenade

Served with Warm Pita Bread \$17
– *Substitute with Vegetables upon request*

Duck Confit Flatbread

Brie, Apricots, Cremini Mushrooms, Caramelized Shallots, Balsamic Glaze \$21

Mediterranean Bruschetta

Fresh Basil, Heirloom Tomatoes, Garlic Oil, Olive Oil, Balsamic Glaze, Served over Grilled Focaccia Bread with a bed of Mixed Greens \$17

GF Charred Shrimp

Pineapple Chili Glaze served over a bed of Napa Cabbage \$19

Spinach Artichoke Dip

Fresh Vegetables and Fried Pita Bread \$18

SALADS

ADD: Grilled Orange Roughy \$14, ADD: Grilled Shrimp \$12, ADD: Grilled Chicken \$11, ADD: Grilled Flat Iron Steak \$15

GF Spinach Salad

Baby Spinach, Golden Raisins, Sun-Dried Cranberries, Shallots, Candied Walnuts, Feta Cheese, Lemon Vinaigrette \$18

GF V Autumn Salad

Roasted Butternut Squash, Golden Raisins, Sun-Dried Cranberries, Candied Walnuts, White Balsamic Maple Walnut Vinaigrette \$18

GF Wedge Salad

Iceberg Wedge, Applewood Smoked Bacon, Tomatoes, Red Onions, Blue Cheese Crumbles, Blue Cheese Dressing \$17

Caesar Salad

Chopped Hearts of Romaine, White Anchovies, Shaved Parmesan, Croutons, Caesar Dressing \$17

Soup Du Jour

Please ask your server for the details of the soup of the day \$10