PEAKS RESTAURANT

THREE COURSE DINNER
CHOICE OF APPETIZER

SPINACH SALAD
Baby Spinach, Golden Raisins, Sun-Dried Cranberries, Shallots, Candied Walnuts, Feta Cheese and Lemon Vinaigrette

CORN CHOWDER
Roasted Corn, Bell Peppers, Onions, Roasted Green Chili Cream

CHARRED SHRIMP
Three Jumbo Shrimp, Pineapple Chili Glaze on a Bed of Shredded Cabbage

SPINACH ARTICHOKE DIP
Served with Fresh Vegetables and Fried Pita Bread

CHOICE OF ENTREE

PASTA PARISAN
Linguini tossed with Heirloom Tomatoes, Garlic, Brie Cheese and White Wine Butter Pistou

LEMON ROUGHY
Orange Roughy Fillet Served over Farro Salad, with Heirloom Cherry Tomatoes, Fennel and Lemon Vinaigrette

FILET OF BEEF
6oz Filet Mignon, Red Bliss Potato Puree, Seasonal Vegetables with Demi Glace

SMOKED GOUDA PULLED PORK MAC AND CHEESE
Cavatappi Pasta, Smoked Gouda, Aged Cheddar, BBQ Pulled Pork, Crispy

LEMON HERB CHICKEN
8oz Boneless Chicken Breast, Roasted Potatoes, Baby Carrots and Saffron

SAVE ON WINE

%10 OFF A BOTTLE OF

CHOICE OF DESSERT

ORANGE BREAD PUDDING

FLOURLESS CHOCOLATE LAVA CAKE

SALTED CARAMEL CHEESECAKE

$59.00

June 2nd -11th

We Respectfully ask you to refrain from any substitions with this menu