

PEAKS

DINNER ENTRÉES

Spaghetti Puttanesca

Spaghetti made with a Spicy Garlic, and Caper Red Sauce, Served with a Carmelized Garlic Bread \$23
– *ADD: Orange Roughy Filet \$14 or Grilled Shrimp \$12 or Grilled Chicken \$11*

GF Braised Pork Osso Bucco

Red Bliss Potato Puree, Broccolini, Tomato Jus \$46

Lemon Roughy

Orange Roughy Filet, Served over a Farro Salad, made with Heirloom Tomatoes, Fennel, and Fresh Lemon \$42

½ Roasted Duck

Farro, Green Beans, Blackberry Gastrique \$39

Smoked Gouda Pulled Pork Mac & Cheese

Cavatappi Pasta, Gouda, Aged Cheddar, BBQ Smoked Pulled Pork, Crispy Onions, BBQ Drizzle \$28

GF V Roasted Root Vegetable Coconut Curry

Roasted Root Vegetables, Simmered in a Spicy Yellow Curry \$26

Peaks Meatloaf

Home-Style Blend of Beef and Pork, Red Potato Puree, Seasonal Vegetables, Roasted Tomato Demi \$33

GF Colorado Rack of Lamb

Herb Marinated, Sautéed Spinach, Root Vegetables, Rosemary Demi \$62

GF Filet of Beef

8oz Filet Mignon, Red Potato Puree, Baby Carrots, Demi Glaze \$55

GF Ribeye Steak

14oz Prime Ribeye Steak, White Truffle Butter, Roasted Baby Red Potato, Asparagus \$58

DESSERT

Apple Brown Butter Tart

Brown Butter Apple Tart, Ice Cream, Caramel \$15

Seasonal Bread Pudding

Warm Bread Pudding Ala Mode, Choice of Chocolate Raspberry, or Caramel Drizzle \$15

GF Mixed Berry Creme Brulee

Served with Fresh Berries and a Caramelized Sugar Crust \$15

Hazelnut Chocolate Crunch

Chocolate Mousse, and Hazelnut Chocolate Cake \$15

Salted Caramel Cheesecake

Caramel Sauce \$15

GF Flourless Chocolate Lava Cake

Raspberry Puree \$15