

PEAKS

THE RESTAURANT

DINNER ENTREES

VEGETABLE COCONUT CURRY

SEARED MARINATED TOFU, BABY BOK CHOY, ASPARAGUS, SPINACH, JASMINE RICE,
SPICY YELLOW CURRY \$29

WILD MUSHROOM RAVIOLI

TOSSED WITH WILD MUSHROOMS, FINISHED WITH A PORCINI CREAM SAUCE \$29
ADD: GRILLED SALMON \$18, ADD: FLAT IRON STEAK \$19 ADD: GRILLED CHICKEN \$12 ADD: GRILLED SHRIMP \$16

PAN SEARED SALMON

ATLANTIC SALMON, MANGO SALSA, SERVED WITH JASMINE RICE, BABY BOK CHOY \$42

HALF ROASTED DUCK

ROASTED FENNEL AND BABY POTATOES, BABY BOK CHOY, BLACK BERRY GASTRIQUE \$45

BRAISED PORK OSSO BUCCO

SERVED OVER POLENTA, BRAISED WITH TOMATO, MIREPOIX AND NATURAL JUS \$47

SMOKED GOUDA PULLED PORK MAC AND CHEESE

CAVATAPPI PASTA, TOSSED WITH GOUDA, AGED CHEDDAR, TOPPED WITH BBQ PULLED PORK,
CRISPY ONIONS, BBQ DRIZZLE \$33

FILET MIGNON

8OZ PRIME FILET OF BEEF, RED POTATO PUREE, BABY CARROTS, DEMI GLAZE \$57

RIB EYE STEAK

12OZ PRIME RIBEYE STEAK, WHITE TRUFFLE BUTTER, ROASTED BABY RED POTATOES, ASPARAGUS \$58

PEAKS HOUSE-MADE MEATLOAF

BLEND OF BEEF AND PORK, RED POTATO PUREE, SEASONAL VEGETABLES, ROASTED DEMI GLAZE \$33

COLORADO RACK OF LAMB

HERB MARINATED, SAUTEED SPINACH, MASHED POTATOES, ROSEMARY DEMI \$62

DESSERTS

TIRAMISU

TRADITIONAL TIRAMISU, ESPRESSO, SOAKED IN LADY FINGERS, MASCARPONE CREAM, COCOA POWDER \$16

CHOCOLATE CARAMEL CRUNCH

CHOCOLATE ALMOND CAKE, CRUNCHY HAZELNUTS, AND CARAMEL \$16

APPLE TARTLET

SHORT PASTRY BASE FILLED WITH APPLE SLICES, TOPPED WITH AND ALMOND CREAM \$16

SALTED CARAMEL CHEESECAKE

CARAMEL DRIZZLE \$16

BERRY BRULEE

VANILLA CUSTARD, FRESH BERRIES \$16

Menu items are subject to change. Price does not reflect tram fare.

AN AUTOMATIC 20% GRATUITY WILL BE ADDED ON TO TABLES OF FIVE (5) OR MORE
CHECKS CAN ONLY BE SPLIT THREE (3) WAYS, A FEE OF \$6 WILL BE APPLIED FOR SPLIT ENTREES
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOOD BORNE ILLNESS IF YOU HAVE CERTAIN MEDICAL CONDITIONS