

# PEAKS

THE RESTAURANT

## DINNER ENTREES

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### VEGETABLE COCONUT CURRY

SEARED MARINATED TOFU, BABY BOK CHOY, ASPARAGUS, SPINACH, FORBIDDEN RICE, SPICY YELLOW CURRY \$27

### ASPARAGUS AND ARTICHOKE RAVIOLI

RAVIOLI STUFFED WITH ASPARAGUS, ARTICHOKE AND RICOTTA CHEESE TOSSED IN A CREAM SAUCE \$23  
ADD: GRILLED SALMON \$14, ADD: FLAT IRON STEAK \$15 ADD: GRILLED CHICKEN \$12 ADD: GRILLED SHRIMP \$14

### PAN SEARED SALMON

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

### HALF ROASTED DUCK

FORBIDDEN RICE, BABY BOK CHOY, BLACK BERRY GASTRIQUE \$40

### BRAISED PORK OSSO BUCCO

POZOLE INSPIRED OSSO BUCCO, POLENTA, PICKLED ONIONS, CILANTRO, CABBAGE, ROASTED CHILE SAUCE \$47

### SMOKED GOUDA PULLED PORK MAC AND CHEESE

CAVATAPPI PASTA, TOSSED WITH GOUDA, AGED CHEDDAR, TOPPED WITH BBQ PULLED PORK, CRISPY ONIONS, BBQ DRIZZLE \$24

### FILET MIGNON

8OZ PRIME FILET OF BEEF, RED POTATO PUREE, BABY CARROTS, DEMI GLAZE \$56

### RIB EYE STEAK

14OZ 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

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### TIRAMISU

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

### CHOCOLATE CARAMEL CRUNCH

A FLOUR-LESS CHOCOLATE ALMOND CAKE, CRUNCHY HAZELNUTS, CARAMEL \$16

### APPLE TARTLET

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

### SALTED CARAMEL CHEESECAKE

CARAMEL DRIZZLE \$16

### CREME "BRULEE" AND BERRIES

LAYER OF RASPBERRY SAUCE, CREAMY CUSTARD, MIXED BERRIES, CARAMEL \$16

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