

PEAKS

THE RESTAURANT

LUNCH ENTREES

PAN SEARED SALMON

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

ASPARAGUS AND ARTICHOKE RAVIOLI

RAVIOLI STUFFED WITH ASPARAGUS, ARTICHOKE, 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

STEAK SANDWICH

CHIMMICHURRI MARINATED TOP SIRLOIN, CIABATTA BUN, ARUGULA, BOURSIN CHEESE, TOMATOES, SERVED WITH SIDEWINDER FRIES \$23

GRILLED CHICKEN SANDWICH

GRILLED CHICKEN, CIABATTA BUN, PEPPER JACK CHEESE, BACON, AVOCADO SPREAD, SPICY JALAPENO AIOLI, ANAHIEM CHILIS, SERVED WITH SIDEWINDER FRIES \$22

SMOKED GOUDA PULLED PORK MAC AND CHEESE

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

FLAT IRON STEAK

8OZ PRIME FLAT IRON STEAK, ROASTED TOMATO DEMI, SERVED WITH SIDEWINDER FRIES \$26

BBQ PULLED PORK SANDWICH

PULLED PORK, BRIOCHE BUN, PINEAPPLE, COLESLAW, CRISPY ONIONS, SIDEWINDER FRIES \$21

HALF POUND HOUSE MADE BURGERS

BACON BLUE CHEESE BURGER

HOUSE BLENDED BEEF, AVOCADO SPREAD, BLUE CHEESE CRUMBLES, BACON, LETTUCE TOMATO AND ONION \$19

CLASSIC CHEDDAR CHEESE BURGER

HOUSE BLENDED BEEF, CHEDDAR CHEESE, LETTUCE, TOMATO, ONION \$18

PEPPER PORK BURGER

HOUSE BLENDED BEEF, PEPPER JACK CHEESE, SHREDDED PORK SHORT RIB, FRIED ONIONS, BACON \$19

VEGETARIAN BURGER

BLACK BEAN PATTY, RED AIOLI, LEAF LETTUCE, TOMATO RED ONION \$18

DESSERTS

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.