


PEAKS

THE RESTAURANT

SPARKLING OR STILL EVIAN WATER



APPETIZERS

HUMMUS AND TAPENADE  SUBSTITUE WITH VEGETABLES UPON REQUEST
BLACK OLIVE TAPENADE, AND HUMMUS, SERVED WITH WARM PITA BREAD \$17

CHARRED SHRIMP 
PINEAPPLE GLAZED SHRIMP SERVED OVER A BED OF NAPA CABBAGE \$19


MEDITERRANEAN BRUSCHETTA
HEIRLOOM TOMATOES, BASIL, GARLIC, OLIVE OIL, BALSAMIC GLAZE, GRILLED FOCACCIA \$18

BRIE AND ROASTED TOMATO FLATBREAD
BRIE, COACHELLA VALLEY DATE COMPOTE, CARAMELIZED ONIONS, ARUGULA, BALSAMIC GLAZE \$22
ADD: CHOPPED FLAT IRON STEAK \$19 ADD: GRILLED CHICKEN \$12, ADD: GRILLED SHRIMP \$16

SPINACH ARTICHOKE DIP
HOUSE MADE SPINACH PARMESAN ARTICHOKE DIP, FRESH VEGETABLES, CRISPY PITA BREAD \$18

SALADS

ADD: GRILLED SALMON \$18, ADD: FLAT IRON STEAK \$19 ADD: GRILLED CHICKEN \$12, ADD: GRILLED SHRIMP \$16

STRAWBERRY BABY GREENS 
MIXED GREENS, SUN-DRIED AND FRESH STRAWBERRIES, FETA CHEESE, RED ONIONS, CANDIED WALNUTS,
WHITE BALSAMIC STRAWBERRY VINAIGRETTE \$18

BABY SPINACH SALAD 
BABY SPINACH, RED ONIONS, GOLDEN RAISINS, SUN-DRIED CRANBERRIES, FETA CHEESE, CANDIED
WALNUTS, LEMON VINAIGRETTE \$18

ICEBERG WEDGE SALAD 
ICEBERG WEDGE, CHOPPED BACON, DICED TOMATOES, DICED RED ONIONS, BLUE CHEESE
CRUMBLES, BLUE CHEESE DRESSING \$17

CAESAR SALAD
CHOPPED ROMAINE, SHAVED PARMESAN CHEESE, ANCHOVIES, CROUTONS, CAESAR DRESSING \$17

SOUP OF THE DAY
PLEASE SEE YOUR SERVER FOR THE DETAILS OF TODAYS SOUP \$10

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

Menu subject to change.