

PEAKS

THE RESTAURANT

DINNER ENTREES

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

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

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



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