

PEAKS

THE RESTAURANT

LUNCH ENTREES

PAN SEARED SALMON

6OZ ATLANTIC SALMON, MANGO SALSA, SERVED WITH JASMINE RICE, BABY BOK CHOY \$43

WILD MUSHROOM RAVIOLI

TOSSED WITH WILD MUSHROOMS, FINISHED WITH A PORCINI CREAM SAUCE \$30

ADD: GRILLED SALMON \$19, ADD: FLAT IRON STEAK \$20 ADD: GRILLED CHICKEN \$13 ADD: GRILLED SHRIMP \$17

STEAK SANDWICH

CHIMMICHURRI MARINATED TOP SIRLOIN, BRIOCHE BUN, ARUGULA, BOURSIN CHEESE, AND TOMATOES, SERVED WITH SIDEWINDER FRIES \$25

GRILLED CHICKEN SANDWICH

GRILLED CHICKEN, BRIOCHE BUN, PEPPER JACK CHEESE, BACON, CRISPY ONIONS, SPICY JALAPENO AIOLI, ANAHIEM CHILIS, SERVED WITH SIDEWINDER FRIES \$23

SMOKED GOUDA PULLED PORK MAC AND CHEESE

CAVATAPPI PASTA, TOSSED WITH GOUDA, AGED CHEDDAR, TOPPED WITH BBQ PULLED PORK, CRISPY ONIONS, BBQ DRIZZLE \$25

FLAT IRON STEAK

8OZ PRIME FLAT IRON STEAK, ROASTED TOMATO DEMI, SERVED WITH SIDEWINDER FRIES \$27

BBQ PULLED PORK SANDWICH

PULLED PORK, BRIOCHE BUN, PINEAPPLE, COLESLAW, CRISPY ONIONS, SIDEWINDER FRIES \$22

HALF POUND HOUSE MADE BURGERS

BACON BLUE CHEESE BURGER

HOUSE BLENDED BEEF, AVOCADO SPREAD, BLUE CHEESE CRUMBLES, BACON, LETTUCE TOMATO AND ONION, SERVED WITH SIDEWINDER FRIES \$22

CLASSIC CHEDDAR CHEESE BURGER

HOUSE BLENDED BEEF, CHEDDAR CHEESE, LETTUCE, TOMATO, ONION, SERVED WITH SIDEWINDER FRIES \$21

COACHELLA DATE BURGER

HOUSE BLENDED BEEF, BACON, FETA CHEESE, ARUGULA, DATE MARMALADE, GRILLED ONIONS, SERVED WITH SIDEWINDER FRIES \$22

VEGETARIAN BURGER

BLACK BEAN PATTY, RED AIOLI, LEAF LETTUCE, TOMATO, RED ONION, SERVED WITH SIDEWINDER FRIES \$20

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 ENTREE .
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.