

May-June **MENUS** at the Peaks

NOSHING

SERVED AT LUNCH,
HAPPY HOUR AND DINNER

- Artisan Cheese Plate** \$9.95
imported cheeses, fruit, relishes and flat breads
- Mediterranean Sampler** \$8.95
sundried tomato pesto, hummus, tapanade, relishes & flat breads
- Mountain Brie** \$8.95
warm, baked pecan crusted brie, port reduction fresh seasonal fruit, flatbread
- Loretta's Pork Shu Mai** \$6.95
crispy pork dumplings served with wasabi & sweet soy sauce
- Lamb Lollipops** \$9.95/\$15.95
fire grilled petite chops, mango & fresh mint chutney, Asian slaw
- Sesame Crusted Ahi Tuna** \$10.95/\$16.95
seared medium rare Asian slaw, sweet soy & wasabi drizzle
- Wild Salmon Satay** \$9.95/15.95
lemongrass & mint pesto with Asian slaw
- Peak's "World Famous" Crispy Garlic Fries** \$6.95
tossed with roasted garlic oil, fresh herb & topped with shaved garlic

HAPPY HOUR

SERVED FROM 2:30 - 5:00 PM

Pat's Featured Wine, Beer or Well Drink
and Choice of One Noshing Selection
\$9.95

SOUP & SALADS

- Soup of the Moment** \$3.95/\$5.95
an ever changing selection
- Peaks House Salad** \$5.95
wild field greens, roma tomatoes, English cucumbers, pumpkin seeds, freshly baked croutons, balsamic & rosemary vinaigrette
- Panzanella Salad** \$7.95
Italian grilled bread salad, field greens, balsamic & rosemary vinaigrette, balsamic onions, roasted peppers, currants pinenuts, dusted with grana cheese
- Caesar** \$7.95
romaine hearts, freshly grilled croutons, tossed in our sage caesar dressing, topped with shaved grana parmesean

ENTREES

SERVED FROM 5 PM

selections include freshly baked bread & dipping oil chef inspired potatoes & summer vegetables

- Wild Alaskan Cedar Plank Salmon** \$29.95
pan seared Taku River salmon, Indian dry smoked portabello mushroom, drizzled with lemon & thyme viniagrette
- Fire Grilled Tuscan Ribeye** \$29.95
pesto rubbed, topped with rustic tomato basil relish
- Verde Baja Prawn Pasta** \$22.95
fresh garden herbs, white wine, garlic, tossed with large prawns & angel hair pasta
- Rosemary Chicken** \$19.95
inspired by rosemary, thyme & orange marmalade
- Moroccan BBQ Pork Chop** \$23.95
rustic fire grilled chop, with hints of saffron, cardamon Morrocan BBQ with cumin & coriander

SWEET TOOTH

your choice \$5.95

- Crème Brulee**
classic burnt cream custard
- Warm Liquid Chocolate Cake**
oozing with chocolate, drizzled with sweetness
- New York Cheesecake**
raspberry coulis
- Lemon Sorbet & Vanilla Bean Ice Cream**
with dusted cardamon sugar cookie

Reservations Suggested
Restaurant available for private bookings,
parties, banquets and luncheons.

WANT MORE INFO ON BANQUETS AND CATERING FOR YOU, YOUR FAMILY, OR YOUR GROUP? CALL US AT 928-735-9977

HAPPY HOUR

2:30-5:00 Beverage & Noshing Items \$9.95 p/p

WINE TASTING

1st & 3rd Mondays Tasting & Apps \$14.95

1/2 PRICE BTL OF WINE NIGHT

On Pat's Select Wines, 1/2 Off Labeled Price
May/June- Thu & July/August- Tue, Wed, Thu

GOURMET CLASS

Saturdays at 3:30 pm
Public \$15, Peaks Guest \$10