



THREE PEAKS KITCHEN + BAR

HAPPY HOUR

3PM – 5PM DAILY
Take \$3 off any appetizer

STARTERS

THREE PEAKS CHICKEN WINGS

Choice of buffalo, hickory barbecue,
Thai sauce or Maui Wowie dry rub
6 pieces / 11 | 12 pieces / 17

CALAMARI FRIES | 14

Lightly breaded and topped with peanuts,
togarashi spice and Thai chili dipping sauce

SHRIMP COCKTAIL | 15

Firecracker cocktail sauce

NONNA’S MEATBALL | 12

House-made giant meatball, San Marzano
tomato sauce, fresh basil, Parmigiano Reggiano,
mozzarella and grilled artisan bread

3 CARNITAS STREET TACOS | 11

Pico de gallo, corn tortillas and avocado crema

BEER-BATTERED MOZZARELLA PEAKS | 12

Beer-battered mozzarella triangles
served with marinara sauce

FRIED BRUSSELS SPROUTS | 11

Topped with Worcestershire gastrique,
cotija cheese and truffle oil

SPINACH & ARTICHOKE DIP | 10

Served with grilled pita bread,
carrot and celery sticks

TRADITIONAL BREAKFAST

Served with breakfast potatoes. Available all day.

ALL-AMERICAN BREAKFAST | 15

Two farm-fresh eggs, toast and
choice of bacon or sausage

STEAK AND EGGS | 20

8-ounce New York strip, toast
and two farm-fresh eggs

COUNTRY FRIED STEAK | 20

Breaded 6-ounce steak topped with
sausage gravy and served with two
eggs and your choice of toast

BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist,
Mountain Dew, Wild Cherry Pepsi,
Mug Root Beer, Lemonade, Dr. Pepper
Iced Tea | 3

Flavored Lemonade & Iced Tea | 4
*Strawberry, raspberry, mango,
peach, wildberry, huckleberry*

Fresh Brewed Coffee | 3
Art of Tea Hot Tea | 3

SALADS

*All salads are available as a wrap and
include French fries or tots. Gluten-free
wraps available. Add protein to any salad:
chicken 5 | shrimp 9 | steak 13 | salmon 11*

CAESAR SALAD | 13

Chopped romaine served with
creamy garlic dressing, shaved
Parmesan cheese and croutons

PACIFIC NORTHWEST SALMON SALAD | 18

Smoked salmon with couscous, roasted
corn, tomatoes, pepitas, feta cheese,
dried cranberries and pesto ranch

THREE PEAKS LOUIE SALAD | 17

Shrimp, avocado, asparagus, tomato,
cucumber, hard-boiled egg and Louie dressing

SEASONAL SALAD | 12

Please ask for details

SOUPS

CHEF’S SOUP CREATION

Cup 5 | Bowl 7

BISON CHILI

Cheese, green onions and cornbread muffin
Cup 6 | Bowl 8

DESSERTS

BAZOOKI | 8

Fresh-baked chocolate chip cookie, vanilla
ice cream, chocolate syrup and whipped cream

NEW YORK CHEESECAKE | 10

Berry compote

CRÈME BRÛLÉE | 10

Caramelized custard and fresh berries

DRAFT BEER | 2



Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs might increase your risk of foodborne
illness. 18% gratuity will be added to parties larger than
eight, with the preference of one check for the table.

MENU



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SIGNATURES

Served with your choice of soup or salad.

COUNTRY FRIED STEAK | 22

Breaded steak served with sausage country gravy, garlic mashed potatoes and seasonal vegetables

POTLATCH CEDAR PLANK SALMON | 26

Oven-roasted fillet, cheesy polenta and flash-seared seasonal vegetables

CHICKEN PARMIGIANA | 22

Marinara sauce, mozzarella and Parmigiano Reggiano, served with spaghetti and garlic toast

SPAGHETTI AND NONNA’S MEATBALL | 18

San Marzano tomatoes, garlic, basil, spaghetti, Parmigiano Reggiano and garlic toast

RUSTIC CHICKEN POT PIE | 19

Pulled chicken, green peas, carrots, potatoes and celery

TORTIGLIONI | 19

Italian sausage, green peas, San Marzano tomatoes, Parmigiano Reggiano and cream

COUGAR GOLD MAC AND CHEESE | 18

Cavatappi pasta, Cougar Gold cheese, crisp applewood-smoked bacon and bread crumb topping

FROM THE GRILL

All selections are upper-two-thirds USDA choice midwest beef served with vegetable of the day, your choice of starch and soup or salad.

NEW YORK STRIP STEAK | 29

12-ounce hand-cut

NEW YORK STRIP STEAK & GARLIC SHRIMP | 34

12-ounce hand-cut

FILET MIGNON | 34

7-ounce center cut

RIBEYE | 39

12-ounce, hand-cut

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HANDHELDS

Served with french fries or tots.
Upgrade to a side salad, cup of soup, garlic fries or green bean fries for \$2.

CLASSIC BURGER | 16

Lettuce, tomato, onion, pickle and house spread. Add cheese | 2

BBQ BACON CHEESEBURGER | 19

Applewood-smoked bacon, cheddar cheese, barbecue sauce, lettuce, tomato, fried onion strings and pickle

THREE PEAKS BURGER | 19

Bacon jam, Cambozola cheese, arugula, tomato and house spread

FISH AND CHIPS | 21

Fresh Icelandic cod, tempura batter, coleslaw and tartar sauce

SOUTHWEST SALMON SANDWICH | 20

Blackened salmon, arugula, citrus slaw, house spread and avocado

GRILLED CHICKEN SANDWICH | 17

Buffalo mozzarella, pesto mayo, arugula, sun-dried tomato and balsamic glaze

FRENCH DIP | 17

Thinly sliced tender roast beef, caramelized onions, sautéed mushrooms and Swiss cheese on a hoagie with au jus

PHILLY CHEESESTEAK | 18

Thin beef steak with onions, peppers, mushrooms, mayonnaise and American cheese on a hoagie

STEAK SANDWICH | 18

Strip steak with crispy onions, green leaf, Boursin cheese, herb aioli and balsamic glaze on a hoagie

BLT-A | 15

Applewood-smoked bacon, tomatoes, lettuce, avocado and mayonnaise on sourdough bread

TURKEY CLUB | 17

Hand-carved roasted turkey, applewood-smoked bacon, lettuce, tomato and mayonnaise on sourdough bread

SIDES

Side Salad 6 | Caesar Salad 6
Mashed Potatoes 6 | Extra Sauces 1
Seasonal Vegetables 6 | Garlic Bread 3.5
Loaded Baked Potato* 7 | Baked Potato* 6
Cougar Gold Mac and Cheese 12

*Baked potatoes available after 4PM daily.

MENU