



# THREE PEAKS

KITCHEN + BAR

## SALADS

All salads available as a wrap.

### ADD PROTEIN TO ANY SALAD

CHICKEN | 6 • SHRIMP | 12

STEAK | 16 • SALMON | 16

### CAESAR SALAD | 13

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

### PACIFIC NORTHWEST SALMON SALAD | 18

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

### THREE PEAKS LOUIE SALAD | 20

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

### CHOPPED SALAD | 16

Sliced chicken breast, bacon, blue cheese crumbles, onion, cherry tomato, egg, croutons and blue cheese dressing

## SOUPS

### SOUP OF THE DAY

CUP | 5 • BOWL | 7

### PNW CHILI

Cheese, green onions and cornbread muffin

CUP | 6 • BOWL | 8

## SIDES

Side Salad | 6

Caesar Salad | 6

Mashed Potatoes | 6

Garlic Bread | 3.50

Extra Sauces | 1

Seasonal Vegetables | 6

Baked Potato\* | 6

Loaded Baked Potato\* | 7

House-made Mac and Cheese | 12

\*Baked potatoes available after 4PM daily.

## STARTERS

### THREE PEAKS CHICKEN WINGS

6 PIECES | 11 • 12 PIECES | 18

Choice of buffalo, hickory barbecue, Thai sauce or Maui Wowie dry rub

### CALAMARI FRIES | 15

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, fresh basil, Parmigiano Reggiano, mozzarella and grilled artisan bread

### 3 CARNITAS STREET TACOS | 13

Fresh salsa, corn tortillas and crushed avocado

### 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, carrots and celery

## TRADITIONAL BREAKFAST

Served with breakfast potatoes. Available all day.

### ALL-AMERICAN BREAKFAST | 15

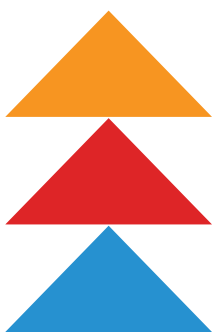
Two farm-fresh eggs, toast and choice of bacon or sausage

### 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



# SIGNATURES

Served with your choice of soup or salad

## COUNTRY FRIED STEAK | 22

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

## CHICKEN PARMIGIANA | 22

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

## SPAGHETTI AND NONNA'S MEATBALL | 19

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

## RUSTIC CHICKEN POT PIE | 24

Pulled chicken, green peas, carrots, potato and celery

## HOUSE-MADE MAC AND CHEESE | 18

Cavatappi pasta, house-made cheese sauce, applewood-smoked bacon, and breadcrumb topping

## PERFECTLY SEARED SALMON | 32

Pan seared salmon accompanied by fregula sautéed with broccolini in garlic butter and parmesan

## RIGATONI BOLOGNESE | 19

Traditional rigatoni with beef, pork, and white wine

# 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 | 31

12-ounce hand-cut

## NEW YORK STRIP STEAK & GARLIC SHRIMP | 36

12-ounce hand-cut

## FILET MIGNON | 36

7-ounce center cut

## RIBEYE | 44

12-ounce, cut in-house

## HALF RACK BBQ PORK RIBS | 26

Braised pork ribs in our in-house made BBQ sauce

# BEVERAGES

Pepsi, Diet Pepsi, Pepsi Zero, Starry, 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

# HANDHELDS

Served with french fries or tots

Upgrade to a side salad, cup of soup, garlic fries | 2

## CLASSIC CHEESEBURGER | 18

House ground 8oz patty, house spread, lettuce, tomato, onion, and cheddar

## BBQ BACON CHEESEBURGER | 20

House ground burger, bacon, cheddar, BBQ sauce, lettuce, tomato, crispy onions and pickle

## FISH AND CHIPS | 21

Fresh Icelandic cod, crispy fried to perfection, coleslaw and tartar sauce

## SOUTHWEST SALMON SANDWICH | 20

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

## GRILLED CHICKEN SANDWICH | 17

Mozzarella, pesto mayo, arugula, sun-dried tomato and balsamic glaze

## FRENCH DIP | 17

House-roasted and hand-sliced roast beef, caramelized onion, sautéed mushroom, and Swiss served on a butter-toasted ciabatta hoagie

## PHILLY CHEESESTEAK | 18

House-shaved sirloin, caramelized onion, sautéed mushrooms, peppers and provolone cheese

## STEAK SANDWICH | 18

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

## BLT-A | 15

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

## TURKEY CLUB | 17

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

# DESSERTS

## BAZOOKI | 8

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

## TRADITIONAL CHEESECAKE | 10

House-made served with berry coulis

## CRÈME BRÛLÉE | 10

Traditional sugar-crust custard made in-house

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.