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, sauteed 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-crusted 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.

PEAKS HERE