



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 | 12 • 12 PIECES | 19

Choice of Thai Peanut Sauce, Hickory BBQ, Honey Chipotle, Buffalo, Extra Hot Jalapeno Glaze

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

KOREAN STYLE CAULIFLOWER | 10

Gochujang chili paste, green Onion, sesame Seeds

HUMMUS PLATTER | 13

Served with pita chips, carrots, celery and cucumbers, topped with pine nuts and an olive oil drizzle

SPINACH & ARTICHOKE DIP | 10

Served with pita chips, carrots and celery

BEVERAGES

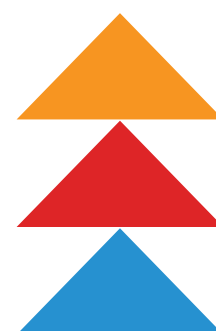
Pepsi, Diet Pepsi, Pepsi Zero, Starry, Mountain Dew, Wild Cherry Pepsi, Mug Root Beer, Lemonade, Dr. Pepper, Iced Tea | 3

Flavored Lemonade & Iced Tea | 4

Strawberry, raspberry, mango, peach, wildberry, huckleberry

Fresh Brewed Coffee | 3

Art of Tea Hot Tea | 3



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

FRESH PASTA

We take pride in crafting handmade pasta noodles and sauces; each dish is served with your choice of soup or salad.

CHICKEN FETTUCCINI ALFREDO | 24

Fresh fettuccini and grilled chicken smothered in creamy alfredo sauce, paired with a side of garlic toast.

CHEESE RAVIOLI | 22

Fresh-made ravioli stuffed with whipped ricotta cheese, infused with cured lemon and thyme and topped with zesty tomato sauce.

BEEF STROGANOFF | 26

Pappardelle noodles accompanied by red wine-braised beef and mushroom brown gravy, served with a dollop of sour cream.

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.

HANDHELDS

Served with french fries or tots

Upgrade to a side salad, cup of soup, garlic fries, green bean 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

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

REUBEN | 17

House brined corned beef served on toasted rye, topped with Russian dressing, sauerkraut, and Swiss cheese.

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

HALF RACK BBQ PORK RIBS | 26

Braised pork ribs in our in-house made BBQ sauce

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

