

PEAKS

DINNER SERVED 5:00 – 10:00 PM.

Pan Seared Diver Scallop \$15

Lightly seasoned, seared scallop accompanied with farm raised California ossetra caviar, white bean relish and arugula puree

Shrimp Brochette \$10

Jumbo prawns skewered and grilled with cous cous and roasted garlic buerre blanc

Rustic Country Pate \$13

Spicy fruit compote, whole grain mustard, sourdough crostini and cornichons

Eggplant Napoleon \$11

Layers of panko breaded eggplant, goat cheese mousse, mushroom medley and curried eggplant puree

Artisinal Cheese Sampler \$12

Fine local and regional cheeses, selection of flatbreads, fruit compote

Wild Game and Mushroom Bouchee \$10

Venison and elk loin braised in red wine in puff pastry with forest mushrooms and goat cheese mousse

Soup of the Day \$8

Prepared fresh daily!

Caramelized Onion Soup \$8

Slow simmered in red wine, veal broth and herbs. Finished with a Gruyere crouton

Cognac and Green Peppercorn Gravlax \$11

House cured wild salmon combines with salad of watercress, endive and hearts of palm with our house-made roasted lemon vinaigrette

Confit of Duck Salad \$11

Cured and slow braised Muscovy duck, baby arugula and herb goat cheese medallion are accented with Montana huckleberry vinaigrette

Classic House Salad \$8

Spring mix, smoked tomato, feta, shaved red onion, carrot, and house-made croutons are served with our dill-buttermilk dressing

Smoked Pork Prime Rib \$28

Smoked and slow roasted pork prime rib drizzled with apple-shallot demi and served with roasted sweet potatoes and braised greens

Pan Seared Duck Breast \$29

Muscovy duck pan seared with a sweet corn timbale and glazed with huckleberry demi-glace

“Montana” Cassoulet \$30

Thick hearty stew of Boudin game sausage, duck confit, smoked pork hock and braised white beans

Peppercorn Elk Steak \$39

Elk strip steak is pan seared and dressed with green peppercorn - cognac reduction sauce. Accompanied with celery root puree and a goat cheese flan

Grilled Rib-Eye \$34

Angus beef rib-eye grilled to perfection with sauce bordelaise and white truffle smashed new potatoes.

Buffalo and Frites \$44

Grilled 14oz. bone-in buffalo rib-eye steak with compound butter and red wine reduction. Served with frites.

Pistachio Crusted Sea Bass \$38

Crushed California pistachios encrust sea bass which is pan fried and placed on vanilla bean beurre blanc. Accompanied with southern style braised greens and toy box tomato salad

Paella \$29

Mussels, clams, shrimp, calamari and sausage combine with rice in a spicy saffron tomato broth.

Salmon \$27

Grilled wild King Salmon with ratatouille and white bean relish.

Portobello Mushroom and Vegetable Terrine \$26

Grilled portobellos are layered with winter squash, roasted red peppers and smoked tomatoes with brie cream sauce

\$5 SIDES TO COMPLIMENT YOUR MEAL \$5

White Truffle Smashed Potatoes

Sautéed Asparagus with Sun-Dried Tomatoes

Roasted Sweet Potato

Southern Style Braised Greens

Frites

Sauté of Wild Mushroom