

three peaks

KITCHEN + BAR

HAPPY HOUR
3 - 5 PM DAILY
TAKE \$3 OFF ANY
APPETIZER

appetizers

TRADITIONAL WINGS

*with your choice of buffalo, hickory barbecue or Thai sauces and Maui Wowie or Jamaican Jerk dry rubs
6 pieces / 9 | 12 pieces / 15*

CALAMARI FRIES | 13

lightly breaded and topped with peanuts and Togarashi spice, served with saffron rouille

SEVEN-LAYER DIP & CHIPS | 12

bison chili, black bean-corn salsa, cheddar-Jack cheese, cheese sauce, olives, tomatoes, guacamole, pico de gallo, lime crema, pepperoncini and cilantro, with corn chips

CHICKEN QUESADILLA | 11

with chopped grilled chicken, cheddar-Jack cheese, lime crema, black bean-corn salsa, pico de gallo, queso fresco and a side of salsa

SESAME-SEARED AHI | 12

served on wakame seaweed with wasabi and avocado crema

SMOKED SALMON | 13

slow-smoked salmon served with capers, chopped egg, pickled red onion, Boursin cheese and crostini

MARYLAND CRAB CAKES | 18

pan-fried lump crab meat cake served on a bed of sunflower sprouts and topped with saffron rouille

TERIYAKI FILET OF BEEF KABOBS | 14

tender bites of marinated, grilled filet mignon served on a bed of citrus rice and topped with teriyaki glaze and sesame seeds

BEER-BATTERED MOZZARELLA PEAKS | 10

homemade, beer-battered mozzarella triangles served with marinara sauce

salads

add protein to any salad:

chicken \$4 | shrimp \$8 | steak \$9 | salmon \$11

TACO SALAD | 16

on chopped romaine with your choice of carne asada or grilled chicken with black bean-corn salsa, pico de gallo, cheddar-Jack cheese and avocado slices, served with lime vinaigrette, fried tri-color tortilla strips and pepperoncini

CAESAR SALAD | 11

chopped romaine served with Caesar dressing, shredded Parmesan and croutons

BURRATA CAPRESE SALAD | 13

creamy, delicate mozzarella served with heirloom tomatoes, fresh basil, balsamic glaze and crostini

ROASTED BEET SALAD | 10

red and golden beets, candied walnuts, red onion, blue cheese crumbles and balsamic glaze

WEDGE SALAD | 13

baby iceberg lettuce wedge with blue cheese dressing, chopped egg, tomato, red onion and crispy bacon

soups

prices shown are cup / bowl

SOUP OF THE DAY | 5 / 7

BISON CHILI | 6 / 8



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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness

burgers & handhelds

served with french fries or tots. upgrade to a side salad, cup of soup, garlic fries or green bean fries for \$1

THREE PEAKS BURGER BAR | 17

pick your temperature and add as many or as few toppings as you'd like: lettuce, tomato, onion, mushrooms, applewood-smoked bacon, crispy onions, jalapenos, swiss cheese, American cheese, cheddar, provolone, blue cheese

FRIED CHICKEN SANDWICH | 17

hand-breaded southern fried chicken breast, applewood-smoked bacon, tomato, American and provolone cheeses

FRENCH DIP | 16

thinly sliced tender roast beef, caramelized onions, sautéed mushrooms and swiss cheese on a baguette with au jus

PHILLY CHEESESTEAK | 17

thin beef steak with onions, peppers, mushrooms, mayonnaise and American cheese on a baguette

STEAK SANDWICH | 17

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

TURKEY CLUB | 17

triple-decker sandwich with thin-sliced oven-roasted turkey breast, applewood-smoked bacon, heirloom tomatoes, lettuce, avocado, swiss cheese and mayonnaise on sourdough bread

BLT-A | 14

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

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

SIRLOIN STEAK | 26

11 ounce hand-cut

SIRLOIN AND JUMBO SHRIMP | 34

11 ounce hand-cut

FILET MIGNON | 31

7 ounce center cut

RIBEYE | 37

12 ounce, cut in-house

à la carte selections

SIDE SALAD | 6

CAESAR SALAD | 6

MASHED POTATOES | 6

CITRUS RICE | 6

SEASONAL VEGETABLES | 6

BAKED POTATO * | 6

LOADED BAKED POTATO * | 7

EXTRA SAUCES | .50 EACH

*** baked potatoes available after 4 p.m. daily*

signature plates

served with your choice of soup or salad

FISH & CHIPS | 19

panko-crusted cod with french fries, coleslaw and tartar sauce

CHICKEN ALFREDO | 19

grilled chicken with creamy alfredo sauce, broccolini and Parmesan crisp served over fettucine with garlic bread

SPAGHETTI BOLOGNESE | 16

rich marinara sauce, slow simmered with seasoned ground beef and sausage tossed with spaghetti noodles, served with garlic bread

CHICKEN PARMESAN | 19

panko and Parmesan-crusted chicken served with spaghetti and marinara sauce, mozzarella and Parmesan cheeses, balsamic glaze and garlic bread

COUNTRY FRIED STEAK | 19

hand-breaded sirloin steak served with sausage gravy, mashed potatoes and seasonal vegetables

PAN-SEARED SALMON | 24

salmon served with citrus rice, creamy dill sauce, fried capers, a fresh dill sprig and seasonal vegetables

SEAFOOD SCAMPI | 26

salmon, shrimp and cod blend sautéed in white wine-garlic sauce, diced tomatoes and mushrooms served over angel hair pasta with garlic bread

PAN-SEARED SCALLOPS | 28

large, u-10 dry-pack scallops pan-seared and served with citrus rice, seasonal vegetables, lemon-dill chimichurri and saffron rouille

ARTICHOKE-CRUSTED HALIBUT | 34

artichoke, panko and Parmesan-crusted Alaskan halibut pan-fried and topped with saffron rouille

desserts

BAZOOKI | 10

fresh-baked chocolate chip cookie, vanilla ice cream, chocolate syrup, whipped cream

NEW YORK CHEESECAKE | 10

cheesecake, berry compote, whipped cream

LEMON TART CREAM PIE | 10

tart pie with lemon curd and candied lemon

CRÈME BRÛLÉE | 10

a classic French dessert of custard topped with caramelized sugar

DESSERT OF THE MOMENT | 10

ask your server about what's new from local celebrity baker Eva at Just American Desserts



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