



LUNCH

WINES BY THE GLASS

SPARKLING WINES

- NV Mionetto Prosecco...10
- NV Domaine de Vaugondy Vouvray Brut...12
- NV Nicolas Feuillatte Blue Label Champagne...18

WHITE WINES

- 2009 Wente Riva Ranch Chardonnay...12
- 2010 Chamisal Stainless Chardonnay...9
- 2008 Guy Saget Sauvignon Blanc...8
- 2010 Seaglass Sauvignon Blanc...7
- 2010 Domäne Wachau, Grüner Veltliner...9
- 2011 Angove "Nine Vines" Moscato...8
- 2010 Tolloy Pinot Grigio...8
- 2009 Josef Leitz "Leitz Out" Riesling...10

RED WINES

- 2007 Artesa "Elements" Cabernet Sauvignon...12
- 2010 Napa Cellars Cabernet Sauvignon...15
- 2009 Folie à Deux Merlot...11
- 2009 Chalone Pinot Noir...11
- 2008 J. Lohr Fog's Reach Pinot Noir...15
- 2009 Four Vines Old Vines Cuvée Zinfandel...12
- 2009 Ruta 22 Malbec...10
- 2009 Mas de Guiot, Grenache/Syrah Blend...8

SOUP, APPETIZERS, SALADS, ...

MAPLE-SCENTED BUTTERNUT SQUASH BISQUE.....7

Candied Pecans, Balsamic Glaze

ZULU QUEEN'S PORTABELLAS.....9

Gastrique-marinated Portabellas, Crisp Crêpe, Tomato Coulis

ENCHANTED FOREST MUSHROOM BAKED BRIE.....11

Truffled Wild Mushrooms, Melted Brie, Puff Pastry, Pickled Onions, Port Reduction

HOUSE SALAD.....SMALL 6 / LARGE 9

Fresh Greens Tossed in Tarragon Vinaigrette with Orange Segments, Cucumbers, Granny Smith Apples, Chili-seasoned Almonds

GOLD RUSH BEET SALAD..... SMALL 7 / LARGE 13

Gold and Red Beets, Gorgonzola, Orange Supremes, Citrus Sage Vinaigrette

CAESAR SALAD..... SMALL 7 / LARGE 12

Whole Leaf Romaine Hearts, Parmesan Shavings, Croutons, White Anchovies, Caesar Dressing

Add Grilled Redbird Farms Chicken Breast \$6

Add Grilled Jumbo Gulf Shrimp \$ 8

COBB SALAD.....16

Romaine Lettuce, Tomato, Sliced Avocado, Chopped Egg, Grilled Redbird Farms Chicken Breast, Blue Cheese, Bacon, Avocado Ranch Dressing



ENTRÉES

THE PEAKS BURGER.....11

½ pound Black Angus Burger, Lettuce, Tomato, Balsamic Red Onions on Brioche Roll

Pick your Cheese:

Aged Cheddar / Gorgonzola / Big Eye Swiss / Provolone / Jalapeño Jack

Pick your Side (\$5 each): Salad / Chipotle Aioli Fries / Truffle Parmesan Fries

Pick your Add-ons (\$3 each): Zulu Queen's Portobella / Avocado / Cherrywood Smoked Bacon

BOOMERANG BLT.....9

Rye Bread, Bacon, Lettuce, Tomato, Avocado, Cucumber and Chipotle Aioli

IMOGENE CHICKEN SANDWICH.....10

Red Bird Farms Grilled Chicken, Black Forest Ham, Dill Havarti, Grilled Tomatoes, Melted Leeks Toasted Whole Grain Ciabatta

BUSHWACKER CHILI.....14

Venison Sausage, Ground Buffalo, Colorado Rosen Farms Lamb, Red Beans, Sour Cream, Scallions

Pick your Cast Iron Baked Cornbread with Cilantro Butter: Jalapeño Cornbread OR Smoked Gouda & White Cheddar Cornbread

SNAKE RIVER FARMS BUFFALO REUBEN MEATLOAF.....15

Corned Beef, Buffalo, Bacon Campfire Kraut, Big Eye Swiss, Roasted Garlic Mashed Potatoes

LEMON-SCENTED SCALLOPS...SM. (3) 18 / LRG. (5) 25

Diver Scallops, Truffle Aioli, Brioche, Lemon Zest, Micro Greens

GRILLED GREENPEPPER-BERRY ANGUS BEEF TENDERLOIN.....34

Aromatic Pepperberry Tenderloin, Roasted Garlic Mashed Potatoes, Lingonberry Demi-Glace

SIDES..... INDIVIDUAL 5 / TABLE SHARE 9

*Grilled Asparagus with, Grated Lemon Zest and Crisp Capers
Melted Leeks and Sugar Snap Peas
Brown Butter Spinach*

*Spaghetti Squash with Spiced Almonds
Roasted Winter Root Vegetables
Parsnip Purée*

*Grown up Bacon Mac and Five Cheese's
Chipotle Aioli Fries
Truffle Fries*



Chef Lynn Tilyou

20% gratuity will be added to all parties of 6 guests and more.