

Six Peaks GRILLE

APPETIZERS

SHELLFISH

Diver Scallops Cauliflower Puree, Capers, Carrot Reduction	12
Jumbo Prawns Cocktail Classically Served	9

BEEF

Short Rib Sandwich Grilled Brioche, Oregon Huckleberries, Truffle Fondue	10
Hamburger Sliders Smoked Cheddar, Bacon BBQ, Mushrooms, Swiss, Avocado, Cream, Sprouts...	12

POULTRY

Foie Gras Slider Peach-Currant Compote, Rosemary Infused Micro Greens.....	21
Duck Confit Spring Roll Fresh Vegetables, Wonton Crisp, Yuzu Syrup.....	10

CHEESE PLATE

Choice of up to three world cheeses served with fresh fruit and hand made crackers	16
May Tag Blue, Aged White Cheddar, Humboldt Fog Goat, Greek Feta, Camembert, Black Truffle	

HEALTHY CHOICE

SOUP

Grilled Golden Tomato Cilantro Crème Fraiche, Crab Fritter.....	8
Butternut Squash Cinnamon, Candied Squash Cubes	7

SALAD

Organic Farm Lettuce Tomato Concasse, Aged Balsamic, Feta Cheese, Extra Virgin Olive Oil.....	8
Marbled Heirloom Tomatoes Hand Picked Basil, Sea Salt, Banyuls Vinaigrette.....	9
Butter Leaf Chive, Shallot, Honey, Shaved Apple, Green Goddess Dressing.....	10

PASTA

Ravioli Tasting Chef's Daily Selection of Four Unique Raviolis	18
Mediterranean Pappardelle, Artichokes, Basil, Tomatoes, Garlic, Feta, Extra Virgin Olive Oil.....	17
Spicy Shrimp Angel Hair, Pancetta, Capers, Peppers, Basil, Tomatoes.....	19

PIZZA

Six Peaks Grille is committed to healthier choices, we use whole wheat flour for our pizza dough

1 Cheddar, Swiss, Asiago, Mozzarella.....	10
2 Prosciutto, Asiago, Fig, Arugula, Balsamic Reduction.....	13
3 Basil, Mozzarella, Tomatoes	12

"THE BURGER"

1/2 pound American Kobe Beef.....	16
Caramelized Onions, Steak Tomato, Smoked Gouda, Bibb Lettuce	

MODERN FARE

All proteins served à la carte with choice of Port Demi or Classic Béarnaise or Roasted Tomato Vinaigrette

8 oz. Filet Mignon	30
10 oz. Flat Iron	20
12 oz. New York Strip	28

BEEF

4 oz. Filet Mignon	15
5 oz. All Natural Flat Iron	10
6 oz. New York Strip	14

8 oz. Pacific Salmon.....	20
8 oz. Maine Lobster Tail	30
8 oz. Chilean Sea Bass	26

SEAFOOD

4 oz. Pacific Salmon.....	10
4 oz. Maine Lobster Tail	15
4 oz. Chilean Sea Bass	13

Sonoma Chicken Breast.....	22
Duck Breast	24
Guinea Hen Breast.....	20

POULTRY

Sonoma Chicken Half Breast.....	11
Duck Half Breast	12
Guinea Hen Half Breast.....	10

CLASSIC AMERICAN ACCOMPANIMENTS

Potatoes Roasted Fingerling.....	4	Forest Mushrooms Candy Cap, Oysters, Morels.....	5
Asparagus Parmesan Cheese	3	Potato Puree Garlic Whipped.....	4
Spinach Bacon-Creamed.....	3	Carrots Roasted, Caramelized Onions.....	3
Tomatoes Roasted.....	3	Broccoli Steamed, Lemon Butter.....	3



"A sustainable agriculture is one that, over the long term, enhances environmental quality and the resource base on which agriculture depends; provides for basic human food and fiber needs; is economically viable; and enhances the quality of life for farmers and society as a whole." The Sustainable Agriculture Research and Education Program at University of California, Davis emphasizes that sustainable agriculture integrates three main goals: environmental health, economic profitability and social and economic equity.

\$10 Charge will be added for a split plate | 18% Gratuity will be added to parties of six (6) or more guests

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness