


# Six Peaks Grill

Contemporary Mountain Cuisine  
Accented with Fresh Seasonal Ingredients from California

## Starters

<b>Shellfish</b>	.Diver Scallop, Smooth Cauliflower Cream, Brown Butter, Truffle Foam	16
<b>Poultry</b>	.Foie Gras Slider, Current Apple Compote, Micro Greens, Pop Rocks	21
<b>Game</b>	.Honey Glazed Squab, Quail Egg, Frothy Grits, Rosemary Pan Jus	16
 <b>Greens</b>	.Poached Pear, Pecans, Blue Cheese, Endive, Upland Cress, Port Wine	12
	.Butter Leaf, Graham Cracker Apples, Shallots, Chives, Green Goddess	11
<b>Soup</b>	.Butternut Squash Cognac Infused, Cinnamon and Candy Cane Syrup	9

## Six Peaks Extras

.Truffle Mac & Cheese	9
.Risotto	8

## Main Course

 <b>Organic Sonoma Chicken</b>	Heirloom Potatoes, Asparagus, Poultry Consommé	36
<b>American Wagyu Burger</b>	Smoked Gouda Cheese, Dried Aged Beef Strips, Butter Leaf, Tomatoes, Caramelized Onions, Demi Ketchup, Served with Shoe String Fries	19
	<b>(3oz Foie Gras &amp; Fried Egg \$20 Supplement)</b>	
<b>Chef's Fish Special</b>	A Daily Inspiration by Chef Chad Shrewsbury	mp
<b>Ravioli Tasting</b>	Daily Preparation of Four Ravioli Servings	21
<b>Mushroom Tower</b>	Sun Choke Au-Gratin, Crisp Shallots, Snap Pea Puree	19

## Butcher's Block

<b>Wagyu Rib Eye Tomahawk Chop 30oz</b>	Chive Mashed Potatoes, Bone Marrow Butter, Grilled Leeks, Aged Balsamic Vinegar, Morel Mushrooms, Oxtail Demi Glace	100
<b>Cervena Elk Tornados</b>	Veal Cheek Pillows, Potato Coins, Shitake Mushroom Powder, Asparagus, Pepper Reduction	45

## Simply Prepared

<b>Filet Mignon</b> .....	40
<b>Rib Eye</b> .....	38

\$10 Charge will be added for a split plate  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness  
18% Gratuity will be added to parties of six or more guests

