

# Six Peaks GRILLE

## Starters

### Organic Farm Lettuce

Tomato Concassé, Aged Balsamic, Fried Feta Cheese  
10

### Marbled Heirloom Tomatoes

Hand Picked Basil, Grey Sea Salt, Banyuls Vinaigrette  
9

### Butter Leaf Salad

Chive, Shallots, Honey, Shaved Apple, Green Goddess  
10

### Cheese

Baked Brie, Fresh Fruit, Crackers, Herb Bundle  
14

### Butternut Squash Soup

House made Marshmallow, Candy Cane Syrup  
8

### Tomato Bisque

Crème Fraiche  
9

### Oysters & Pearls

Citrus Puree, Lucite Caviar, Smoked Prosciutto  
14

### Braised Short Rib

Brioche Toast, Truffle Cheese, Oregon Huckleberries  
12

### Foie Gras Slider

Peach- Currant Compote, Rosemary Micro Greens  
17

### Scallops

Cauliflower Puree, Brown Butter, Carrot Noodle, Onion Crisp  
14

### Lobster Pot Pie

Carrots, Peas, Celery, Onions, Puff Pastry  
12


### Trio Duck Fat Fries

Chipotle Mayo, Demi Ketchup, Whole Grain Mustard  
7

**Chef's Prefix Menu – Offered Friday and Saturday Nights**  
**3 Course tasting menu featuring the creative and spontaneous talent of**  
**Chef de Cuisine Chad Shrewsbury**

\$55 per person

Additional 3 course wine paring - \$30 per person

 *Sustainable Agriculture*

“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 3 main goals - environmental health, economic profitability and social and economic equity.

\$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

# Six Peaks GRILLE

## *Entrees*

### **Elk Tenderloin**

Fine Herb Goat Cheese Gnocchi, Forest Mushrooms, Spinach, Oxtail Demi Glace  
33

### **Surf & Turf**

Maine Lobster, Filet Mignon, Mashed Potatoes, Green Asparagus, Classic Béarnaise  
36

### **Colorado Rack of Lamb**

Parmesan Scallop Potatoes, Green Asparagus, Olive Pan Jus  
31

### **Skirt Steak**

Fingerling Potatoes, Brocolini, Black Truffle Madeira Sauce  
24

### **Organic Sonoma Chicken**

Purple Potatoes, Turnips, Carrots, Poultry Broth  
26

### **Halibut**

Fingerling Potatoes, Sweet Pea Tendrils, Clam Beurre Blanc  
26

### **Pacific Salmon**

Risotto Cake, White Asparagus, Sun Choke Puree, Black Truffle Butter  
24

### **Portobello Napoleon**

Portobello Mushroom, Polenta Cake, Tomato, Chive Butter Sauce  
19

### **Ravioli Tasting**

Chef's Daily Selection of Four Unique Raviolis  
19

### **Wagyu Beef**

Smoked Gouda, Steak Tomato, Butter Lettuce, Caramelized Onion, Kaiser Roll  
16

### **Chef's Seafood Special**

Daily Inspiration  
Market Price

### **30oz Tomahawk Chop**

Grilled Rib Eye of Beef, Mashed Potatoes, Asparagus, Peppercorn Demi  
100

### **Classically Prepared**

Accompanied by Chef's Daily Selection of Prepared Potatoes, Fresh Seasonal Vegetable and Sauce

### **Filet Mignon**

28

### **Rib Eye of Beef**

26

### **T-Bone Steak**

25

### *Destination Earth*

In recognition of the need to preserve the world in which we operate and serve our guests, Resort at Squaw Creek and Destination Hotels & Resorts is dedicated to practices and programs that pay respect to, and lessen our footprint on, our changing environment. We are committed to creating a new benchmark for hotels and resorts through a series of environmental initiatives, which include an emphasis on sustainable agriculture in the form of organic items featured on our menus

