



# THE PEAKS

## RESTAURANT

At the Peaks, we strive to make your dining experience not only healthy for you, but also for the environment. To this end our menu is sourced as much as possible with sustainably, regionally and/or organically grown, raised, caught and produced items. More detailed information about our sustainable practices are available at the displays in the front hallway of the restaurant, on our website ([www.signalmtnlodge.com](http://www.signalmtnlodge.com)) or from your server. We hope you enjoy dinner and the view, knowing that in your decision to dine at the Peaks, together we are working towards a healthier environment.

### THE MAIN COURSE

#### **BAKED IDAHO TROUT 18**

New England style herbed cracker crust, rice pilaf with toasted orzo, sautéed baby spinach and lemon dill confit.

#### **SMALL PORTION 14**

#### **GRILLED SUSTAINABLE PORK TENDERLOIN 20**

Pecan molasses crust, whipped maple bourbon sweet potatoes, vegetable of the day.

#### **ROASTED HALF ORGANIC CHICKEN 19**

Homestyle thyme gravy, buttermilk mashed potatoes, crispy bacon lardons, vegetable of the day.

#### **BISON BOURGUIGNONNE 19**

Burgundy wine braised tender bison steak tips, button mushrooms, carrots and pearl onions. Served over steamed baby potatoes with parsley crostini.

#### **GRILLED FLANK STEAK SANDWICH 16**

Toasted ciabatta roll, garlic herb Boursin cheese spread and housemade pickles. Served with a vinaigrette baby potato salad.

#### **ORGANIC RISOTTO PRIMAVERA 16**

A classic organic vegetable risotto finished with grape tomatoes, fresh basil and shaved Grana Padano cheese.

#### **GRILLED IDAHO KOBE 10OZ NEW YORK STEAK 28**

Roasted garlic mashed potato, fried onion straws, vegetable of the day.

#### **SMALL PORTION 20**

#### **SAUTED ALASKAN SALMON FILET PICCATA 23**

Sustainable wild-caught salmon, fresh organic fettuccine, asparagus, lemon, capers and parsley.

#### **ON THE SIDE 3**

Mashed Potatoes, Vegetable of the Day, Vinaigrette Baby Potato Salad, Rice Pilaf, Whipped Maple Bourbon Sweet Potatoes.

### SMALL PLATES

#### **STEAKHOUSE BUTTON MUSHROOMS 8**

Sauteed button mushroom caps finished with our house recipe sauce and fresh cream butter. Topped with shaved grana padano cheese and ciabatta crostini.

#### **WILD GAME SLIDERS 9**

Three small grilled bison/elk burgers topped with caramelized onions & Vermont white cheddar cheese, served on grilled buns.

#### **CHEESE PLATE 8**

A specialty plate of gourmet cheeses served with crackers and an assortment of dried and fresh fruit. Ask your server about the selection of the day.

#### **IDAHO TROUT CAKES 8**

A western twist on a classic east coast crab cake! Served with lemon caper aioli.

#### **HOMEMADE DUCK RAVIOLI 9**

Homemade duck confit raviolis drizzled with a hazelnut sage brown butter.

### SOUP AND SALAD

#### **SALT-ROASTED BEET SALAD 9**

Baby spinach, sweet yellow beets, Oregon Smokey Blue cheese and hazelnuts drizzled with roasted grape vinaigrette.

#### **ROASTED GARLIC SOUP 8**

A Peaks tradition! Homemade roasted garlic soup topped with shaved grana padano cheese and ciabatta crostini.

#### **HOMEMADE SOUP OF THE DAY 6**

Ask your server for today's selection.

#### **HOUSE SALAD 5**



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

