



THE PEAKS

RESTAURANT

AT THE PEAKS, WE STRIVE TO MAKE YOUR DINING EXPERIENCE NOT ONLY HEALTHY FOR YOU, BUT ALSO FOR THE ENVIRONMENT. THIS MENU CONTAINS MOSTLY SUSTAINABLE AND ORGANICALLY GROWN, RAISED, CAUGHT AND PRODUCED ITEMS. OUR BEEF IS FREE RANGE, WITH MINIMAL USE OF HORMONES & ANTIBIOTICS AND REGIONALLY RAISED IN IDAHO. BY USING A LOCAL COMPANIES IN OUR PURCHASING, WE ALSO SUPPORT THE REGIONAL ECONOMY AND REDUCE OUR CARBON FOOTPRINT. WE ALSO ONLY SERVE SEAFOOD AND FISH LISTED IN THE MOST SUSTAINABLE 'GREEN' CATEGORY ON THE AUDUBON FISH SCALE, OR AS A 'BEST CHOICE' BY THE MONTEREY BAY AQUARIUM SEAFOOD WATCH PROGRAM. THESE PRACTICES ENSURE THAT ALL FISH WE SERVE IS EITHER RAISED OR HARVESTED IN A SUSTAINABLE MANNER. PLEASE HELP US TO SUPPORT THIS PROGRAM BY REQUESTING A WALLET SIZED VERSION OF THE SEAFOOD WATCH PROGRAM FROM YOUR SERVER. PLEASE FIND MORE DETAILED INFORMATION ABOUT OUR SUSTAINABLE PRACTICES AT THE DISPLAYS IN THE FRONT HALLWAY OF THE RESTAURANT. 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.

Appetizers

Steakhouse Mushroom Caps

8

BUTTON MUSHROOM CAPS SAUTÉED IN OUR HOUSE RECIPE SAUCE AND FINISHED WITH A FRESH CREAM BUTTER.

Elk "Sliders"

9

THREE SMALL GROUND ELK BURGERS TOPPED WITH CARAMELIZED ONIONS & GOUDA CHEESE THEN SERVED ON FRESH BUNS.

Cheese Plate

8

A SPECIALTY PLATE OF GOURMET CHEESES SERVED WITH DRIED FIGS AND APRICOTS. ASK YOUR SERVER ABOUT THE SELECTION OF THE DAY.

Wild Game Sausage Plate

9

A SPECIALTY PLATE OF WILD GAME SAUSAGE SERVED WITH ORGANIC PICKLES, A PICKLED SWEET RED ONION AND AN APRICOT WHOLE-GRAIN MUSTARD.

Idaho Trout Cakes

8

A WESTERN TWIST ON A CLASSIC EAST COAST CRAB CAKE! SERVED WITH A LEMON CAPER AIOLI.

Heirloom Caprese

9

UTAH HEIRLOOM TOMATOES SERVED WITH BUFFALO MOZZARELLA AND BASIL. TOPPED WITH A BALSAMIC REDUCTION.



FOREVER EARTH



Entrées

ALL ENTRÉES SERVED WITH YOUR CHOICE OF SOUP DU JOUR
OR ORGANIC GREENS SALAD WITH HOUSE DRESSING.
A \$5 CHARGE WILL BE APPLIED TO ANY SPLIT ENTREES.

- Idaho Trout** 23
POTATO CRUSTED TROUT TOPPED WITH CRÈME FRAICHE AND SERVED WITH SAFFRON PEARL COUSCOUS AND SUSTAINABLE SEASONAL VEGETABLES.
Petite Portion 19
- Idaho Kobe New York Strip** 32
SUSTAINABLY RAISED TEN-OUNCE CUT GRILLED TO PERFECTION. SERVED WITH AN ORGANIC LOADED BAKED POTATO AND SUSTAINABLE SEASONAL VEGETABLES.
- Peking Duck** 27
PAN-SEARED DUCK BREAST SERVED WITH A SECKEL PEAR CRANBERRY BALSAMIC SAUCE, WILD MUSHROOM RISOTTO AND SUSTAINABLE SEASONAL VEGETABLES.
- Chicken Fried Chicken** 22
AN OLD-FASHIONED FAVORITE! BATTERED FREE RANGE BONELESS CHICKEN BREAST SERVED WITH MASHED POTATOES AND SUSTAINABLE SEASONAL VEGETABLES TOPPED WITH HOMEMADE PEPPERED CREAM GRAVY.
- Wild Mushroom Ravioli** 20
ORGANIC RAVIOLI STUFFED WITH WILD MUSHROOMS AND TOSSED IN A CREAMY ARTICHOKE PESTO SAUCE WITH FRESH CHERRY TOMATOES AND SCALLIONS. TOPPED WITH PARMESAN CHEESE.
- Bison Osso Bucco** 26
THIS TRADITIONAL OSSO BUCCO FEATURES A CENTER-CUT BISON SHANK BRAISED WITH A RED WINE DEMI-GLACE AND SERVED ATOP FRESH RISOTTO A LA MILANESE.
- Kurobuta Pork Tenderloin** 26
A SUSTAINABLY RAISED TENDERLOIN STUFFED AND SERVED WITH A CORNBREAD STUFFING OF ANDOULLIE SAUASAGE, DRY CHERRIES AND PECANS. ALSO SERVED WITH SUSTAINABLE SEASONAL VEGETABLES.
- Elk Chops** 31
SIX-OUNCES OF SUSTAINABLE FRENCHED ELK CHOP TOPPED WITH BLACKBERRY TAWNY PORT SAUCE. SERVED WITH HERB ROASTED TRUFFLE POTATOES AND SUSTAINABLE SEASONAL VEGETABLES.
- Idaho Kobe Flank Steak** 22
SUSTAINABLY RAISED GARLIC GINGER MARINATED FLANK STEAK GRILLED TO PERFECTION AND SERVED WITH SESAME SEEDED SWEET POTATO CAKES AND A PAN-SEARED BABY BOK CHOY. TOPPED WITH A SAKE SOY REDUCTION.
- Ratatouille** 20
OUR TRADITIONAL SAUTÉED RATATOUILLE IS PREPARED WITH SUSTAINABLE VEGETABLES, TOSSED AND THEN SERVED ATOP HOMEMADE HERBED POLENTA CAKES.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.