peak city grill & bar

919-303-8001

Executive Chef: Franz Propst **Proprietors: Julie & Steve Adams**

FIRST COURSES

Peak City "Bleu" Chips
warm potato chips, crumbled bleu cheese, red pepper jelly & gorgonzola sauce 8.95
Eroica (by Ch. Ste Michelle) Riesling, Washington gl 11.25 / btl 43

Caribbean Ceviche
lime marinated shrimp, scallops, whitefish, tomato, jalapeno, cilantro & onion 9.95
Louvetrie Amphibolite Muscadet, France gl 9.75 / btl 37

Artisan Cheese Board
assorted imported cheeses served with honey, walnuts, apple & bread 12.95
Shooting Star Aligote, Washington gl 7.75 / btl 29

Shrimp Hushpuppies
hushpuppy batter wrapped shrimp, stone ground mustard aioli 10.95
La Crema Pinot Noir, California gl 12.00 / btl 46

Blue Crab & Cheese Fondue
blue crab, Boursin cheese & sherry fondue, Lavash cracker bread 12.95
Valdelosfrailes Verdejo, Spain gl 7.25 / btl 27

Lobster Risotto "Martini"
lobster, shrimp, fresh basil, roasted grape tomatoes, saffron risotto 13.95
14 Hands Chardonnay, Washington gl 7.25 / btl 27

Pan Roasted PEI Mussels
Prince Edward Island mussels with country ham, vidalia onions, tomatoes, garlic,
dry sherry, chili flake, & grilled bread 11.95
Carmel Road Pinot Noir, California gl 8.75 / btl 33

Yellowfin Ahi Tuna Sashimi *
pan seared, black sesame, seaweed salad, pickled ginger, wasabi & soy **Half** 9.95 / **Full** 16.95
Makara Sauvignon Blanc, New Zealand gl 8.00 / btl 30

Roasted Stuffed Peppers
sweet & hot Italian sausage stuffed banana peppers, rustic tomato sauce, mozzarella cheese 9.95
Galevan Cotes du Rhone, France gl 8.75 / btl 33

Baked Baby Brie
baby wheel of brie baked in puff pastry with toasted pecans, served warm with wildflower honey and baguette 14.95
*****Please allow 10 minutes as we bake this to order*****
Matanzas Creek Sauvignon Blanc, California gl 9.75 / btl 37

Charcuterie
assorted Italian meats with cheese
dijon mustard, cornichons & mild cherry peppers, olives, fig jam and bread 13.95
Santa Martina Rosso, Italy gl 7 / btl 26

Market Soup cup 4 /bowl 6

SALAD

Peak City Organic Greens
grape tomatoes, sunflower seeds, dried cranberries, croutons, red onion with balsamic & bleu cheese crumbles 4.95

Ice Bleu Wedge
iceberg wedge, smoked bacon, sliced tomatoes, pickled red onion, bleu cheese crumbles, balsamic glaze & bleu cheese dressing 6.95

Spinach & Arugula Salad
orange supreme, baby arugula, flat leaf spinach, sweet baby beets, goat cheese, candied pecans, maple sherry vinaigrette 7.95

Mediterranean Salad
baby greens, couscous salad, roasted peppers, marinated artichokes, tomatoes, lemon tahini dressing 7.95

Salad Additions
Grilled Chicken 5 Grilled Shrimp 7 6oz. Grilled Salmon 9 Beef Medallions 6 Grilled Portabella 5

COMFORT COURSES

The Peak City Burger *
house ground Angus beef, apple wood smoked bacon, pimento cheese, lettuce & tomato, hand cut fries 13.95
Add a fried egg +1.50 add grilled onions, sautéed mushrooms, grilled peppers +50 cents each

Rotisserie Chicken Pasta
pulled rotisserie chicken, prosciutto, roasted tomatoes, parmesan cheese, basil chiffonade,
roasted garlic cream, bowtie pasta 15.95

Beef Tips & Mushrooms
mushroom bordelaise, mashed potatoes, braised red cabbage 17.95

Carolina Shrimp & Grits
fresh Carolina shrimp, Andouille sausage, & sherry pan gravy over stone ground grits 16.95

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STEAKS & CHOPS

All steaks and chops are **grilled to order** and are topped with PCG's signature **compound butter**

****Add any side for $2.95****

Double Cut Pork Chop * boneless, lightly seasoned, juicy & delicious 10 oz. 15.95
Bone in Ribeye (Cowboy) Steak black Angus ribeye, on the bone, seasoned & succulent 18 oz 38.95
NY Strip Steak * black Angus strip steak. Intense flavor 12 oz. 27.95
Ribeye Steak * "Steve's favorite" Black Angus, heavily marbled and tender meat. 12oz. 28.95
Filet Mignon * black Angus tenderloin center cut filet 7 oz. 29.95
Sirloin Steak * a lean, tender cut, extremely flavorful 10 oz. 21.95

Any Steak or Chop with:

Grilled Shrimp +7 **Whiskey Peppercorn Sauce +3** **Mushroom Bordelaise Sauce + 4**
Roquefort Cheese & Balsamic Glaze + 5 **Sautéed Mushrooms + 4** **Port Ginger Jus +3**
Oscar Style (crab, asparagus & Bernaise) +7 **Cold Water Lobster Tail (8 oz) + 22**

Meat cooked rare will have a cool, red center; medium rare will be mostly red in the center; medium will be mostly pink in the center; medium well will have some pink.
We cannot guarantee steaks beyond medium well

MAIN COURSES

Rotisserie Half Chicken
cage, hormone & antibiotic free local chicken, roasted with lemon and rosemary,
served with three cheese mac, sautéed green beans & natural jus 17.95
Davis Bynum Chardonnay, California gl 9.50 / btl 36

Maine Peekytoe Crab Cakes
with tomato ginger jam, parmesan risotto topped with arugula, & lemon aioli 24.95
Au Bon Climat Pinot Gris/Pinot Blanc, California gl. 9.75 / btl 37

Boneless Leg of Lamb "Steak" *
herb marinated lamb steak, Israeli couscous, sautéed garlic spinach, minted honey sherry vinaigrette 23.95
Chateau Greysac, France gl 10.50 / btl 40

Drunken Maine Scallops *
parmesan herb risotto, sautéed green beans, and topped with a warm bourbon bacon vinaigrette 28.95
Ramon Bilbao Albarino, Spain gl 8.00 / btl 30

Cuban Pork Tenderloin *
mojo marinated pork tenderloian, chilled black bean salad, rice & spinach, fried plantains 18.95
Domaine Nicolas Grosbois "Gabare", Chinon, France gl 10 / btl 38

Crab Stuffed NC Flounder *
stuffed & pan fried, Andouille sausage dirty rice, sautéed spinach, topped with sherry corn cream 21.95
Domaine Stoeffler Riesling, Alsace, France gl 9.75 / btl 37

Cedar Plank Campfire Salmon *
fresh salmon grilled on a cedar plank, with a whole grain brown sugar mustard glaze,
mashed potatoes and roasted asparagus 24.95
Red Door Pinot Noir, Oregon gl 8.75 / btl 33

Peak City Beef Medallions *
mashed potatoes, roasted asparagus, and port wine ginger jus 23.95
Layer Cake Shiraz, Australia gl 8.50 / btl 32

Classic Surf & Turf *
7 oz filet mignon, broiled 8 oz cold water lobster tail, drawn butter, Peak City hash browns, roasted asparagus 47.95
Newton Claret, California gl 12.25 / btl 47

Goat Cheese & Herbed Tomato Ravioli
with vidalia onions, spinach, tomato vodka sauce, fresh herbs & parmesan cheese 18.95
Ruffino Aziano, Italy gl 8 / btl 30

Asian Spice Rubbed BBQ Pork Ribs *
St. Louis ribs, sweet potato fries, Napa cabbage slaw, pineapple ginger BBQ sauce (on side) 16.95
Murphy Goode Cabernet Sauvignon, California gl 7.75 / btl 29

SIDES 3.95

Sweet Potato Fries **Sautéed Green Beans** **Roasted Asparagus**
Three Cheese Mac **Yukon Gold Mashed Potatoes** **Braised Red Cabbage**
Black Bean Salad **Hand Cut Fries** **Peak City Hash Browns**
Napa Cabbage Slaw **Risotto** **Sautéed Spinach**

SPLIT PLATE CHARGE $5.00 with full sides

We will add an 18% gratuity to parties of 6 or more