

peak city grill & bar

Where Good Taste Meets Great Food!

126 N. Salem Street • Apex, NC 27502

(919) 303-8001

Appetizers

Peak City "Bleu" Chips homemade potato chips, house seasoning, crumbled bleu cheese, red pepper jelly and a Gorgonzola sauce. 4

Crisp Fried Chicken Livers with sweet red onion marmalade and spicy tabasco aioli. 7

Pan Asian Crab Cakes w/ daikon radish salad & soy ginger vinaigrette 12

Fish Tacos "Southern Style" Cornmeal fried catfish in warm tortillas with white cheddar, shredded cabbage, three tomato jam & wholegrain mustard remoulade. 9

Asian Chicken Lettuce Wraps baby iceberg cups and soy dip. 8

Tempura Fried Oysters Rockefeller Fresh gulf oysters, baby spinach, smoked bacon, pernod and creamy parmesan, tempura fried and served on the half shell. 9

Soup or Salad & Sandwich Combo 9

Half Sandwich & Bowl of Soup or Salad

* Turkey * Cuban * Croque Monsieur * Chicken Salad

Peak City Soup du Jour or Firehouse Chili

Cup 3 Bowl 5

Gourmet Signature Sandwiches

(All sandwiches served with homemade potato chips)

Knife & Fork Open Faced Reuben Piled high hot corned beef, sauerkraut, melted swiss cheese & thousand island dressing on grilled German Rye. 9

Croque Monsieur An elaborate version of the French classic. Grilled Ham and Swiss cheese with dijon mustard topped with a creamy Swiss & parmesan cheese sauce. Best eaten with a knife and fork! 8

With fried egg 9

Cuban Roast pork, sliced ham, Swiss cheese, pickles, mayo-dijon mustard sauce on Cuban bread. 8

House Smoked Turkey Panini Bacon wrapped smoked turkey, lettuce, tomato, Swiss cheese & Creamy horseradish sauce on seven grain bread. 8

Herb Chicken Bruschetta Grilled chicken breast, sun-dried tomato spread & tomato Bruschetta, manchego cheese, and balsamic glaze. 9

French Dip Fresh shaved prime rib and provolone cheese served hot on crusty baguette with au jus and creamy horseradish. 9

Homemade Chicken Salad Chef's special chicken salad with lettuce and tomato on seven grain bread. 8

Albacore Tuna Salad Flaky tuna, carrots, raisins, and mango chutney on seven grain bread with lettuce and tomato. 8

Lunch Entrees

Fish & Chips Fresh whitefish lightly battered and fried with bistro fries, tartar sauce and malt vinegar. 9

Pasta du Jour Chef's delicious creation with pasta. 8

Quiche du Jour Tender crust filled with fresh seasonal ingredients. Served with a side of fresh fruit. 8

Lunch Sides

Garden Salad 3

Tortellini Pasta Salad 2

Seasonal Fruit Salad 3

Bleu Cheese Coleslaw 2

From The Garden

Peak City Organic Greens Salad grape tomatoes, toasted walnut, dried cranberries, herb croutons & slivered red onion. 6

Whole Leaf Romaine Salad in creamy Caesar dressing with grated parmesan cheese, and fresh baked herb croutons. 6

Ice Bleu Salad Wedge of iceberg, applewood smoked bacon, sliced tomatoes with house made bleu cheese dressing. 6

Spinach Salad Baby spinach, fresh strawberries, feta cheese & toasted walnuts with lemon poppy seed dressing. 6

Classic Cobb Salad Diced marinated chicken, diced tomatoes, applewood smoked bacon, chopped hard boiled egg, avocado and crumbled bleu cheese on mixed greens with French vinaigrette. 11

Salad Plate Choice of our chicken salad, tuna salad, fruit salad, tortellini pasta salad, or garden salad.

Choice of two 8

Choice of three 11

Salad Additions

Grilled Chicken Breast 5

Wild Tasmanian Salmon 7

Grilled Ahi Tuna 7

Crispy Fried Oysters 6

Grilled Head-on Shrimp 6

Marinated Beef Medallions 6

Homemade Dressings – House (balsamic vinaigrette with bleu cheese crumbles), Ranch, Creamy Italian, Creamy Bleu Cheese, Lemon Poppy Seed, Classic French Vinaigrette

Grilled Pizzas 9

(All pizzas are grilled on our hardwood grill for a crisp smoky crust)

Tuesday - Pizza Margherita Vine ripened tomatoes, fresh mozzarella, aromatic basil chiffonade.

Wednesday - Garlic Shrimp Olive oil, garlic, grilled shrimp, roasted asparagus, shredded mozzarella & goat cheese.

Thursday - Pesto Chicken Basil pesto, grilled chicken, tomatoes, spinach, goat cheese.

Friday - Wild Mushroom & Onion Shiitake, oyster, portabella & crimini mushrooms, roasted garlic, grated mozzarella cheese, grilled onions, fresh thyme.

Saturday - Roasted Garlic & Parmesan Sweet slow roasted garlic, olive oil, fresh mozzarella, fresh grated parmesan, basil pesto.

Peak City Burgers

(Served with Bistro Fries)

Fresh ground chuck, red leaf lettuce, vine ripened tomatoes, red onion, garlic dill pickle on an English muffin. Available in 1/3 and 1/2 pound.

1/3 pound 6

1/2 pound 8

Additions to make it your way: (All sides .50 each)

Cheeses – Swiss, Provolone, Bleu, Goat, Fresh Mozzarella, Boursin, White Cheddar, Onion Chive Stirmiester, Macheo

From the Garden – Raw Red Onions, Olive Salad, Caramelized Onions & Thyme, Sautéed Wild Mushrooms, Sautéed Peppers

Other Stuff - Chili, Smokehouse bacon, Basil Pesto, Red Pepper Jelly, Fried Egg, Bleu Cheese Coleslaw

Beverages

From the Tap

Alley Cat Amber Ale
True Blond Ale
Peak City Brew Ale
Stella D'Artois White Ale
Guinness Stout
Wild Raspberry Ale
Harpoon IPA
Eye of the Hawk Ale*
St. Bridget's Porter
Lost Coast Oatmeal Stout
Hoegaarden
Old Jubilation Winter Ale*
(*Greater than 8% alcohol)

Bottled Beer

Miller Lite
Bud Light
Heineken
Michelob Ultra
Budweiser
Coors Light
Corona
O'Douls Amber (non-alcoholic)
St. Pauli Girl (non-alcoholic)

Bottled Water

Evian
San Pellegrino

Coffee & Tea

Coffee
Sweet Tea
Tea (Unsweetened)
Tea (Special)

Soft Drinks

Coke
Diet Coke
Mello Yello
Dr. Pepper
Pink Lemonade
IBC Root Beer

Ask your server for our wine list and recommendations
from our featured wines by the glass.

Specialty Coffees

Cappuccino - Espresso with a frothed milk, cinnamon & nutmeg	\$4.00
Cafe Mocha - Espresso with chocolate & frothed milk	\$4.00
Cafe Latte - Espresso with steamed milk	\$4.00
Cafe Vanilla Latte - Espresso, steamed milk & vanilla	\$4.50
Cafe Caramel Latte - Espresso, steamed milk & caramel	\$4.50
Cafe Hazelnut Latte - Espresso, steamed milk & hazelnut	\$4.50
Espresso - Espresso with a lemon twist on the side	Single \$3.00 Double \$4.50

Peak City Desserts

Seasonal Berry Cobbler
New York Cheesecake ~ Carrot Cake
Chocolate Pots de Creme

About the Restaurant

The Peak City Grill & Bar is located at 126 North Salem Street in Apex, North Carolina. The building was constructed in 1905 by the Seymour family in Apex. Constructed of brick and North Carolina Yellow Pine, it was the largest building at the time in the Town of Apex. The walls are 17 inches thick on the sides, using three courses of brick in the construction. The brick was made on site, as was customary at the time, and several of the bricks still bear the date they were hand formed and dried on them. There is one of these on the wall above the large chalkboard that reads "May 8, 1905".

Over the course of the years, the building served as a general merchandise store, a hardware and paint store, and most recently, for a custom luggage manufacturer. The rails along both sides of the first floor held the tall ladders, which we still have, used to select the cans of paint from the tall bookshelves lining the walls on each side. The "Pittsburgh Paint Company" neon sign, with its classic "We cover the earth" motto, is in storage from the building. A number of other artifacts are also still saved for future use.

The tin on the ceilings is original, having been sandblasted to remove the accumulated paint, and sealed to maintain the "natural" color of the tin. The wood counter around the perimeter of the patio is made from the 100 year old yellow "heart" pine that was removed from the building in the construction of the mezzanine level. It was planed and coated with a polyurethane to preserve its' natural beauty.

The church pews used for seating in the booths are from a 100 year old church in Warrenton, North Carolina, and were completely sanded down from years of old paint and varnish, then covered with a "paprika" stain and polyurethane.

All of the dining tables and the bar were constructed on site by local craftsman Preston Lin King. The chairs were restored from old restaurant chairs and completely refinished by the staff for our use.

The interior wall treatments, as well as the patio fountain wall, were hand painted by local artist Michele Ishihara, and are of her own creation.

The building has over 9500 square feet, with the restaurant occupying 5400 square feet. There are fully furnished, full service executive suite offices for lease on the second floor. Construction was begun on June 20, 2004 by Gurkin Construction Group with Dale Brown as the site foreman and Morrisville Electric's chief engineer, Ron "Big Bird" Gardner. The doors opened officially on August 30, 2005.

Owners: Steve & Julie Adams General Manager: Sean Dietzel Executive Chef: Franz Propst