



126 North Salem Street

919-303-8001

Apex, North Carolina

**Lunch Starters**

**Fresh Daily Made Soup**

Cup 3.95 / Bowl 5.95

**Peak City "Bleu" Chips**

warm potato chips, crumbled bleu cheese, red pepper jelly & gorgonzola sauce 8.95

**Yellowfin Ahi Tuna Sashimi \***

pan seared, black sesame, seaweed salad, pickled ginger, wasabi & soy Half 9.95/ Full 16.95

**Shrimp Hushpuppies**

jumbo shrimp in hushpuppy batter, stone ground mustard aioli 9.95

**Roasted Stuffed Peppers**

sweet & hot Italian sausage stuffed banana peppers, rustic tomato sauce, mozzarella cheese 9.95

**Salads**

**Salad Trio**

our bourbon pecan chicken salad, curried shrimp salad, and cucumber-tomato salad 8.95

**Mediterranean Salad**

mixed greens, couscous, roasted peppers, marinated artichokes, tomatoes, lemon tahini dressing 7.95

**Peak City Organic Greens**

tomatoes, dried cranberries, sunflower seeds, croutons, red onion with balsamic & bleu cheese crumbles 7.95

**Ice Bleu Wedge**

iceberg wedge, smoked bacon, sliced tomatoes, pickled red onion, bleu cheese crumbles, balsamic glaze with bleu cheese dressing 7.95

**Spinach & Arugula Salad**

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

**Salad Additions:** 6 grilled shrimp 6 6 oz salmon\* 9 6 oz chicken\* 5 6 oz beef\* 6 grilled portabella 5

**Sandwiches & Wraps**

Served with our famous homemade chips and black peppercorn ranch dip or garden salad. Add a cup of soup + 2

**Dixie Tacos**

pulled Carolina style pork bbq, cole slaw, Cholula sauce in a soft flour taco (2) 9.95

**Chicken & Brie**

grilled chicken, french brie cheese, & caramelized sour apples with applewood smoked bacon and honey mustard on pressed sourdough 10.95

**Chicken Bruschetta Sandwich**

grilled chicken on toasted country bread with fresh balsamic marinated tomatoes, arugula, sundried pesto spread, Boursin cheese 11.95

**Buffalo Turkey Wrap**

roasted buffalo spiced turkey breast, bleu cheese, tomato & field greens with herb aioli soft tortilla wrap 10.95

**Portabella Mushroom & Roasted Peppers**

grilled mushroom, goat cheese, roasted red peppers, grilled onions, pesto aioli on pressed sourdough 10.95

**French Dip\***

thinly sliced prime rib, provolone, horseradish cream & dipping au jus on a crusty baguette 11.95

**Maine Lobster Roll**

a new england favorite! cold water lobster meat with mayo, celery, salt & pepper. on a split top bun 16.95

**Blackened Prime Rib Sandwich\***

thinly sliced blackened prime rib, charred red onion, bleu cheese crumbles, herb mayo, lettuce & tomato on a brioche bun 11.95

**Mediterranean Shrimp Wrap**

marinated shrimp, basil pesto, mixed greens, feta cheese, roasted peppers in a spinach herb wrap 11.95

**The Havana**

black forest ham, sliced roasted pork roast, Swiss cheese, mustard & dill pickle on cuban bread 11.95

**Bourbon Pecan Chicken Salad Sandwich**

pulled chicken, toasted pecans, bourbon aioli, cranberries on grilled country bread 10.95

**"Knife & Fork" Carolina Reuben**

house cooked corned beef, carolina slaw, russian dressing & swiss cheese served open faced on seeded rye bread 11.95

**Our "Famous Someday" Fish Tacos**

fresh fried fish topped with fresh pico de gallo, sour cream, & homemade guacamole. 2 soft tacos 11.95

**Lunch Entrees**

**The Peak City Burger \***

house ground angus beef, apple wood smoked bacon, pimento cheese, lettuce & tomato, hand cut fries 11.95

Add a fried egg +1.50 grilled onions, sautéed mushrooms, grilled peppers +50 cents each

**Fish & Chips**

ale battered haddock, hand cut cottage fries, cole slaw 11.95

**Shish Kebobs\***

marinated steak or chicken with onions, peppers, & tomatoes, over spinach rice with a garden salad. 2 kebobs 11.95

**Goat Cheese & Herbed Tomato Ravioli**

with vidalia onions, spinach, tomato vodka sauce, fresh herbs & parmesan cheese 13.95

**Shrimp & Grits**

stone ground grits, shrimp, andouille sausage & sherry pan jus 11.95

**Rotisserie Chicken Pasta**

pulled chicken, prosciutto, roasted tomatoes, parmesan, basil chiffonade, roasted garlic cream, bowtie pasta 13.95

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

## ABOUT THE BUILDING

The Peak City Grill & Bar is owned by local Apex residents Julie & Steve Adams.

There is much more to the grill than the current building. It has a rich history, which began with its construction in 1905. One of the bricks in the wall is stamped with the date "May 8, 1905".

The bricks at that time were made on site. The building has served as a hardware store, a general store, and a feed and mill store. Mules used to be sold in what is now the parking lot. It was built and owned by the Seymour family, still local to Apex, until purchased by the Adams' in 2004.

The current look is the work of a restoration over one year in the making. The original tin ceiling is still in place, with beautiful wall treatments and faux finishes by local artist Michelle Ishihara. The wood around the perimeter of the patio which serves as a bar counter is one of the original floor joists from the building--a true 2x12 heart pine plank, which is planed to show off the natural grain and color of the wood. All of the wood trim wainscoting and the bar were built on site by local craftsmen, as were all of the tables.

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

There is a display kitchen where customers can observe the kitchen staff actively preparing the dining selections. There are two private dining areas--one a smaller room on the first floor for up to 16, and the other on the mezzanine level, seating 48 or more. Hardwood floors and 16 feet high ceilings complete the overall effect. Highlighted with 40 feet long bar with a granite bar top, it is truly a magnificent building!

The building consists of 9500 square feet. 5400 square feet is occupied by the restaurant. On the 2<sup>nd</sup> floor level are fully furnished, full service executive office suites and workstations.

The Town of Apex awarded the building the Blue Ribbon, First Place award for Best Commercial Renovation in 2005

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***The Peak City Grill & Bar***

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***or call***

***919-924-3191***

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