



**Executive Chef: James Lee**

**General Manager: Chuck Lapham**

### Starters

#### Peak City "Bleu" Chips

Homemade potato chips, crumbled bleu cheese, sweet red pepper jelly & Gorgonzola sauce 6

#### Lobster Cocktail

Fresh, citrus infused Lobster Salad with Avocados served with spicy aioli in a martini glass 12

#### Shrimp Hushpuppies

Tiger Shrimp in Hushpuppy Batter, Stone Ground Mustard Aioli 10

#### Asian Style Steamed Dumplings

Pork stuffed rice dumplings with soy and sweet chili dipping sauces 9

#### Prosciutto Wrapped Asparagus Spears

Drizzled with Crème de Brie garnished with fresh cantaloupe 9

#### Hawaiian Ahi Tuna Sashimi

Pan seared, sesame seed encrusted with seaweed salad, pickled ginger, wasabi & soy Half 9/ Full 14

#### Summer Bruschetta

Chopped fresh vine ripe tomatoes, sweet onion & basil, and Kalamata olives over garlic crostini 6

#### Sesame Seared Sea Scallops

Sesame encrusted seared scallops over spicy Asian slaw with a wasabi-soy cream 11

#### Classic Shrimp Cocktail

Jumbo poached shrimp, horseradish cocktail sauce & fresh lemon 10

#### Lamb Chop "Lollipops"

Rosemary rubbed "frenched" lamb chops on a bed of Parmesan Risotto and macerated cherries 12

#### Chef's Soup du Jour

Bowl 6 cup 4

### Our Salads

#### Homemade Dressings:

House (balsamic vinaigrette with bleu cheese crumbles), Ranch, Creamy Bleu Cheese, Lavender Honey Vinaigrette, Lemon-PoppySeed, Creamy Caesar

#### Peak City Organic Greens

Grape tomatoes, toasted walnuts, dried cranberries, herb croutons & shaved red onion with house dressing full 7 / side 4.95

#### Ice Bleu Wedge

Iceberg Wedge, smoked bacon, sliced vine ripe tomatoes, drizzled with house made bleu cheese dressing full 7/side 4.95

#### Caesar Salad

Hearts of Romaine Lettuce with grated Parmesan cheese, toasted croutons, & creamy Caesar dressing full 7 / side 4.95

#### Strawberry Spinach Salad

Baby Spinach, Strawberries, Wine Soaked Sweet Onions, and Goat Cheese in a Lavender Honey Vinaigrette full 8 / side 5.95

**\* \*\* Side Salad with Entree Only\*\* \***

#### Salad Additions

Grilled Chicken 6 Grilled shrimp 6 Grilled Salmon 6 Grilled Beef Medallions 6

### Pub Grub

#### The Peak City Steak Burger

8 oz patty of 100% Black Angus Chopped Beef served with Bistro Fries 11  
with your choice of toppings (50 cents each)

American, Swiss, Cheddar, Bleu, & Goat Cheeses, Smoked Bacon, Grilled Onions, Sautéed Mushrooms, Grilled Peppers, Dill Pickles

#### Greek Tacos

Slow Roasted Leg of Lamb chunks finished with Tsatsiki, chopped dill and a Tangy Cucumber Relish  
Served in two flour tortillas 12

#### Straw & Hay Pasta

Spinach Fettucine & Semolina Linguine twisted in a Three Cheese Alfredo with Snow Peas, Pancetta and Sweet Onions 13

#### Shrimp & Grits

Stone ground yellow grits topped with shrimp, andouille sausage & corn sauté and covered with Red Eye Gravy 14

#### Mixed Grill "Kabobs"

Skewered Chicken, Beef and Italian Sausage with grilled summer vegetables served over Israeli Couscous 14

#### Classic Cobb Salad

Romaine and Iceberg Lettuce tossed in a Lemon Poppy Seed Vinaigrette finished with Black Forest Ham, Smoked Turkey Breast, Hard Boiled Egg and Grated Cheddar Cheese 12

### Check out our EARLY BIRD special

25% off any regular menu entrée ordered between 5:00pm – 5:50 every day!

(Requires \$20.00 minimum purchase per person)



### The Best Steaks & Chops

Our beef is aged no less than 21 days for premium tenderness. We use domestic Lamb Chops, and regionally raised hog for our Pork Chops. All steaks and chops are grilled to order and are topped with PCG's signature compound butter.

**\*\*Add any side for \$3\*\***

<b>Boneless "NY Strip" Pork Chop</b>	Grilled boneless pork chop, wrapped in bacon	10 oz. 16.95
<b>Grilled Rack of Lamb</b>	Grilled domestic rack of lamb, seasoned in garlic, rosemary and olive oil	28.95
<b>Bone In New York Strip</b>	100% Angus strip steak. The king of steaks. Incredibly flavorful!	16 oz. 29.95
<b>Ribeye Steak</b>	Most popular and the most flavorful, with great marbling and tender meat.	12oz. 24.95 / 16oz. 28.95
<b>Center Cut Filet Mignon</b>	Wrapped with bacon, this steak is butter tender	6oz. 23.95 / 8oz. 28.95
<b>Sirloin Steak</b>	Incredibly flavorful, a lean cut that is thick & juicy- grilled to order!	10 oz. 19.95
<b>Any Steak or Chop with:</b>	<b>Lump crabmeat, asparagus tips &amp; hollandaise sauce (Oscar Style)</b>	<b>+ 7</b>
	<b>Crumbled Bleu Cheese Topping</b>	<b>+ 2</b>

### Sides 4

Buttermilk Chive Mashed Potatoes	Bistro Fries	Loaded Baked Potato
Sautéed Spinach	Sautéed Green Beans	Grilled Asparagus
		Three Cheese Macaroni

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 can't guarantee steaks beyond medium well.

### The Chef's Specialties

#### Veal Scaloppini Caprese

Pan-fried Veal Palliard and a Tomato Mozzarella Stack over a Bed of Angel Hair Pasta finished with an Herbed Garlic Butter 19  
**Carmel Road Pinot Noir California 7.50 gl / 27.50 btl**

#### Shrimp & Lobster Pad Thai

Peanut accented Teriyaki Pad Thai with sautéed shrimp & lobster, summer vegetables and linguine pasta 17  
**Chateau de Sancerre Sauvignon Blanc France 11.50 gl / 43 btl**

#### Gacho Steak

12 oz Ribeye topped with Sauteed Peppers, Wild Mushrooms and Sweet Onions over Bacon Mashed Potatoes then drizzled with Chimichurri Sauce 28  
**Durigutti Malbec Argentina 8.50 gl / 32 btl**

#### Italian Meatloaf

Italian Sausage stuffed meatloaf over Parmesan Risotto finished with a Tomato Coulis 16  
**Abadia Retuerta Rivola Spain 6.75 gl / 25 btl**

#### Maple Sausage Stuffed Chicken Breast

Over a creamy Goat Cheese Polenta and Grilled Asparagus finished with a Sage Brown Butter 17  
**Loredona Viognier California 7.50 gl./ 28.00 btl**

#### Kansas City Style BBQ Beef Ribs

Slow cooked Beef Ribs with spicy rub and Chef's special BBQ sauce, served with Three Cheese Macaroni and Green Beans 18  
**Dry Creek Heritage Zinfandel California 6.75 gl / 25 btl**

#### Caribbean Jerk Pork Loin

Caribbean Jerk rubbed Pork loin fanned around Scallion Risotto topped with a Mango Slaw and a Pineapple Shoyu Sauce 18  
**Martinez LaCuesta Malvasia Rioja Spain 6.75 gl / 25.00 btl**

#### Cedar Plank Campfire Salmon

Grilled on cedar plank, with Whole Grain Mustard Brown Sugar glaze, grilled asparagus, roasted potato wedges 22  
**Laboure-Roi Langedoc Pinot Noir France 6.75 gl / 25 btl**

#### Chilean Sea Bass

Lemon-Basil Crusted Chilean Sea Bass over Green Tea infused Israeli Couscous 26  
**Sokol Blosser Evolution Oregon 8.25 gl / 29 btl**

#### Three Cheese Ravioli with Lobster

Three cheese ravioli with a sweet tomato cream sauce finished with sautéed lobster, caramelized onions, & baby spinach 18  
**Gloria Ferrar Sonoma Brut Champagne California 8.75 gl / 32 btl**

#### Marinated Beef Medallions

Chive Studded Garlic Mashed Potatoes and Sautéed Green Beans finished with Brandy Demi Glace 22  
**14 Hands Cabernet Sauvignon California 6.75 gl / 25 btl**

**We accept Visa, Master Card, Discover, and even cash! We will add an 18% gratuity to all parties of 6 or more Split Entree (with full sides) 5.00**

### Nightly Specials

<b>Monday</b> <b>Friends &amp; Family Night</b> Buy 1 entrée/Get 1 ½ Price	<b>Tuesday</b> <b>Couple's Night</b> 4 Course Meal 42.95/couple	<b>Wednesday</b> <b>Prime Rib Night</b> Slow Roasted Prime Rib, Side	<b>Thursday</b> <b>Tapas Night</b> Enjoy the chef's special
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Select Draft Pints 3.00

with dessert

Salad, Baked Potato 22.95

Tapas Creations.