

Six Peaks

GRILLE

STARTERS

Coffee Crusted Duck Breast* huckleberry, pink lady apple, cocoa nib, pistachio, Dr. Pepper reduction GF, DF	16
Scallop Ceviche GF, NF, DF salmon roe, wakame, cucumber, ceviche dressing	22
Hamachi Crudo shoyu marinade, orange, yuzu kosho, coconut milk, pickled peppers	24
Little Gem Salad (v) GF radish, pistachio green goddess vinaigrette	18
Artichoke Hearts GF asparagus aioli, almonds, crispy prosciutto, feta	22
Lobster Bisque NF cold-water lobster, creme fraiche, chive	18
Roasted Beet Salad GF, NF Burrata, endive, chicories, lemon oil	18

DESSERTS

Chocolate Lava S'mores Cake graham cracker, vanilla ice cream, toasted marshmallow	16
Olive Oil Cake spun sugar, huckleberry, cream cheese ice cream	14
Tete de Moine Tart blueberry compote, vanilla whip cream	14
Sticky Toffee Cake kumquat caramel, Chantilly	13
Chef's Choice of Sorbet made in-house	11

OFF THE BLOCK

Grilled Double Bone Pork Chop Nilman Ranch, CA	16oz 48	Piedmontese Grass Fed Ribeye* Lone Creek, NE	14oz 66
28 day dry aged Ribeye* Harris Ranch, CA.	14oz 66	Grilled Tomahawk* Harris Ranch, CA.	30oz 138
28 day dry aged NY Striploin Flannery Beef, CA.	14oz 68	Filet Mignon* Durham Ranch, CA.	8oz 68
Cut of the Day	MP		
<u>ADD-ON</u>			
	Lobster Tail	MP	
	Seared Scallops*	18	
	Sautéed Prawns	15	
<u>SAUCE</u>			
Port Demi Glace Chimichurri Herb Garlic Butter Béarnaise			
<u>SIDES</u>			
Duck Fat Fried Fingerling Potatoes	12	Bread Selection	5
Creamed Rainbow Chard	12	Chef's Choice Mac & Cheese	25
Mushroom Gnocchi	18	Tahoe Food Hub Veg of the Day	12
Pomme Puree	12	Grilled Nantes Carrots	12

ENTRÉES

Pan Seared Diver Scallops* corn risotto, artichoke, chili vinaigrette	46	Organic Mary's Chicken stone-milled 3 corn heirloom grits, aji jus, seasonal vegetable	40
Madeira Braised Lamb Gnocchi NF nantes carrots, hon-shimeji mushroom, ricotta, calabrian chili	36	Catch of the Day chef's choice, fresh, and sustainably sourced	MP

18% gratuity added to parties of 6 or more.

GF gluten free, DF dairy free, NF nut free, VG vegan, (v)=vegan option available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.