



**PEACOCK
ROOM**

DINNER

Soups, Salads & Appetizers

House french onion or Soup du jour

Bowl \$6

House Salad \$3

Iceberg wedge with yellow and red beet curls, fresh roma tomatoes and toasted pumpkin seeds
Served with our house blue cheese vinaigrette (gf)

House Caesar Salad \$9

Crisp romaine hearts tossed with creamy Caesar dressing, red onions, house made croutons
and parmesan cheese

Add grilled chicken breast \$3 or salmon \$5

Organic Tomato Caprese Salad \$12

Sliced organic tomatoes with fresh mozzarella & organic micro greens drizzled with balsamic reduction (gf)

Grilled Pear Salad \$12

Tender Bosc pears poached and grilled, paired with pan seared goat cheese and toasted walnuts
Served on a bed of organic field greens with apple cider vinaigrette (gf)

Peacock Salad \$12

Tender grilled chicken breast on a bed of organic field greens accompanied by sliced apples,
sundried cranberries, toasted walnuts and raspberry vinaigrette (gf)

Mussels Ahumado \$14

One pound of black Chilean mussels sautéed in clarified butter and white wine then simmered in a smoky tomato
coulis and served with baguette points and fresh cilantro

Brie in Puff Pastry \$13

Creamy French brie wrapped in puff pastry and topped with cinnamon and Arizona mesquite honey
Served with apples, pecans, fresh fruit and assorted crackers

Shrimp Cocktail \$16

A refreshing cocktail of five succulent white shrimp, served with a classic cocktail sauce,
fresh avocado slices and assorted crackers

Seared Ahi Tuna \$15

Flash seared ahi tuna with black pepper sauce, sliced and served with mango-cucumber salad (gf)

Chef's Fruit and Cheese \$13

An artistic and colorful presentation of cheese from the Roth cheese farm in Wisconsin, served with spiced nuts
and an assortment of dried and fresh fruit. All cheeses are from rBST free cows



Chef's Specialties

All entrées are served with a fresh multi-grain baguette and our signature dipping sauce

Atlantic Salmon \$24

Pan seared cold water salmon topped with lemon butter sauce and served with cranberry-piñon quinoa, and seasonal vegetables (gf)

Diver Scallops \$37

Fresh diver scallops with a prosciutto and split pea risotto Served with lemon herb balsamic and seasonal vegetables (gf)

Surf and Turf \$42

6 oz pepper crusted filet with 5 shrimp scampi, roasted fingerling potatoes and seasonal vegetables(gf)

Rainbow Trout \$19

Cast iron fried whole boneless trout breaded in blue corn flour and served with roasted shallot-papaya cream, brown rice and seasonal vegetables

Australian Lamb Shank \$28

Savory braised bone-in lamb shank with creamy roasted garlic polenta, morel au jus and seasonal vegetables (gf)

Orange Roughy \$32

Pan seared orange roughy stuffed with crab topped with lemon butter sauce Served with cranberry-piñon quinoa, and seasonal vegetables (gf)

Grilled Chicken Alfredo \$22

Tender grilled chicken breast on a bed of fettucini tossed with Alfredo sauce, sautéed spinach and prosciutto

Roasted Chili Poblano \$19

Grande chile poblano filled with a sauté of leeks, corn and spaghetti squash. Served with braised kale, sweet potato mash and a drizzle of balsamic reduction (gf)

Steaks

All steaks are grilled to order with choice of with choice of sauce, side and Chef's seasonal vegetables

Filet Mignon*

8 ounce \$38 6 ounce \$32

New York Strip*

12 ounce \$28

Baseball Sirloin *

8 ounce \$26

Beef Tips*

12oz \$21 8oz \$18

Steak Sauces

Mushroom Demi-Glace

Asian Black Pepper Sauce

Red Chili Rub

Bearnaise Sauce

Steak Sides

Baked Potato

Garlic Mashed Potatoes

Sweet Potato Mash

Organic Brown Rice

Slow Roasted Prime Rib

Friday and Saturday Evenings Only

*based on availability

Served with our house Caesar salad, Chef's seasonal vegetables, au jus, choice of starch and creamy horseradish
8 ounce cut \$26 ~ 12 ounce cut \$30

(gf) indicates Menu items that are Gluten Free

*Consuming raw or undercooked meats or eggs may increase the risk of food born illness