

PEAKS CHOPHOUSE

STARTERS

PRAWN COCKTAIL poached & chilled, tamarind-cocktail sauce · GF	18
BAKED BRIE puff pastry, brandied-fruit compote, crostini · V	16
CLAMS CASINO toasted panko, pancetta, fontina cheese	17
CRAB CAKE pickled slaw, green curry remoulade	19

SOUPS & SALADS

CLAM CHOWDER pancetta, scallions, old bay	9
WEDGE roma crunch, bacon, grape tomatoes, smoked bleu cheese, crispy onions, green goddess dressing	13
PEAKS arcadian mix, red anjou pear, candied walnuts, huckleberry vinaigrette · V, GF	12
CHOPPED crisp lettuces, tomato, carrot, radish, cucumber, red onion, asiago, creamy peppercorn dressing · V, GF	14

COMPOSED ENTREES

ROCKY MOUNTAIN ELK CHOPS

wild mushrooms,
butternut squash,
Flathead cherry demi-glace

46

PISTACHIO TROUT

local trout, kamut pilaf,
spinach,
blood orange beurre blanc

38

MOROCCAN VEGAN KEFTA

plant-based protein,
haricot verts,
saffron couscous,
harissa coulis
· V

32

40OZ TOMAHAWK

serves two;
Certified Angus beef,
boursin mashed potatoes,
lemon grilled asparagus,
bordelaise

118

PROUDLY FEATURING PRODUCTS FROM THESE LOCAL FARMS & PRODUCERS

Montana Wagyu Co. / Strike Farms / Amaltheia Farms & Dairy / On the Rise Bread Co. / Crazy Bear Pork / Trout Culture /
Savage Farms / Paradise Springs Farm / Prairie Harvest / Tumblewood Honey & Teas / Artisan Charcuterie / Summit Distribution /
Seven Spruce Farms / Grains of Montana / Swanky Roots / Vertical Harvest

CHOPHOUSE CUTS

8OZ BISON TENDERLOIN Triple 7 Ranch, South Dakota	48
10OZ WAGYU SIRLOIN Montana Wagyu Co., Montana	34
16OZ BONE-IN RIBEYE 40 day - Black Angus, Nebraska	46
14OZ VEAL T-BONE Strauss Family Farms, Wisconsin	42
14OZ KUROBUTA PORK CHOP Summit Valley Farms, Montana	32
8OZ FILLET MIGNON Montana Ranch Beef, Montana	42
12OZ WAGYU NY STRIP Montana Wagyu Co., Montana	54
CAST-IRON HALF CHICKEN Mao Jidori Farms, California	32

ENHANCEMENTS

LOBSTER TAIL · 19 cold water, paprika	FOIE TORCHON · 15 nutmeg, fluer de sel	BORDELAISE	4
AU POIVRE · 6 seared peppercorn crust, brandied-cream sauce	OSCAR · 17 lump blue crab, asparagus, sauce Bearnaise	BLACK TRUFFLE COMPOUND BUTTER	5
SMOTHERED · 7 mushrooms, grilled onions	JUMBO SHRIMP · 12 lemon, tomato relish	HORSERADISH CREME FRAICHE	3
		SAUCE BEARNAISE	5
		BRANDIED-CREAM & PEPPERCORN	4

SHAREABLE SIDES · 8

GRILLED ASPARAGUS	fried garlic, lemon oil · V, GF
MASHED POTATOES	yukon gold, boursin, chives · V, GF
HERITAGE CARROTS	glazed, tri-colored, local honey · V, GF
TEMPURA HARICOT VERTS	sesame seeds, curry aioli · V
ONE POUND POTATO	butter, sour cream, bacon, scallions · GF
CREAMED SPINACH	shallot, wasabi cream · V, GF
FRITES	truffle salt, parmesan, parsley · V
ROASTED FINGERLINGS	rosemary, thyme, garlic · V, GF

All menu items were prepared in a kitchen that also processes wheat. If you have any dietary restrictions, allergies or requests, please let your server know. Items available as gluten free and/or vegetarian are noted on menu as GF and V, respectively.