

# Six Peaks GRILLE

## STARTERS

Roasted Duck Breast\* 29  
turnip, radiatore pasta,  
black garlic bbq, xo sauce,  
duck leg confit DF, NF

Citrus Cured Hamachi Crudo 26  
spicy cucumber, avocado,  
radish, shiso, apple ponzu

Little Gem Salad (v) GF 19  
radish, pistachio green  
goddess vinaigrette

Lobster & Bibb Lettuce Salad 24  
heart of palm, finger lime,  
champagne vinaigrette,  
candied almonds GF

Red Kurri Squash Soup NF, GF 15  
chili crisp, thai spices,  
whipped crème fraîche

Roasted Beet Salad GF, NF 20  
burrata, endive, chicories,  
lemon oil

## ENTRÉES

Pan Seared Scallops\* 49  
black trumpet mushroom, roasted  
cauliflower, caper raisin purée,  
pomegranate,  
brown butter cauliflower sabayon

Crispy Half Chicken 40  
roasted turnip, radish,  
thumbelina carrot, herb salad,  
croquette, roasted chicken jus

Madeira Braised Lamb Gnocchi 36  
nantes carrots, hon-shimeji  
mushroom, ricotta, calabrian chili  
NF

## OFF THE BLOCK

Grilled Double Bone Pork Chop  
Niman Ranch, CA

16oz | 52

Piedmontese Grass Fed Ribeye\*  
Lone Creek, NE

16oz | 69

Prime Ribeye\*  
Harris Ranch, CA.

14oz | 76

Grilled Tomahawk\*  
Harris Ranch, CA.

30oz | 152

Prime NY Striploin  
Harris Ranch, CA.

14oz | 74

Filet Mignon\*  
Durham Ranch, CA.

8oz | 70

Bone Marrow Crust | 5

### ADD-ON

Seared Scallops | 18

Tempura Ebi Shrimp | 15

Lobster Tail | MP

### SAUCE

Port Demi Glace, Chimichurri, Herb Garlic Butter, Béarnaise

### SIDES

Duck Fat Fried Fingerling Potatoes 14

Chef's Choice Mac & Cheese 22

Crispy Brussel Sprouts 16

Tahoe Food Hub Veg of the Day 16

Mushroom Gnocchi 18

Grilled Nantes Carrots 14

Pomme Purée 14

## CHEF'S CHOICE

Sourced daily, our seafood and prime cuts are handpicked for their quality and freshness, ensuring an exquisite dining experience.

Catch of the Day MP  
chef's choice, fresh, and sustainably sourced

Cut of the Day MP

18% gratuity added to parties of 6 or more.

GF gluten free, SF shellfish 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.