



- ICED & RAW -

- Seafood Platter*
Snow Crab Claw, Jumbo Shrimp, Scallops, Lobster Tail
Wasabi Cocktail Sauce, Aged Sherry Mignonette
- Ceviche (Catch of the Day)*
Ginger, Shallots, Jalapeño, Lime Zest,
Chili Flakes, Yuzu, Sesame-Lavosh
- Hamachi Crudo*
Shaved Jalapeño, Cilantro, Maldon Salt, Lemon Zest
- Rice Cups Tuna Tartare*
Avocado, Chives, Mango, Black Sesame, Soy Glazed

- WARM -

- Shishito Peppers
Japanese Mild Finger Peppers, Maldon Salt, Lemon
- Rock Shrimp Tempura*
Crispy Rock Shrimp, Spicy Aioli
- Wagyu Beef Dumpling*
Asian Slaw, Black Ponzu
- Nabeyaki Udon (Hot-Pot)*
Tempura Shrimp, Braised Mushroom, Scallions
Fish Cake, Sake Soy Broth
- Lobster Steamed Bun*
Mushrooms, Cucumber, Scallions, Sesame Soy Dressing

- SEA -

- Alaskan Black Cod*
Brown Rice, Bok Choy, Oyster Mushroom, Miso Glaze
- New Zealand King Salmon*
Little Neck Clams, Maine Mussels, Linguica Sausage
Sweet Peppers, Pesto
- Norwegian Halibut*
Spinach, Herb Gnocchi, Fava Beans, Mushroom, Saffron,
Parmesean Cheese
- Clam & Scallop Linguine
Sun Dried Tomato, Snap Peas, Grated Parmesan, Sherry
Cream Sauce

- LAND -

- Filet Mignon*
Horseradish Potato Soufflé, Heirloom Carrots, Black
Winter Truffle Sauce
- Crispy Duck*
Stir Fry Noodles with Vegetables, Kimchi, Crispy Candied
Ginger, Duck Jus
- Half Chicken Roulades
Rock Shrimp Paella, Carrots, Asparagus, Radish,
High West Whiskey Caramel
- SRF Kurobuta Pork Chop*
Porcini Risotto, Arugula, Romano Cheese, Cider Thyme Jus

- SUSHI -

- MP Aloha* 18
Spicy Tuna, Avocado, Mango, Jalapeno, Sesame Seeds,
Soy Glaze
- 18 Lobster Tempura Maki* 36
Lobster, Crab, Cream Cheese, Tempura Avocado, Topped
with Spicy Aioli & Soy Glaze
- 15 Promontory Delight* 18
Tuna, Avocado, Mango, Jalapeno, Shiso Leaf, Topped with
Thinly Sliced Poached Shrimp & Sesame Spicy Citrus
- 16 Rainbow Roll* 20
Crab, Mayo, Avocado, Cucumber, Topped with Tuna,
Salmon, Yellow Tail, Shrimp, Flying Fish Roe, Spicy Aioli
- 10 Wagyu Steak Tartare Roll* 36
Red Crab, Avocado, Radish Sprout, Sesame Seeds,
Truffle Soy Dressing
- 16 Sashimi Combo* 38
9 pcs. (Tuna, Salmon, Yellow Tail)
Served with Rice & Miso Soup
- 14 Seared Tuna Poke* 24
Spring Mix, Steamed Rice, Cucumber, Avocado,
Radish Sprout, Yuzu Wasabi Dressing
- 26

- GREENS -

- Edamame 8
Steamed to Order, Tossed with Himalayan Salt
- 38 Veggie Noodles Salad 15
Zucchini, Squash, Carrot, Radish Sprout, Crispy Onion,
Edamame, Golden Quinoa, Blood Orange Vinaigrette
- 38 Arugula Apple Salad 16
Heirloom Tomato, Shaved Parmesan, Rice Cracker,
Truffle Soy Vinaigrette
- 38 Dragon Kale Salad 16
Kidney Beans, Pop Wild Rice, Dried Fruits, Walnuts,
Feta Cheese, Honey Ginger Vinaigrette

- SALAD ADDITIONS -

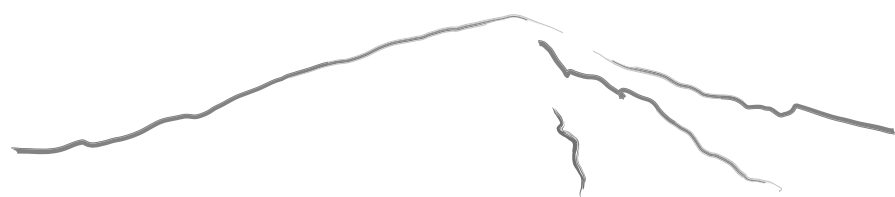
Salmon* 14 | Grilled Chicken* 10 |
Tuna* 16 | Sirloin Steak* 16

- SIDES -

Brown Rice 8 | Wok Seasonal Vegetables 8 | Miso Soup 8

*Note - Consuming undercooked foods of animal origin increases the risk
of food borne illnesses. Individuals with certain health conditions may be at
higher risk if these foods are consumed raw or undercooked.





T H E P E A K