



# THE PEAK LOUNGE

## - COLD PLATES -

Sashimi Trio <sup>DF, GF</sup> Tuna, Salmon, Hamachi	39
Ceviche (Catch of the Day)* <sup>DF, GF</sup> Ginger, Shallots, Jalapeño, Lime, Rice Cracker	22
Rainbow Roll <sup>DF, GF</sup> Yellow Tail, Tuna, Salmon, Crab Mayo, Avocado, Cucumber, topped with Spicy Aioli	24
Spicy Tuna Roll <sup>DF, GF</sup> Crab Meat, Cucumber, Avocado, topped with Sesame Seeds & Ginger Soy Glaze	24

## - HOT PLATES -

Shishito Peppers <sup>DF, GF, V</sup> Japanese Mild Finger Peppers, Maldon Salt, Lemon Wedges	10
Mongolian Bowl Sirloin Steak, Onion Peppers, Mongolian Sauce	26
Rock Shrimp Tempura* <sup>DF</sup> Crispy Rock Shrimp, Spicy Aioli, Lemon Wedges	19
Wagyu Gyoza* <sup>DF</sup> Garlic Soy Dipping Sauce	15

## - SANDWICHES - Choice of House Salad or Fries

Poke Tuna Sandwich <sup>DF</sup> Seared Tuna, Bibb Lettuce, Heirloom Tomato, Garlic Aioli, Brioche Bun	22
Chicken Katsu Sandwich Cabbage Slaw, Mustard, Tonkatsu Sauce, Bacon	18
Teriyaki Steak Sandwich Caramelized Onion, Fotina Cheese, Hoagie Bun	26
Peak Burger Caramelized Onion, Spinach, Sautéed Baby Bella Mushrooms, Smoked Bacon, Gouda Cheese, Garlic Tarragon Aioli	22

## - GREENS -

Edamame <sup>DF, GF, V</sup> Steamed to Order, Himalayan Salt, Lemon Wedges	10
Apple Arugula Salad <sup>GF</sup> Heirloom Tomatoes, Shaved Parmesan, Rice Cracker Truffle Soy Vinaigrette	18
Seafood Louie Salad <sup>GF</sup> Summer Greens, Poached Prawn, Crab, Capers, Grape Tomato, Boiled Egg, Louie Dressing	24
Crispy Chicken Noodle Salad Bibb Lettuce, Fried Tofu, Edamame, Sesame Soy Dressing	22

## - SALAD ADDITIONS -

Salmon\* 16 | Grilled Chicken\* 12  
Sirloin Steak\* 18 | Tuna\* 18

\*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.