

APPETIZERS

CRAZY SHRIMP 18

Tempura battered shrimp, tossed in our house spicy sauce. Topped with sesame seeds and green onions.

PUB PRETZELS 12

Bavarian pretzels served with nacho cheese dip and sweet honey mustard sauce.

SPINACH ARTICHOKE DIP 15

A lightly toasted bread bowl filled with our house-made Spinach Artichoke dip topped with Mozzarella cheese and green onions. Served with tortilla chips.

BRUSCHETTA 12

Toasted crostinis topped with chopped tomatoes, fresh garlic, diced red onion, fresh basil, olive oil and shaved asiago. Garnished with balsamic glaze.

DRUNKEN RAVIOLI 14

Deep fried cheese ravioli, tomato vodka sauce, parmesan and micro greens.

CRISPY POT STICKERS 14

Pork pot stickers fried to perfection. Served with soy ginger sauce.

CHICKEN WINGS 16

8 chicken wings tossed in your choice of sauce.
Served with carrots and celery.

Sauce Choices: Buffalo, Gold BBQ, Garlic Parmesan or Dry Cajun.

HANDHELDS

SERVED WITH KETTLE CHIPS, UPCHARGE \$4 FRENCH FRIES
OR SWEET FRIES, \$5 SIDE SALAD

HOT ITALIAN SANDWICH 16

Baked ciabatta bun stacked with pepperoni, capicola, soppressata, provolone cheese, topped with roasted red peppers, banana peppers, red onion, tomato slices, mixed greens and balsamic dressing.

BALSAMIC STEAK WRAP 16

Warm tortilla wrap filled with seasoned shaved ribeye, bleu cheese crumbles, baby kale, roasted tomatoes and balsamic glaze.

CHICKEN SALAD CROISSANT 14

House made chicken salad made with fresh red grapes and toasted pecans. Served on a buttered warm croissant and topped with mixed greens.

CRANBERRY TURKEY CLUB 16

Thick cut smoked turkey topped with crispy bacon, provolone cheese, mixed crispy greens, sliced tomato and red onion. Topped with our house made cranberry mayo.

BUFFALO CHICKEN WRAP 15

A warm tortilla wrap filled with crispy chicken tossed in Buffalo sauce, mixed greens, diced tomato and bleu cheese crumbles.

BÎSTRO 210

SALADS

ADD ONS: CHICKEN \$6 | SHRIMP \$8 | SALMON \$10 | STEAK \$12
SERVED WITH WARM FRENCH BREAD AND HOUSE MADE HONEY BUTTER

CAESAR SALAD 12

Crispy Romaine lettuce, Caesar dressing, parmesan cheese, smoky bacon, tomatoes and seasoned croutons.

PEAK HOUSE GREENS 12

Artisan greens topped with Asiago cheese, tomato, red onion, cucumbers, carrots and seasoned croutons.

WATERMELON & FETA SALAD 16

Artisan greens topped with fresh watermelon, feta cheese, grilled seasoned chicken, bell peppers, mandarin oranges and sunflower seeds. Served with our house sesame dressing.

BURRATA SALAD 15

Spinach topped with heirloom tomatoes, burrata cheese, fresh basil and red onions. Served with our housemade orange garlic dressing.

GRILLED SALMON SALAD 22

Mixed greens topped with grilled salmon, feta cheese, pomegranates, tomatoes, carrots & red onions. Served with housemade pomegranate dressing.

SOUP

CUP \$5 | BOWL \$7

FRENCH ONION SOUP AU GRATIN

SOUP OF THE DAY

PIZZA

16" PK2 MARGHERITA 24

Garlic butter sauce, fresh mozzarella, sliced tomatoes, topped with fresh basil.

16" ULTIMATE MEAT LOVERS 26

Tomato sauce, shredded mozzarella cheese, bacon, ham, sausage, pepperoni, and soppressata.

16" BUFFALO CHICKEN 26

Ranch sauce, shredded mozzarella cheese, banana peppers, crispy chicken, red onion, topped with buffalo sauce.

16" BUILD YOUR OWN 20

Red sauce pizza with mozzarella and one topping of your choice.

ADDITIONAL TOPPINGS \$2 EACH:

Tomatoes, onions, banana peppers, bell peppers, fresh mozzarella, bleu cheese, sausage, bacon, pepperoni, soppressata.

BURGERS

CLASSIC AMERICAN BURGER 15

Fire grilled burger, American cheese, bacon, lettuce, tomato, and onion, on a toasted brioche bun.

DOUBLE FRENCH ONION SMASH 16

Two seared burger patties, topped with melted provolone cheese, caramelized onions on a toasted brioche bun and topped with crispy micro greens.

BISTRO BRUNCH BURGER 16

Fire grilled burger, topped with smoked gouda cheese, a fried egg, bacon, avocado, lettuce, tomato and onion with bourbon maple aioli on a toasted brioche bun.

5 ALARM BURGER 16

Fire grilled burger, topped with pepper jack cheese, fresh jalapeno, cayenne bacon, lettuce, tomato, onion, and chipotle aioli on a toasted brioche bun.

BUTCHER'S CUTS & PASTAS

NY STRIP STEAK 42

12oz grill fired NY strip steak, topped with caramelized onions and served with red skinned mashed potatoes and chef's choice vegetable.

FILET OSCAR 49

Two filet medallions, topped with jumbo lump crab and hollandaise sauce. Served over sweet corn and potato hash with chef's choice vegetable.

22oz BONE-IN RIBEYE WITH CHIMICHURRI 54

Fire grilled 22oz ribeye steak, topped with chimichurri sauce and roasted tomatoes, served with red skinned mashed potatoes and chefs choice vegetable.

LIME BBQ PORTERHOUSE PORKCHOP 34

16oz fire grilled pork chop, finished with a lime BBQ glaze, served with red skinned mashed potatoes, and chefs choice vegetable.

ASPARAGUS AND PARMESAN STUFFED CHICKEN 28

Roasted chicken stuffed with asparagus and parmesan. Topped with creamy vodka sauce and served over linguini pasta.

VODKA RAVIOLI 26

Ravioli topped with a lush vodka tomato sauce.

210 RICE BOWL 24

Jasmine rice topped with sweet corn and potato hash, avocado and red onions. Topped with crispy seasoned garbanzo beans and a creamy cilantro sauce.

ADD ONS: CHICKEN \$6 | SHRIMP \$8 | SALMON \$10 | STEAK \$12

FROM THE SEA

POMEGRANATE TERIYAKI AHI TUNA 34

Seared ahi tuna topped with a pomegranate teriyaki glaze. Served over jasmine rice with a soy ginger sauce. Accompanied with chefs choice vegetable.

HONEY CAJUN GLAZED SALMON 32

8oz salmon topped with a sweet and spicy glaze. Served with jasmine rice and chef's choice vegetable.

FRIED CAJUN CATFISH 32

Fried catfish seasoned and topped with cajun remoulade. Served over a bed of sweet corn and potato hash and chef's choice vegetable.

SHRIMP AND MUSSEL SCAMPI 29

Shrimp and mussels served over linguine with a housemade garlic and white wine butter sauce.

LINGUINI SALMON 30

Linguini topped with seared salmon tossed in artichoke and roasted pepper cream sauce with capers, wilted spinach and pecorino cheese.

JUMBO CRAB CAKES 36

Two 4oz jumbo lump crab cakes topped with cajun remoulade and capers. Served with sweet corn and potato hash and chef's choice vegetable.

SIDES

CHEF ADAM'S MAC'N CHEESE 6

CHEF'S CHOICE VEGETABLE 6

RED SKINNED MASHED POTATO 5

FRENCH FRIES 6

SWEET FRIES 6

JASMINE RICE 5

SWEET CORN AND POTATO HASH 6

SIDE SALAD 5

BISTRO 210 Is named after snow... it's what we're famous for and we sure do get a lot. Paying homage to our 210 inches of average snowfall, Bistro 210 celebrates the heart, soul and nostalgia of the first 50 years at Peek'n Peak Resort. Here's to making more memories!

ENJOY LIVE MUSIC & CULINARY
EVENTS THROUGHOUT THE
YEAR AT BISTRO 210.

VIEW UPCOMING EVENTS AT PKNPK.COM