

BISTRO 210

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!

VIEW UPCOMING EVENTS AT PKNPK.COM

APPETIZERS

STREET CORN CIGAROS 15

Crispy spring rolls stuffed with Cotija queso topped with sweet corn, smokey feta, cilantro lime crema, fresh jalapeno, and Tajin

LOADED CHILI CHEESE PIEROGI 17

Cheddar potato pierogi topped with chili, cheddar cheese, sour cream, avocado, and scallions

CHICKEN WINGS 18

8 wings tossed in your choice of sauce or dry rub. Served with celery, carrots, and choice of ranch, or bleu cheese dressing

Buffalo, BBQ, Carolina Gold, Garlic Parmesan,
Dry Cajun, Ranch, Lemon Pepper

SOUTHERN NACHOS 15

Crispy corn tortillas topped with cheddar jack cheese and melted queso.
Finished with BBQ drizzle, cilantro lime crema, and Pico de Gallo.

Add your choice of protein for additional cost:

BBQ Pulled Pork 5 | Grilled Chicken 6 | Fried Chicken 7 | BBQ Brisket 8

TUNA TARTARE TOSTADA 17

Fresh poke glazed Ahi tuna with Hawaiian Ogo, toasted sesame seeds,
and creamy wasabi lime avocado over crispy wontons

CONSUMING UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

SALADS

BEET CAPRESE 15

Pickled red beets, baby kale, wild arugula, fresh burrata, and Valencia oranges dressed with citrus and beet vinaigrettes

PEAK HOUSE GREENS 13

Shaved carrots, red onions, grape tomatoes, cucumbers, garlic croutons,
and shaved asiago over mixed greens. Served with your
choice of dressing

210 CAESAR 14

Crispy romaine lettuce tossed in tahini Caesar dressing, topped with
garlic herb croutons, crispy bacon and shaved asiago cheese

CAROLINA COBB 18

Baby collard greens tossed in dill pickle ranch then topped with corn
bread croutons, cucumbers, grape tomatoes, pickled red onion, cheddar
cheese, hardboiled egg, and fried chicken

STRAWBERRY & SMOKY FETA 15

Fresh strawberries, candied pecans, and hickory smoked feta cheese
over mixed greens with balsamic vinaigrette

HANDHELDS

SERVED WITH KETTLE CHIPS

HAVANA SANDWICH 17

Slow roasted pork on toasted focaccia with Caribbean fry sauce,
lettuce, tomato, onion, and pickles

YARDBIRD SANDWICH 19

Nashville hot country-fried chicken on a toasted sesame seed bun with
pimento cheese and spicy pickles

PASTRAMI REUBEN 19

A half-pound of hickory smoked pastrami on soft rye with Swiss cheese,
sauerkraut, dill pickles, and thousand island dressing

BBQ BRISKET SANDWICH 19

12-hr hardwood smoked brisket piled high on Texas toast with BBQ
drizzle, pickled red onions, and fresh jalapeno

CHIPOTLE SHRIMP TACOS 19

Crispy fried shrimp tossed in citrus chipotle sauce served on flour
tortillas with coleslaw, Pico de Gallo, and cilantro lime crema

KID'S MENU

MINI PIZZA 12

7" Pizza topped with red sauce and
mozzarella. Comes with 1 topping.
Additional toppings \$1

CHICKEN TENDERS 12

Comes with one side

MAC AND CHEESE 12

Comes with garlic bread

KID'S BURGER 12

Comes with one side

BUTCHER'S CUTS & PASTAS

BISON BOLOGNESE 35

Rigatoni noodles tossed in a hearty tomato and bison ragout. Topped with herbed ricotta and served with garlic parmesan Pinsa breadsticks

CAJUN PORK CHOP 35

Grilled 14oz bone-in pork chop with red-eye gravy over Cajun red beans and rice with Andouille sausage

PIMENTO MAC N CHEESE 25

A hearty serving of macaroni with pimento cheese sauce.

Add your choice of protein for additional cost:

Pulled Pork 5 | Grilled Chicken 6 | Fried Chicken 7 | BBQ Brisket 8

COWBOY RIBEYE 53

22oz Certified Angus Beef Ribeye topped with Chimichurri.
Served with your choice of 2 sides

C.A.B. NEW YORK STRIP 49

14oz Certified Angus Beef New York Strip steak topped with black garlic butter and caramelized onions. Served with your choice of 2 sides

FROM THE SEA

LOW COUNTRY BOIL 39

Jumbo shrimp, crab legs, andouille sausage, baby red potatoes, and sweet corn on the cob served with clarified butter

SRIRACHA HONEY SALMON 37

Sriracha honey glazed Coho salmon over kimchi fried rice with stir fried Shiitake mushrooms, Bok choy, and Broccolini

FISH & GRITS 35

Blackened Walleye over pimento cheese grits, topped with crispy bacon and scallions

RAINBOW TROUT 33

Pan seared Rainbow trout and crispy bacon over buttery summer squash, sweet corn, and northern beans

SMOKY BOURBON SHRIMP 33

Smoky bourbon glazed jumbo shrimp and baby spinach served over fluffy jasmine rice

SIDES

KETTLE CHIPS 4

COLE SLAW 4

VEGETABLE OF THE DAY 5

CORN ON THE COBB 5

CRISPY RED POTATO 5

FRENCH FRIES 6

SWEET POTATO FRIES 6

HOUSE SALAD 7

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PIZZA

*Gluten Free
Crust Available

HAWAIIAN PIZZA 25

16" garlic herb crust topped with house tomato sauce, shredded mozzarella, crispy bacon, spam lardons and fresh pineapple.

THE BIG DILLY 25

16" garlic herb crust topped with dill pickle ranch, shredded mozzarella, pickle chips, and fresh dill

MEXICAN STREET CORN 25

16" garlic herb crust topped with Elote sauce, shredded mozzarella, crumbled Cotija, sweet corn, fresh jalapeno, pickled red onions and cilantro

OLD FASHIONED 17

Old world Pinsa crust topped with house tomato sauce, baked and finished with grated parmesan and red pepper flakes.

BUILD YOUR OWN 16" 25

16" garlic herb crust topped with house tomato sauce, mozzarella cheese, and one topping of your choice

ADDITIONAL TOPPINGS \$2 EACH:

Pepperoni, Sausage, Spam, Bacon, Bell Peppers, Tomato, Onion, Banana Peppers, Woodland Mushrooms, Spinach, Sweet Corn, Pickled Red Onions, Jalapeno

BETWEEN THE BUNS

*Gluten Free
Buns Available

BLACK & BLEU WAGYU 19

Fire-grilled American Wagyu on a toasted Brioche bun with melted bleu cheese crumble, black garlic aioli and caramelized onions

ALL THE WAY 19

Fire-grilled Angus Beef on a toasted sesame seed bun with cheddar cheese, chili, slaw, yellow mustard and spicy pickles

BISTRO 210 19

Fire-grilled Angus Beef on a toasted Brioche bun with melted cheddar, crispy bacon, lettuce, tomato, and onion

TRUFFLE BURGER 19

Fire-grilled Angus Beef on a toasted Brioche bun with melted Swiss cheese, woodland mushrooms, and truffle aioli

WOODSMAN 19

Fire-grilled Fossil Farms Elk on a toasted Brioche bun with smoky gouda, caramelized onions and garlic aioli

DESSERT MENU

CELEBRATION CAKE 12

BROWNIE SUNDAE 12

OLD FASHIONED BREAD PUDDING 12

SMORES LAVA CAKE 12

ICE CREAM BY THE SCOOP

1 SCOOP 4 | 2 SCOOPS 6