

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 60 years at Peek'n Peak Resort. Here's to making more memories!

VIEW UPCOMING EVENTS AT PKNPK.COM

APPETIZERS

BACON BLEU TRUFFLE CHIPS 16

Housemade chips topped with melted Bleu Cheese, chopped bacon. Finished with a drizzle of truffle oil and balsamic glaze.

PUB PRETZELS 16

5 fried Bavarian pretzels served with Nacho cheese dip and maple mustard.

CHICKEN WINGS 18

8 large chicken wings tossed in your choice of sauce accompanied by carrot and celery sticks, and choice of Ranch or Bleu cheese.

BBQ, Honey Mustard, Sweet Chili, Dry Cranch, Wet Butter Garlic, Buffalo, Nashville Hot, Carolina Gold

SPINACH ARTICHOKE DIP 17

Creamy spinach and Artichoke dip served in a toasted bread bowl and topped with golden brown shaved Parmesan cheese. Served with tri-color tortilla chips.

KID'S MENU

MINI PIZZA 12

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

MAC AND CHEESE 12

Comes with garlic bread

KID'S BURGER 12

Comes with one side

CHICKEN TENDERS 12

Comes with one side

SALADS

PEEK HOUSE GREENS 14

Artisan greens topped with heirloom tomatoes, red onion, cucumbers, shredded carrots and seasoned croutons.

CEASAR SALAD 16

Crispy Romaine lettuce, Parmesan cheese, crispy bacon, tomatoes tossed in a creamy Caesar dressing topped with seasoned croutons.

THE WEDGE 16

Iceberg wedge topped with heirloom tomatoes, crumbled bacon and chives drizzled with creamy Bleu cheese dressing.

Dressings: French, Bleu Cheese, Italian, Balsamic Vinaigrette, House Made Ranch, Honey Mustard, Raspberry Vinaigrette, Smoky Ranch

Add ons: Grilled Chicken 6 | Salmon 9 | Steak 9

SOUP

FRENCH ONION 7 SOUP DE JOUR 7

HANDHELD

SERVED WITH KETTLE CHIPS

ADD FRENCH FRIES 3 | ONION RINGS 4 | SIDE SALAD 5

SMOKED BRISKET REUBEN 20

Sliced Smoked Brisket, melted Cheddar cheese and coleslaw piled high on toasted marble rye. Smothered in bourbon BBQ.

BUTTERMILK FRIED CHICKEN 19

Buttermilk fried chicken on a toasted pretzel bun topped with honey mustard slaw, lettuce, tomato, pickles and a Nashville hot aioli.

SMOKED GOUDA MELT 24

Shaved Prime Rib topped with melted gouda cheese, house slaw, sauteed mushrooms, peppers and onions and A-1 aioli. Served on toasted sourdough bread.

TURKEY CRAN CLUB 18

Thick cut smoked turkey topped with melted Swiss cheese, crispy bacon, mixed greens, tomatoes, red onions and cranberry sauce. Served on toasted focaccia bread.

CHICKEN QUESADILLA WRAP 16

Diced taco seasoned chicken, shredded lettuce, heirloom tomatoes, shredded Cheddar-Jack cheese, peppers, onions and smokie ranch. Served with a side of picante and sour cream.

ENTREES

BLACK 'N BLEU STEAK 62

Grilled 22oz bone-in Ribeye topped with melted Bleu Cheese. Served with Truffle mashed potatoes and grilled asparagus.

CHIMICHURRI STRIP STEAK 42

12oz New York Strip Steak topped with Chimichurri sauce. Served with Truffle fries and grilled asparagus.

MAPLE BOURBON GLAZE PORK CHOP 36

10oz Bone-in grilled Pork Chop smothered with maple Bourbon glaze. Served with Truffle mashed potatoes and fried Brussel sprouts.

SRIRACHA HONEY GLAZED SALMON 38

Blackened Salmon glazed with Sriracha honey sauce served over Kimchi fried rice and stir-fry vegetables.

SCALLOP & GRITS 42

Buttermilk Aged Cheddar grits finished with pan seared scallops, crumbled bacon, bourbon BBQ and Cheddar-Jack cheese.

FISH & CHIPS 22

Jumbo beer battered Haddock filet served with coleslaw, tartar sauce and crispy French fries.

CAJUN ALFREDO 20

A mix of Cajun spices and creamy Parmesan Alfredo sauce served atop Fettuccine noodles with peppers and onions. Served with an Artisan Garlic Breadstick. Add Grilled Chicken 6 | Sautéed Shrimp 9

SMOKED BRISKET MAC & CHEESE 29

Cavatappi pasta in a creamy Gouda cheese sauce. Topped with smoked brisket, crispy bacon, Cheddar-Jack cheese, bourbon BBQ and green onions. Served with an Artisan Garlic Breadstick.

PAPPARDELLE BOLOGNESE 22

Pappardelle pasta tossed in a beef Bolognese and topped with shaved Parmesan. Served with an Artisan Garlic Breadstick.

PIZZA

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, Bacon, Bell Peppers, Tomato, Onion, Banana Peppers, Woodland Mushrooms, Spinach, Jalapeno

BURGERS

SERVED WITH KETTLE CHIPS

ADD FRENCH FRIES 3 | ONION RINGS 4 | SIDE SALAD 5

THE BISTRO 17

1/2lb Brisket Blend char-grilled burger, American cheese, bacon, lettuce, tomato, and onion. Served on a toasted brioche bun with Bistro sauce.

DRUNK'N BLEU 18

Blackened seasoned 1/2lb Brisket Blend burger, melted Bleu Cheese, sautéed wild mushrooms topped with crispy bacon and a house made burgundy ketchup on a brioche bun.

PEEK N' PATTY MELT 17

Melted Swiss and American Cheese on a 1/2lb Brisket Blend burger topped with sautéed mushrooms, onions and A-1 aioli. Served on a toasted marble rye bread.

WESTERN 20

1/2lb Brisket Blend burger topped with melted aged Cheddar cheese, crispy bacon, bourbon BBQ and onion rings. Served on a toasted Brioche bun.

ALL BURGERS CAN BE SUBSTITUTED FOR A BEYOND PLANT-BASED BURGER, GRILLED CHICKEN OR CRISPY CHICKEN
GLUTEN FRIENDLY BUNS AVAILABLE

SIDES

SIDE SALAD 5

TRUFFLE MASHED POTATOES 6

GRILLED ASPARAGUS 6

FRIED BRUSSEL SPROUTS 6

FRENCH FRIES 6

ONION RINGS 8

KETTLE CHIPS 4

ASK YOUR SERVER ABOUT OUR GLUTEN FRIENDLY AND VEGAN MENU