

APPETIZERS

ROASTED BUTTERNUT SQUASH SOUP,	maple crème fraiché	21.95
7.00		
TOMATO BISQUE	Peacock Café classic, Tomato soup puree with touch of cream	6.00
NACHOS	Vegetarian chili, grated cheeses, fresh guacamole and tomato salsa	
9.50		
GUACAMOLE & CHIPS *	With zesty salsa	
6.95		
FIGS AND GORGONZOLA	Sautéed over grilled brioche, Port reduction and balsamic vinegar, golden raisins	10.50
TUNA TARTARE	Marinated cucumber, seaweed salad with wasabi dressing	11.50
FRIED CALAMARI	Spicy tomato sauce	
11.25		
SAUTÉED CALAMARI *	Fresh herb white wine sauce	11.25
SNAKE RIVER FARM AMERICAN KOBE ROAST BEEF	Horseradish and Cornichon	11.95

STARTER SALADS

MED SALAD *	Mesclun greens, crisp vegetables, Dijon vinaigrette	7.95
CAESAR SALAD	Hearts of romaine, Parmesan cheese, homemade croutons	7.95
PEACOCK SALAD *	Arugula, Feta cheese, toasted walnuts, red pepper vinaigrette	9.50
TOMATO & MOZZARELLA*	Basil-olive oil & sea salt	
9.95		
PEAR & GOAT CHEESE SALAD*	Organic greens, raisins, & almonds, Champagne vinaigrette	9.00

MAIN COURSE SALADS

CAESAR SALAD	Hearts of romaine lettuce, Parmesan cheese, homemade croutons with grilled chicken	15.95
	with grilled shrimp	17.95
AHI TUNA SALAD *	Over arugula and endive salad, sesame-lemon dressing	17.95
GRILLED STEAK SALAD *	Mixed greens, asparagus, Gorgonzola cheese, balsamic vinaigrette	19.95
LOBSTER SALAD *	Arugula, endives, shaved fennel, grapes, citrus-tarragon	

dressing
21.95

** GLUTEN FREE ITEMS FOR YOUR PLEASURE
An 18% gratuity will be added to parties of 6 or more*

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MAIN COURSES

ROASTED ORGANIC SCOTTISH SALMON FILET *	Grilled sweet potato & asparagus	21.95
GRILLED MAHI MAHI *	Roasted vegetables, ginger lime aioli	19.95
SEARED PEPPER TUNA *	Spaghetti squash with Fava beans- corn and tomato relish	24.95
JUMBO LUMP CRABCAKES	Baby vegetables, side of remoulade	27.95
PAN ROASTED BRONZINO*	Swiss chard, roasted fingerling potatoes, fennel-butter	26.95
LOBSTER RAVIOLI	Lemongrass cream sauce	25.95
AMERICAN MEATLOAF	Vegetables, mashed potatoes, topped with garden tomato sauce	15.95
GRILLED CENTER CUT BONELESS PORK CHOP *	Mashed potatoes, baby vegetables, raisin-walnuts bourbon reduction	19.95
GRILLED FREE RANGE CHICKEN BREAST *	Served with vegetables, Peacock fries, and barbecue aioli	19.95
BRAISED LAMB SHANK *	mashed potatoes, baby vegetables, Rosemary Pinot Noir Reduction	26.95
FILET MIGNON *	mashed potatoes, grilled asparagus, brandy-peppercorn sauce	32.95
CENTER CUT NEW YORK STRIP LOIN *	herb-butter, Swiss Chard, Peacock fries	31.95

WINTER SPAGHETTI & VEGGIES, *seasonal vegetables, garlic white wine olive oil* 15.95

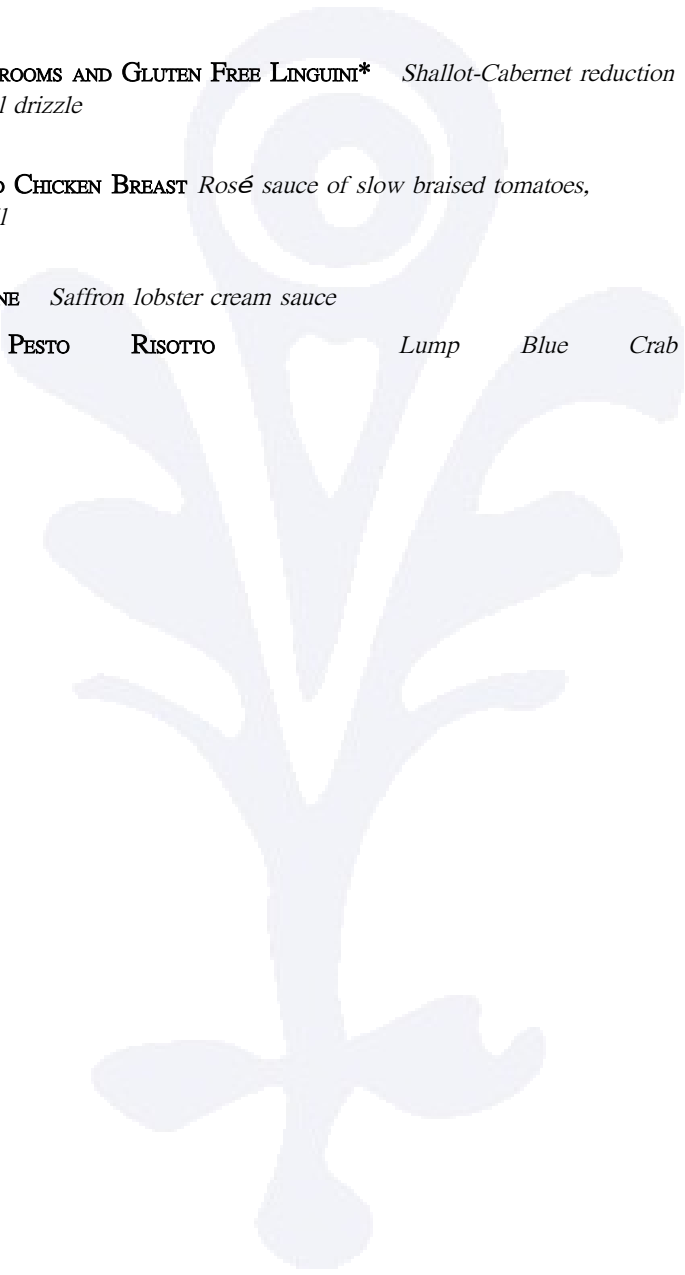
BAKED RAVIOLI *Sautéed spinach, garden tomato sauce, topped with Mozzarella cheese*
16.95

EXOTIC WILD MUSHROOMS AND GLUTEN FREE LINGUINI* *Shallot-Cabernet reduction with white truffle oil drizzle*
19.95

PENNE WITH GRILLED CHICKEN BREAST *Rosé sauce of slow braised tomatoes, light cream and basil*
17.95

SHRIMP & FETTUCCINE *Saffron lobster cream sauce* 22.95

CRAB AND PESTO RISOTTO *Lump Blue Crab and Parmesan*
22.95



BURGERS

BURGER BURGER	<i>100% CAB chuck burger, Peacock fries</i>	
		11.95
BURGER CHEESE BURGER	<i>100% CAB chuck burger, selection of Cheddar, Provolone, Brie and Muenster cheeses, Peacock fries</i>	12.95
BISTRO BURGER	<i>100% CAB chuck burger Gorgonzola cheese, sautéed mushrooms, grilled onions, Peacock fries</i>	14.95
VEGGIE BURGER	<i>House blend patty; tofu, corn, spinach and rice topped with Tomato, Muenster cheese, pesto and sprouts, side of black bean salad</i>	12.95
GRILLED TURKEY BURGER	<i>Guacamole, tomato salsa, Peacock fries</i>	13.95
CURRY-MINT LAMB BURGER	<i>Yogurt-cucumber sauce, Peacock fries</i>	14.95

SIDE DISHES

SAUTÉED SPINACH	5.25	BABY GREEN BEANS	5.25
PEACOCK FRIES	4.95	FRUIT SALAD	6.25
GRILLED ASPARAGUS	5.95	MASHED POTATO	4.95
GRILLED SWEET POTATO	4.95		

THE PEACOCK CAFÉ JUICE BAR

All Juices and smoothies are MADE TO ORDER, all with whole natural fruits and vegetables, NO sugar or sugar products are added.

Fruit options include: apple, banana, grapefruit, lemon, mango, orange, papaya, pineapple, and strawberry, as well as vegetables such as beet, carrot, celery, and ginger for your pleasure. Suggested combinations include:

STANDARD DRINKS (12oz)	<i>(Please note that Smoothies are blended with ice)</i>	5.95
BANANACINO SMOOTHIE	<i>of banana, espresso, honey with skim milk</i>	
CAFE SMOOTHIE	<i>blend of banana, strawberry, and honey with skim milk</i>	
CALIFORNIA SMOOTHIE	<i>blend of apple, banana and strawberry</i>	
ICEBERG SMOOTHIE	<i>refreshing natural lemonade</i>	
ISLAND SMOOTHIE	<i>blend of banana, orange, papaya and pineapple</i>	
MANGO TANGO SMOOTHIE	<i>blend of banana, mango, orange and pineapple</i>	
RED ZINGER	<i>blend of apple, beet, carrot and ginger</i>	
SUN RISE	<i>combination of orange and strawberry</i>	
CARROT, APPLE, CELERY	<i>combination</i>	
FRESH LEMONADE		4.50

Add all natural **mint** or **passion fruit** or **strawberry** (please add .50)

WHEATGRASS try our anti-toxin for a great source of energy 1 OZ 3.25 2OZ 5.95

New from Peacock Café, a Selection of Small Plates Featuring a Variety of International Flavors

SMALL PLATES 6.50

PROSCIUTTO AND FRESH MOZZARELLA, DRIED MISSION FIGS*
HUMMUS & MEDITERRANEAN OLIVES
SLICED SALAMI AND SMOKED GOUDA, ORGANIC OLIVE OIL*
QUINOA SALAD WITH DRIED SOUR CHERRIES AND ALMONDS*
NAAZ KHATOON; ROASTED EGGPLANT WITH POMEGRANATE*

PARMESAN PESTO RISOTTO*
MAC & CHEESE WITH SMOKED HAM
STUFFED MUSHROOM WITH SHRIMP, CHEDDAR AND BLUE CHEESE
QUICK ROASTED PROSCIUTTO WRAPPED PERSIMMONS

SMALL PLATES 8.50

ROASTED BEETS AND GOAT CHEESE, ORGANIC OLIVE OIL AND BALSAMIC VINEGAR*
WHITE BOQUERONES ANCHOVIES, FRESH MOZZARELLA AND ROASTED PEPPERS*
SMOKED SALMON, CITRUS CREAM CHEESE TOAST

GRILLED DRIED LIME CRUSTED MAHI MAHI, TROPICAL FRUIT SALSA*
PEACOCK CAFÉ MEATLOAF, MASHED POTATO AND TOMATO SAUCE
SOUTH AFRICAN BEEF BOBOTIE, YELLOW RICE AND MANGO CHUTNEY*
GRILLED BEEF HOT DOG, PRETZEL BUN, PEACOCK FRIES

IN CELEBRATION OF OUR 20 YEAR ANNIVERSARY, WE ARE OFFERING

ONGOING SPECIALS.

ASK US FOR DETAILS.

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WINES BY THE GLASS

SPARKLING WINE

	GL/BTL
CHAMPAGNE, MOET CHANDON WHITE STAR, FRANCE 17/85	
BRUT, BLANC DE BLANC, THIBAUT-JANNISON , VIRGINIA FEATURED AT STATE DINNER	14/62
ROSE OR BRUT, CRISTALLINO , CAVA, SPAIN	9/29

WHITE WINE SELECTION

CHARDONNAY, HOUSE WINE , FULL CARAFE 750ML 7/21	
TEMPRANILLO ROSE, TIERRA , RIOJA, SPAIN 8.5/29	
RIESLING, J. LOHR , CALIFORNIA 8.5/29	
PINOT GRIGIO, BANFI, LE RIME , TOSCANA, ITALY 8/29	
SAUVIGNON BLANC, SANTA RITA , CHILE 7.50/29	
PINOT GRIS, CARMEL ROAD , MONTEREY, CALIFORNIA SAUVIGNON BLANC, FERRARI CARANO , FUME BLANC, CALIFORNIA	10/41
11.5/45	
SANCERRE, MOULIN DES VRILLERES , FRANCE 12.5/49	
CHARDONNAY, CAMBRIA, KATHERINE'S VINEYARD , CALIFORNIA 12.5/46	

RED WINE SELECTION

MERLOT, HOUSE WINE , FULL CARAFE 750ML CABERNET SAUVIGNON, HOUSE WINE , FULL CARAFE 750ML 7.5/22	7/21
MALBEC, ALTOS LAS HORMIGAS , ARGENTINA 9/29	
PINOT NOIR, MARK WEST , CALIFORNIA 9.5/37	
PINOT NOIR, A BY ACACIA , CALIFORNIA 11.5/45	
MALBEC, CLOS DE LOS SIETE , MENDOZA, ARGENTINA 11/42	
CABERNET SAUVIGNON, SONOMA JUNCTION , SONOMA, CALIFORNIA 11.5/36	
CABERNET SAUVIGNON, ST. FRANCIS , CALIFORNIA 12.5/50	

PEACOCK BEER SELECTION

SOPHIE , BELGIAN STYLE ALE (CHICAGO) 22oz, 17.5	FLEUR , BELGIAN STYLE, 22oz, 19		
PERE JACQUES , BELGIAN STYLE ALE (CHICAGO) 8.5	HOEGAARDEN , BELGIAN WHITE ALE 6.5		
AFFLIGEM , BELGIAN BLONDE 6.5	STELLA ARTOIS , BELGIAN LAGER 6.5	HONKER'S , ALE (CHICAGO) 6	
LEFFE , BELGIAN BLONDE 6.5	KARMELIET , BELGIAN TRIPLE BLONDE ALE 8.5	BASS , PALE ALE 6	
NEW CASTLE , BROWN ALE 6	AMSTEL LIGHT , LAGER 5.5	HEINEKEN , LAGER 5.5	BECK'S , PILSNER 5.5
DOMINION , LAGER 5	DOMINION , OAK BARREL STOUT 6	BUDWEISER , 4.5	STARR HILL DARK STOUT 6
BUD LIGHT , 4.5	RED BRIDGE GLUTEN FREE 6	O'DOULS , NON-ALCOHOLIC 4.5	

20 YEAR ANNIVERSARY SPECIALS FOR THE MONTH OF FEBRUARY

20% OFF BOTTLES OF WINE OVER \$50 ON THE WINE LIST

CHOOSE FROM THE MENU BELOW ANY TWO COURSES YOU PREFER FOR

\$19.91

AVAILABLE NIGHTLY 5-6:30PM AND 9PM-CLOSE

APPETIZER:

TOMATO BISQUE

HUMMUS & MEDITERRANEAN OLIVES

STUFFED MUSHROOM WITH SHRIMP, CHEDDAR & BLUE CHEESE*

MED SALAD, ORGANIC GREENS, MIXED VEGETABLES WITH DIJON VINAIGRETTE*

CHIPS & GUACAMOLE, WITH ZESTY SALSA*

ENTRÉE:

SEAFOOD JAMBALAYA, SHRIMP, SCALLOP, JASMINE RICE, DAILY FISH*

GRILLED MAHI MAHI, ROASTED VEGETABLES, GINGER LIME AIOLI*

GRILLED CAB BONELESS RIBEYE STEAK, 8OZ, ROASTED FINGERLING POTATOES, BABY VEGETABLES,

DIABLO SAUCE*

GRILLED CENTER CUT BONELESS PORK CHOP, MASHED POTATO, BABY VEGETABLES, RAISIN-WALNUT

BOURBON REDUCTION*

WINTER SPAGHETTI & VEGGIES, SEASONAL VEGGIES, GARLIC WHITE WINE OLIVE OIL

EXOTIC WILD MUSHROOMS & GLUTEN FREE LINGUINI, SHALLOT CABERNET REDUCTION WITH WHITE

TRUFFLE OIL DRIZZLE*

DESSERT:

CHOCOLATE GANACHE TART, RASPBERRY COULIS

ASSORTED MIXED BERRIES, WITH FRESH WHIPPED CREAM*

DARK & WHITE CHOCOLATE MOUSSE*

CHOCOLATE CHIP COOKIES WITH VANILLA ICE CREAM

Peacock Cafe

DINNER MENU

COCKTAILS:

Tropical Mojito

11

Rum, Fresh Mango, fresh mint, splash of soda

Oasis

9.50

Cruzan Coconut Rum, Apricot Brandy, Orange and Pineapple Juice

St. Germain

11.50

St. Germain Elderflower liquor, Absolut, lime juice

Pimp ' s Daddy

11.50

Vodka, fresh squeezed lemonade

Margarita on the Rocks

11

Partida Tequila, organic agave nectar

MARTINIS:

Chocolate Coconut Martini

11.5

Coconut rum, Baileys, Crème de cacao, shaved coconut

Raspberry Dreams

11

Absolut Raspberry, Raspberry puree, lemonade, fresh lemons

Sicilian Lemondrop

11

Absolut Citron, Limoncello, Lemon juice

Brazilian Cosmopolitan

9.75

Absolut Mango, cranberry juice, triple sec

Pomegranate Martini

11.5

Ruby Red Vodka, Pama liqueur, Pomegranate juice

Appletini

9.75

Absolut Vodka, Apple Pucker, fresh slice of apple

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