



Weekly Features

www.peachbottominn.com

January 25th – January 31st

Baked Oysters \$12

Shucked raspberry points broiled with panko, jalapeño-artichoke butter

Lamb Cheeseburger Sliders \$14

*Char-grilled lamb burgers (2) topped with Manchego cheese, pickled red onion, herb aioli.
Side seasoned kettle chips*

Tex-Mex Taco Wrap \$15

Tex-Mex seasoned ground beef, grilled shallots & house papas fritas in a grilled flour tortilla wrap. Served with a southwestern-style side salad or house kettle chips

Chicken Enchiladas \$18

(3) El Salvadorian pulled chicken enchiladas with blue corn tortillas, house sauce, rice, beans, fried jalapeños, avocado, queso fresco, chipotle sour cream

Crabby Club \$22

Jumbo lump crab, applewood bacon, smoked gouda & sliced tomato on griddled Texas toast with pimento aioli. Side Old Bay French fries

Chile & Shrimp Rellenos

*A roasted, stuffed tempura fried poblano pepper over refried black beans
single/\$13 – double/\$20 – triple/\$25*

Bistro Beef Stroganoff \$26

Choice filet mignon, rosemary mushrooms, gorgonzola cream sauce over cavatappi egg noodles. Topped with chives and crispy shallots

Chophouse Steak and Shrimp \$40

*7 oz. Chef's-cut chateaubriand of NY Strip with (3) jumbo butterflied fried shrimp
Served with one gourmet side item: rosemary-garlic frites, creamed spinach, whipped bacon-cheddar mash, grilled jumbo asparagus – additional sides/\$5*

Delicious Homemade Desserts:

- Homemade Cupcakes** ask your server about our seasonal daily cupcake
- Flavored Cheesecake** ask your server about our seasonal cheesecake flavor
- Raspberry Volcano** warm chocolate Bundt cake, vanilla ice cream, raspberry compote
- Double Layer Carrot Cake** house-made, the perfect blend of sweet cream & spice
- Peanut Butter Pie** whipped peanut butter & cream cheese, milk chocolate drizzle
- Lemon Berry Mascarpone Cake** lemon cake, fresh berries, powdered sugar