

Welcome to the Lake View Dining Room

We hope that you enjoy your dining experience with us. Should you need any assistance with the food descriptions or have any dietary concerns, please inform your server.

Small Plates

Peaks Cauliflower **V GF**

Served with Sriracha-Ranch Sauce 6.95 cal 247

Chicken Wings **GF**

Served in Your Choice of Sauce, Celery Sticks,

Blue Cheese or Ranch Dip

Sauces: Raspberry Chipotle, Buffalo, BBQ, Virginia Gentleman Whiskey Glaze

Full Order (10) 12.95 cal vary

½ Order (5) 6.95 cal vary

Chicken Tenders

Seasoned, Breaded, Served with Chipotle-Ranch Sauce 8.00 cal 836

Steak Bites **V**

Marinated in Molasses & Apple Cider Vinegar, with Sautéed Button Mushrooms & Horseradish Cream Sauce 15.95 cal 267

Loaded Nachos **V GF**

Vegetarian Chili, Nacho Cheese, Black Olives, Tomatoes & Jalapeño Peppers

Full Order 8.95 cal 1060

½ Order 5.95 cal 600

Eggplant Caponata **V**

Chilled with Grilled Vegetables, Served with Crostini 8.95 cal 240

Soups & Salads

Virginia Whiskey Onion Soup **V**

Jack Cheese Gratin, Toasted Croutons 5.00 cal 495

Vegetarian Chili **V GF**

Cheddar Cheese, Scallions, Sour Cream 7.00/9.00 cal 415

Today's Soup 5.00/7.00 cal vary

Soup & Salad Bar

Fresh Seasonal Selections & Today's Soup 10.95 cal vary

Sharp Top Chicken Salad **V GF**

Spring Mix, Grape Tomatoes, Pita Chips, Choice of Dressing 9.95 cal 246

Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese, Classic Dressing 8.95 cal 168

Add Chicken +4.00 cal 198

Add Portabella +4.00 cal 35

Add Grilled Shrimp +4.00 cal 120

Peaks Seafood Salad Plate

Shrimp, Crabmeat, Spring Mix, Mandarin Orange Slices, Avocado, Fresh Berries, Served with a Blackberry Vinaigrette 10.95 cal 240

Iceberg Wedge Salad

Tomatoes, Bacon, Red Onion, Crumbled Blue Cheese, Blue Cheese Dressing 9.95 cal 578

Burgers & Sandwiches

Served with a choice of one: Coleslaw, Sweet Potato Fries, Waffle Fries, Today's Fresh Vegetables, Cinnamon Apples or Fresh Fruit. Substitute Cheesy Fries +1.00 || Add Soup & Salad Bar +4.95

Classic Burger

8 oz., Lettuce, Tomato, Red Onion, Pickle on a Brioche Bun 9.95 cal 614

Add Bacon +1.50

Add Your Choice of Cheese +1.00

Whiskey-Glazed Bacon Cheeseburger

8 oz., Virginia Gentleman Whiskey Glaze, Lettuce, Tomato, Bacon, Red Onion, Pickle, Pepper Jack Cheese on a Brioche Bun 13.95 cal 1240

Black Bean Burger **V GF**

Housemade Black Bean Patty, Lettuce, Tomato, Pickle, Lime-Cilantro Aioli on a Brioche Bun 13.95 cal 497

Gluten-Free Bun Available Upon Request

Add Your Choice of Cheese +1.00

Portabella Wrap **V**

Portabella Mushroom, Roasted Red Peppers, Spinach, Feta Cheese, Roasted Garlic Spread in a Whole-Wheat Wrap 11.95 cal 531

Chicken Tender Sandwich **V**

Breaded Chicken Tenders with Pesto, Spinach, Roasted Red Peppers & Provolone Cheese Served on Flatbread 12.95 cal 540

Grilled Chicken Breast Sandwich

Grilled Chicken, Lettuce, Tomato, Onion on a Brioche Bun 9.95 cal 380

V – Vegetarian | GF – Gluten-Free

An 18% gratuity will be added to parties of 8 or more.

We believe in using locally grown, organic, sustainably harvested products whenever possible as part of our commitment to protect our environment and cherish our natural surroundings. Our efforts include purchasing produce from Produce Source in Roanoke, VA. Fish cuts are source-approved by the Monterey Bay Aquarium's Seafood Watch Program.

Entrées

Served with Today's Fresh Vegetables.

Cavatappi Pasta v

Grape Tomatoes, Roasted Red Peppers, Mushrooms, White Wine Sauce, Shaved Parmesan, Fresh Basil
13.00 cal 1202

Gluten-Free Pasta Available

Add Chicken +4.00 cal 198

Add Grilled Shrimp +4.00 cal 120

Blackened Catfish

Grilled, White Wine Shrimp Sauce, with Rice
18.00 cal 570

Shrimp & Grits

Shrimp, Andouille Sausage & Ham Sautéed in a Roasted Garlic Sauce, Over Stone-Ground Yellow Grits, with Fresh Tomatoes & Scallions 20.00 cal 692

½ Peaks Chicken

Herb Roasted or Fried, Cinnamon Apples, Mashed Potatoes, Today's Fresh Vegetables
Herb Roasted 20.00 cal 766

Fried 20.00 cal 1218

Please allow 25 minutes for Fried Chicken

Turkey Dinner

Marinated, Grilled with Fingerling Potatoes & Sautéed Vegetables 17.00 cal 740

Beef Petite Tender

5.5 oz., Cauliflower Purée, Roasted Fingerling Potatoes, Mushroom Demi-Glace Sauce
21.95 cal 555

Pork Chop

9 oz., Grilled with Onion Marmalade, Mashed Potatoes 22.00 cal 553

Grilled New York Strip GF

Waffle Fries, Tomato-Tarragon Butter 25.00 cal 1064

Eggplant Timbale v

Flour Seasoned, Fried with Tomato Sauce, Grated Parmesan Cheese, Fresh Mozzarella & Fresh Basil Chiffonade 17.00 cal 453

Kid's Selections

12 years & under.

Grilled Cheese v

Choice of One Side 4.95 cal 817

Peaks Mac 'N Cheese

Choice of One Side 4.95 cal 310

¼ lb. Hamburger

Choice of One Side 6.95 cal 728

Add Your Choice of Cheese +1.00

Pasta

Choice of Marinara Sauce or Butter Sauce, Today's Fresh Vegetable 5.95 cal 728

Sides 2.95

Coleslaw • Sweet Potato Fries • Today's Fresh Vegetables • Fresh Cut Fruit • Waffle Fries • Wild Rice Pilaf
Cheesy Fries 3.95 • Small Tossed Salad 3.95

V – Vegetarian | GF – Gluten-Free

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Peaks of Otter Lodge has served as preferred lodging on the Blue Ridge Parkway for over 50 years. The lodge opened its doors in May of 1964. Since that time, many visitors have passed through the region and enjoyed the Southern hospitality and charm that is uniquely Peaks. Our objective is to make your visit truly memorable. Whether you're with us for pleasure or business, we hope you find your stay with us to be the rare chance to unplug and decompress.

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Beverages

*Refills included on Coffee, Tea, Soda & Water. As part of the "Last Straw Initiative," we will provide a straw for your beverage upon request. **Water served upon request.***

Fair Trade Coffee 2.75

Regular or Decaf

Iced Tea 2.75

Sweetened or Unsweetened

Hot Tea 2.75

Homemade Strawberry Lemonade 3.00

Sodas 2.75

Pepsi / Diet Pepsi / Dr Pepper / Mountain Dew / SoBe Lifewater / Orange Crush / Mist TWST / Pink Lemonade / Ginger Ale

Espresso Drinks 4.95

Cappuccino or Caffe Latte

Specialty Drinks

Sharp Top Martini

Our Premium Martini made with Grey Goose Vodka & Dry Vermouth 10.95

Blue Ridge Martini

Spirits of the Blue Ridge Vodka, Triple Sec, Blue Curaçao & Cranberry Juice 9.95

Happy Camper Martini

Grey Goose Le Citron, St-Germain Liqueur, Club Soda & Fresh Lemon 10.95

Peaks Peach Martini

New Amsterdam Peach Vodka & Peach Purée 8.95

Southern Sangria

Jim Beam Bourbon, Triple Sec, Cinnamon Simple Syrup Topped with a Splash of Cabernet Sauvignon – Smooth & Refreshing 8.95

Flat Top Lightning

Virginia Lightning Moonshine & Lime Juice Served over Ice with a Lime Wedge 8.95

The Bootlegger

Jim Beam Bourbon, Sweet Tea, Simple Syrup & a Lemon Wedge 8.95

Harkening Hill Mojito

BACARDÍ Limón Rum, Lime Juice, Mint & Club Soda 8.95

Lakeside Lavender Spritzer

Tito's Handmade Vodka, Lavender Syrup, Splash of Club Soda & a Squeeze of Lemon Juice 8.95

Otterly Delicious

Malibu Rum, Tito's Handmade Vodka, Cranberry & Pineapple Juices 9.95

Hot Specialty Drinks

Caramel Irish Coffee

Jameson Irish Whiskey, Baileys Irish Cream, Coffee Topped with Whipped Cream & Caramel Sauce Garnish 8.95

Amaretto Coffee

DISARONNO & Coffee Topped with Whipped Cream & Toasted Almonds 7.95

Bavarian Coffee

Peppermint Schnapps, Kahlúa Coffee Liqueur, Coffee & Whipped Cream Topped with Grated Chocolate 8.95

Warm Vanilla Bean Cider

Warm Cider, Vanilla & Jim Beam Bourbon Topped with Candied Walnuts & Whipped Cream 7.95

Beer Selections

Draft

We feature a selection of Virginia craft and domestic beer on tap that changes seasonally. Please ask your server for today's selection. 5.50

Bottled

Premium 4.95

Corona Extra

Heineken

Samuel Adams

Boston Lager

Domestic 4.25

Budweiser

Coors Light

Michelob Ultra

Miller Lite

Virginia Craft 4.25

Ask your server for any additional Virginia craft seasonal bottled beer selections.

Devils Backbone
Eight Point IPA

Blue Mountain
Full Nelson

Wine

Monthly Virginia Wine Specials

Each month, we feature a Virginia wine. Your server will inform you of this month's selection.

Take a Flight! 14.00

Enjoy a 4 Glass Sampler (1.5 oz. of each)

Sparkling

Ruffino Prosecco

Crisp, clean & delicate with fine bubbles caressing the palate. Intense sensations of apples & peaches.

Italy 1/2 Bottle 16 • Bottle 32

Hacienda Brut

Flavors of shortbread, fresh fruit & buttery vanilla

California Bottle 27

White

Canyon Road Pinot Grigio

California Glass 6.95 • Bottle 24

Ruffino Lumina Pinot Grigio

Pears & golden apple accompanied by an elegant minerality

Italy Glass 7.95 • Bottle 26

Canyon Road Chardonnay

California Glass 6.95 • Bottle 24

Clos du Bois Chardonnay

Apple blossom, ripe pear & sweet lemon drop complemented by toasty oak, spice & cream

French meaning: "Enclosure in the Woods"

California Bottle 25

Trinity Oaks Chardonnay

Aromas of citrus with pineapple flavors & a note of sweet oak

For every bottle purchased, a tree is planted in the rain forest.

California Glass 6.50 • Bottle 25

Canyon Road Moscato

California Glass 6.95 • Bottle 24

Chateau Morrisette Our Dog Blue

Melons, citrus fruits, apricots & delicate flowers highlight the soft finish of this soothing wine

Virginia Glass 7.95 • Bottle 26

Prince Michel Viognier

Virginia's official state grape & a great favorite everywhere! Rich & creamy with bold tropical notes.

Virginia Glass 9.95 • Bottle 32

Nobilo Sauvignon Blanc

Passion fruit, gooseberries & nettles with opulent tropical fruit flavors, complemented by herbal & mineral notes

New Zealand Glass 8.95 • Bottle 35

Blush

Rockbridge Jeremiah's Blush

Lively, fresh, fruity & fun

Virginia Glass 7.95 • Bottle 26

Red

Canyon Road Merlot

California Glass 6.95 • Bottle 24

Barboursville Merlot

Limited oak aging offers bright & fresh red berry flavors, very forthcoming aromas of fresh fruit

Virginia Glass 9.95 • Bottle 32

Canyon Road Cabernet Sauvignon

California Glass 6.95 • Bottle 24

Barboursville Cabernet Sauvignon

Spiced berries & chocolate toffee with supple, soft tannins & light oak

Virginia Glass 9.95 • Bottle 32

Robert Mondavi Private Selection Cabernet Sauvignon

Decadent aromas of black cherry, blackberry, vanilla, toasty oak & coffee

California Glass 7.95 • Bottle 26

Mark West Black Pinot Noir

Black cherries & plums, mocha, vanilla & caramel

California Glass 8.50 • Bottle 29

Chateau Morrisette The Black Dog

A harmonious blend of Cabernet Franc, Merlot & Chambourcin

Virginia Glass 7.95 • Bottle 26

Red Diamond Malbec

Off-ripe berries & pomegranate combined with hints of vanilla

Mendoza, Argentina Glass 7.95 • Bottle 26