

SUMMIT HOUSE



APPETIZERS

EDAMAME HUMMUS – \$16  

Romaine Lettuce | Candied Pecan | Pickled Onion | Na'an

STEAMED CLAMS – \$21

Fresh Lemon | Garlic | Parsley | Bacon

TRUFFLE FRIES – \$16 

Parmesan | Truffle Oil | Sea Salt

SALMON CHOWDER – \$14

Soft Herbs

SALADS

WATERMELON SALAD – \$20 

Feta | Jalapeno | Upland Cress | Cucumber | Lemon-mint Vinaigrette

SUMMIT SALAD – \$23  

Edamame | Dandelion | Sundried Tomato

Cherry Bomb Radish | Sunflower Gremolata

BURGERS / SANDWICHES

ALL SANDWICHES SERVED WITH FRIES OR SALAD

GRILLED BEEF BURGER – \$23

Smoked Gouda | Tomato Jam | Applewood Bacon | Upland Cress

CHICKEN SALAD SANDWICH – \$26

Tillamook Cheddar | Washington Apple | Candied Pecans | Cherries

GLUTEN FREE BUNS AVAILABLE UPON REQUEST

ENTREES

SALMON FISH AND CHIPS – \$26

Tartar Sauce | Vinegar Powder

COCONUT CURRY – \$24  

Basmati Rice | Cauliflower | Sweet Peas | Onion | Currants | Summer Squash

PESTO PENNE PASTA – \$21  

Local Mushrooms | Asparagus Tips | Cauliflower | Ground Cherry

ADDITIONS SEARED SALMON – \$15 CHICKEN SALAD – \$10

GLUTEN FREE  VEGETARIAN  VEGAN 

20% gratuity may be added for parties of 6 or more. Two check maximum per table. Please, no split plates.

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be higher risk if these foods are consumed raw or under-cooked.