

Appetizers

BRUSCHETTA

Toasted baguette layered with basil, garlic, roma tomatoes and buffalo mozzarella drizzled with olive oil and a balsamic vinegar reduction. \$12.00

SMOKED SALMON PATE

Pacific cold smoked salmon blended with cream cheese and served with avocado slices and lavash crackers \$18.00

POUTINE

Steak fries covered in melted Beecher's cheese curds and a savory brown gravy. \$12.00

TRUFFLE FRITES

Fries topped with fresh garlic, chives, sea salt, truffle oil and asiago cheese. \$12.00

Salads

Add grilled chicken \$7.00

QUINOA

Quinoa with chickpeas, red apples, feta, raisins, parsley and pecans mixed with a lemon vinaigrette. \$14.00

SUMMIT HOUSE SALAD

Mixed greens with dried cranberries, pine nuts, red onion, apples, blue cheese crumbles tossed in our housemade raspberry maple vinaigrette. \$12.00

SPINACH SALAD

Baby spinach with pears, sugared almonds, blue cheese crumbles tossed in a warm prosciutto vinaigrette. \$12.00

Soups

BISON AND ELK CHILI

Housemade signature chili with ground bison, elk and beef served with warm cornbread. \$12.00

FRENCH ONION SOUP

Caramelized Walla Walla onions in a roasted beef and Burgundy wine broth topped with a toasted crostini and melted Gruyere cheese. \$11.00

DAILY SOUP

Ask your server for today's selection. Served with a toasted crostini. \$9.00

Sandwiches

All sandwiches are served with french fries.
Gluten free bread available on request

SKIERS WRAP

Grilled chicken, applewood smoked bacon, crispy shallots, blue cheese crumbles, arugula lettuce, summit sauce, balsamic vinaigrette and pineapple slaw wrapped in a tomato basil tortilla. \$16.00

CROQUE MADAME*

Grilled Black Forest ham, creamy Havarti cheese, béchamel sauce and a fried egg served on french toast battered bread. \$16.00

CRYSTAL BURGER

Half pound chuck and brisket burger with American cheese served with shredded lettuce, fried shallots, sweet pickles and our housemade Crystal sauce. \$18.00

GRILLED CHICKEN AND BRIE

Granny smith apples, tomato, spinach, bacon and a Dijon balsamic reduction served on a brioche bun. \$17.00

VEGGIE BURGER

Vegetarian patty topped with smoked gouda cheese, lettuce, tomato, onion and a Dijon balsamic reduction on a brioche bun. \$14.00

A 20% gratuity will be added to parties of six or more. Two check maximum per table. \$5.00 split plate fee.

* May be cooked to order. Consuming raw or undercooked beef, fish, poultry or eggs; may result in foodborne illness.*

Entrees

BISON MEDALLIONS*

Bison medallions steak pan-seared with a cranberry Port wine sauce served with mashed potatoes and seasonal vegetables. \$28.00

ITALIAN SAUSAGE AND BAVARIAN SAUERKRAUT

Italian link sausage cooked in a dark ale served with apple kraut and mashed potatoes. \$18.00

CREAMY ASIAGO LINGUINI

Pasta tossed with garlic, spinach and sun dried tomatoes. Served with bread. \$16.00
Add: Grilled Chicken \$7.00

NY STRIP STEAK AND TRUFFLE FRITES*

10oz New York strip topped with herb butter and crispy shallots. Served with seasonal vegetables, truffle fries and summit sauce. \$26.00

ZUCCHINI CORN TACOS

Roasted corn with sautéed onions, tomatoes, zucchini and black beans, served in warm tortillas and topped with tomatillo salsa and Cojita cheese. Served with refried beans and rice. \$16.00

GRILLED HALIBUT TACOS

Grilled pacific halibut fillets topped with a chipotle lime cream, Cojita cheese and cilantro pineapple slaw. Served with refried beans, rice and salsa. \$22.00

BAKED MAC N CHEESE

Penne pasta blended with Havarti, smoked Gouda, Gruyere cheese and bacon and topped with crispy panko. \$14.00

SUMMIT HOUSE FISH AND CHIPS

Wild Pacific halibut fried in our house beer batter served with cilantro pineapple slaw, fries and tartar sauce. \$26.00

Desserts

CHOCOLATE LAVA CAKE

Warm chocolate cake with a molten center and drizzled with caramel sauce. \$8.00

CRÈME BRULEE

Vanilla bean crème brulee custard served with fresh berries. \$8.00

Kids' Menu

12 and under only.

Gluten free bread available on request.

BUTTER NOODLES AND PARMESAN

Linguini noodles lightly tossed in butter and garnished with parmesan cheese. \$8.00

CHEESEBURGER

Quarter pound chuck brisket burger topped with American cheese and served with fries. \$8.00

GRILLED CHICKEN SANDWICH

Grilled chicken breast topped with lettuce on a brioche bun and served with fries. \$8.00

PEANUT BUTTER AND JELLY

Served on white bread and accompanied with fresh fruit. \$8.00

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Beverages

SOFT DRINKS \$3.00

HOUSEMADE LEMONADE \$5.00

HOUSEMADE GINGER ALE \$5.00

FRESH ORANGE JUICE \$4.00

UNSWEETENED ICED TEA \$3.00

TONY'S COFFEE \$3.00

HOT COCOA \$3.00

NUMI ORGANIC HOT TEA \$3.00

Craft Cocktails

THE STEEL

A blend of freshly squeezed citrus, honey, vodka and soda water. \$9.00

BASIL HAYDEN OLD FASHIONED

Basil Hayden bourbon with muddle sugar and bitters, orange and a splash of club soda on the rocks and garnished with a cherry. \$10.00

6,872' MARGARITA

Scratch made margarita mix with Sauza Hornitos tequila. Served on the rocks with lime. \$11.00

BLOODY LUMBERJACK

Our signature 22oz Bloody Mary, served with vodka, bacon, fresh lime, pickled green beans, stuffed olives and a pickle. \$16.00

THE SALTY PALOMA

Grapefruit and lime juices, simple syrup, tequila and soda water. Served with a salted rim. \$11.00

FRENCH 75

Gin, fresh lemon juice and simple syrup with sparkling Prosecco. \$9.00

THE DOWNLOADER

Lemon juice, simple syrup, vodka, gin, rum, tequila and triple sec all topped off with iced tea. Served in a pint glass over ice. \$10.00

DOUBLE IRISH COFFEE

Irish cream, Jameson and coffee. \$10.00

PEPPERMINT PATTY

Peppermint schnapps and hot cocoa topped with whipped cream. \$9.00

HOT TODDY

Jameson combined with honey, lemons and hot water. \$9.00

Beer

16oz Pints \$6 22oz Steins \$9

PYRAMID

ELYSIAN SPACEDUST

IRON HORSE MOCHA DEATH

SEATTLE SEMI SWEET HARD CIDER

16 oz cans \$7

SILVER CITY RIDGE TOP RED

White Wine

ACROBAT PINOT GRIS

King Estate
Willamette Valley, Oregon
2015 \$8.00

PINOT GRIS

Skyfall Vineyards
Columbia Valley
2014 \$9.00

CHARDONNAY

Canoe Ridge Vineyards
Horse Heaven Hills
2014 \$9.00

ACROBAT PINOT NOIR

King Estate
Willamette Valley, Oregon
2016 \$8.00

MERLOT

Skyfall Vineyards
Columbia Valley
2015 \$9.00

CABERNET SAUVIGNON

Seven Falls Cellars
Wahluke Slope
2014 \$10.00

SAUVIGNON BLANC

Kim Crawford
Malborough, New Zealand
2016
\$10.00

RIESLING

Pacific Rim
Columbia Valley
2015
\$8.00

PROSECCO

Cupcake Vineyards
Prosecco, Italy \$9.00

Red Wine

SYRAH

Snoqualmie Vineyards
Columbia Valley
2014 \$8.00

PENDULUM RED BLEND

Columbia Valley
2013 \$9.00

CABERNET SAUVIGNON

Waterbrook
Walla Walla, Washington
2015 \$8.00

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