

## First Tracks

### Truffle Fries

Topped with truffle oil, fresh garlic, salt, and chives. \$12.00

### Poutine

Fries covered in in melted Beecher's cheese and savory brown gravy. \$12.00

### Smoked Salmon Crostini \*

Toasted baguette layered with cream cheese, Pacific smoked salmon, and chives. \$12.00

### Mountain Wings

8 chicken wings tossed in buffalo or BBQ and served with blue cheese dressing and celery. \$12.00

## Soups

### Bison & Elk chili

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

### French Onion

Caramelized Walla Walla onions with a roasted beef and burgundy wine broth topped with a crostini and melted Gruyere cheese. \$10.00

### Soup du jour

Please ask your server for today's selection. Served with toasted crostini. \$8.00

## Salads

Add Grilled chicken for \$6.00

### Spinach Salad

Baby spinach topped with apples, candied pecans, red onions and a citrus vinaigrette. \$8.00

### Summit House Salad

Mixed greens with dried cranberries, pines nuts, red onions, apples, blue cheese crumbles, accompanied with our housemade raspberry maple vinaigrette. \$9.00

### Caesar Salad

Chopped romaine tossed with Parmesan Caesar dressing, seasoned croutons, and shaved parmesan. \$8.00

## Sandwiches

All Sandwiches served with fries.

Upgrade to Truffle fries for \$2.00

Substitute a salad for \$2.00

Gluten free bread available on request

### Skiers Wrap

Seasoned chicken, applewood smoked bacon, crispy shallots, blue cheese crumbles, spring mix, summit sauce, balsamic vinaigrette, and Coleslaw wrapped in a tomato basil tortilla. \$14.00

### Croque Madame

Grilled black forest ham, creamy Havarti cheese, bechamel sauce and fried egg served on french toast battered bread. \$14.00

### Chicken and Havarti

Seasoned chicken, creamy havarti, sliced tomato, spring mix, and pesto aioli. \$16.00

### T.H.C. Sandwich

Sliced turkey, sliced ham, sliced smoked gouda cheese, applewood smoked bacon, mixed greens, tomato, with a pesto aioli on toasted sourdough. \$15.00

### Crystal Burger

Half pound burger with American cheese served with shredded lettuce, crispy shallots, pickles, and our house made Crystal sauce. \$16.00

### Veggie Burger

Vegetarian patty topped with smoked gouda, lettuce, tomato, onion and chipotle aioli. \$15.00

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

\*Our smoked salmon is cold hardwood smoked. Our steaks are cooked to order. 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 at higher risk if these foods are consumed raw or under-cooked.\*

## Entrees

### Creamy Linguini

Pasta tossed with alfredo, garlic, spinach and sundried tomatoes. Served with bread. \$15.00

### Baked Mac & Cheese

Penne pasta blended with havarti, smoked gouda, gruyere, and bacon and topped with toasted panko. \$12.00

### Fish & Chips

Pacific cod dipped and fried in our house made panko tempura beer batter. Served with fries, coleslaw, tartar sauce and a lemon.

2 Piece \$16.00

3 Piece \$18.00

### Steak & Potatoes \*

Steak of the day topped with a herb butter. Served with garlic mash potatoes and seasonal vegetables. \$28.00

### Fish tacos

Three cod tacos topped with chipotle lime creme, cotija cheese, and fresh coleslaw. Served with refried beans, rice, salsa and sour cream. \$18.00

### Braised Short Ribs

Bone in short ribs braised in a demi glaze. Served on a bed of garlic mash potatoes and seasonal vegetables. \$25.00

## Kids' Menu

12 and under only please.

Gluten free bread available on request.

### Butter Noodles

Linguini noodles tossed in butter garnished with Parmesan cheese. \$8.00

### Cheeseburger

Quarter pound burger topped with american cheese on a brioche bun and served with fries. \$8.00

### Grilled Cheese

American cheese on grilled french toast bread. Served with fries. \$8.00

### Chicken Sandwich

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

## Desserts

### Crème Brulee

House made vanilla bean crème brulee custard. Served with fresh berries. \$8.00

### Chocolate Lava Cake

Our guest favorite warm chocolate cake with a molten chocolate center and drizzled with caramel sauce. \$9.00

## Beverages

### Coca Cola Soda \$3.00



### Minute Maid Juices

Apple, Orange, Raspberry Lemonade and Cranberry. \$3.00

### Unsweetened Iced Tea

\$3.00

### Humm Kombucha

Please ask your server for today's selection of Humm kombucha. \$4.00

### Numi Organic Teas

Please ask your server for today's selection of organic Numi teas. \$3.00

### Ghirardelli Hot Cocoa

Topped with whip cream. \$3.00

### Tony's Backcountry Coffee

Served with half & half and sugar. \$3.00

### Alpine Hot Apple Cider

Topped with whip cream. \$3.00

### Darigold Whole Milk

Add chocolate sauce for \$0.50 \$2.00

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

\*Our smoked salmon is cold hardwood smoked. Our steaks are cooked to order. 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 at higher risk if these foods are consumed raw or under-cooked.\*

## Beers

\$6.00 pints  
\$9.00 steins

### **Elysian Dayglow IPA**

Packed with juicy hops featuring pineapple and tropical fruit flavors & aromas.

### **Iron Horse Mocha Death**

Irish Death blended with cocoa and D & M Coffee Roasters espresso.

### **Pyramid Hefeweizen**

This refreshingly unfiltered wheat ale delivers a distinctively smooth flavor worth savoring with friends.

### **Seattle Semi Sweet Cider**

A light, crispy cider with just a touch of sweetness. Honey in color with notes of orange, lemon and apple, this refreshing cider reveals hints of citrus and cinnamon on the palate. \$7.00 16oz can

### **Silver City Ridgetop Red**

Full-bodied and smooth with a sweet caramel flavor balanced with Northwest Liberty hops for a refreshing finish.

## Craft Cocktails

### **Bloody Lumberjack**

Our signature 22oz Bloody Mary, served with Tito's vodka, bacon, fresh lime, stuffed olive and a pickle. \$14.00

### **Double Irish Coffee**

5 Farms Irish Cream, Tullamore Dew Irish whiskey and coffee. Garnished with whip cream. \$12.00

### **6,872' Margarita**

Scratch made margarita with Sauza Blue tequila. Served on the rocks with salt and lime. \$9.00

### **Ski Lift**

Peppermint Schnapps and hot cocoa topped with whip cream. \$8.00

### **Basil Hayden Old Fashion**

Basil Hayden bourbon with muddled sugar and bitters, orange and a splash of soda. Served on the rocks and garnished with a cherry. \$14.00

### **Summit Lemonade**

Our house made 16oz lemonade with a Tito's kick, served on the rocks. Try with one of our flavored syrups. Strawberry, raspberry, blueberry, or blackberry. \$10.00

### **Hot buttered Rum**

Captain Morgan spiced rum mixed with Harvey's hot buttered rum and a cinnamon stick. \$9.00

### **French 75**

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

### **Hot Toddy**

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

### **Mimosa**

Made with our house bubbles and orange juice. \$9.00

## White Wines

### **Chardonnay**

Canoe Ridge Vineyards  
Horse Heaven Hills  
2014 \$9.00

### **Chardonnay**

Maryhill  
Columbia Valley, Washington  
2015 \$8.00

### **Riesling**

Pacific Rim  
Columbia Valley  
2015 \$8.00

### **Sauvignon Blanc**

Kim Crawford  
Malborough, New Zealand  
2016 \$13.00

### **Blanc De Blancs**

Treveri  
Yakima, Washington \$8.00

### **Rose**

A to Z Vineyards  
Oregon  
2017 \$8.00

## Red Wines

### **Cabernet Sauvignon**

Waterbrook  
Walla Walla, Washington  
2015 \$8.00

### **Merlot**

Skyfall Vineyards  
Columbia Valley  
2015 \$8.00

### **Acrobat Pinot Noir**

King Estate  
Willamette Valley, Oregon  
2016 \$8.00

### **Syrah**

Snoqualmie Vineyards  
Columbia Valley  
2014 \$7.00

### **Merlot**

Maryhill Vineyards  
Columbia Valley  
2015 \$9.00

### **Winemaker's Red Blend**

Maryhill Vineyards  
Columbia Valley  
2014 \$8.00