



The Summit House

Crystal Mountain

Beginnings

HOUSE MADE NORTHERN BEAN HUMMUS (FOR 2 PPL) Kalamata Olive Relish, Pickled Carnival Cauliflower, Toasted Quinoa, Micro Basil, Naan, Baby Carrots. **\$18**

CALAMARI "FRIES" Panko Breaded Thin Calamari Steak Strips, Tomato Chutney, Fried Basil. **\$11**

***SMOKED PNW CHARCUTERIE BOARD (FOR 2 PPL)** Cold Smoked Sockeye Salmon, Smoked Trout, Steelhead Rilletto, Capers, Pickled Red Onion, Kalamata Olive, Chive Cream Cheese, Armenian Cracker Bread. **\$20**

***KOBE BEEF SLIDERS (2)** Kobe Beef Patty, House Mustard, Onion Marmalade, Sesame Brioche, Cornichon. **\$13**

CHEF'S SOUP CREATION Daily Creation. **\$8 Cup \$10 Bowl**

From the Garden

CHICKEN PALLIARD Crispy Thinly Pounded Breaded Chicken, Summer Greens, Pickled Red Onion, Heirloom Grape Tomato, English Cucumber, Toasted Quinoa, Herb Vinaigrette. **\$16**

COMPRESSED MELON Seasonal Melon, Feta, Candied Pine Nuts, Summer Greens, Kalamata Olive, French Vinaigrette. **\$12**

SUMMER BERRY Pickled Blueberry, Dehydrated Strawberry, Fresh Mint, Raspberry Pearls, Goat Cheese Crumbles, Mixed Kale, Thyme Citrus Emulsion. **\$13**

Pasture, Land, Sea

WILD GAME CHILI Candied Jalapeno, Smoked Cheddar, Bread Boule. **\$19**

BRAISED LAMB CURRY Leg Braised with Ginger and Aromatics, Tomato Coconut Curry, Minted Yogurt, Naan. **\$26**

***STEAK N' FRITES** Grilled Flank Steak, Herb and Black Truffle Salt House Cut Steak Fries, Glace di Viande. **\$24**

PORK BELLY "REUBEN" Caraway Kraut, Swiss, 1000 Island, House Chips. **\$17**

***SUMMIT HOUSE BISON BURGER** Sauteed Sweet Onion, Smoked Cheddar, Summit Spread, House Chips. **\$19**
"Beyond Meat" Patty substitute available

WILD MUSHROOM POT PIE Seasonal PNW Mushrooms, Onion, Celery, Carrots, Puff Pastry, Herbs. **\$20**

***PNW STEELHEAD** Northern Bean Cassoulet, Panchetta, Lemon Thyme Oil. **\$24**

Resort Executive Chef Chris Park Chef de Cuisine Sam Yanik Service Manager Elise Park Sous Chef Bryce Turner

~ In order to accommodate demand, guests that have finished dining may be asked to relinquish their table ~

20% gratuity may be added for parties of 6 or more. Two check maximum per table. Please, no split plates. *Our smoked salmon is cold hardwood smoked. Our trout is hot smoked. Our steaks and burgers are cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Individuals with certain health conditions may be higher risk if these foods are consumed raw or under-cooked.*