

ELEV 6,872'

# THE SUMMIT HOUSE

## APPETIZERS

### BONELESS CHICKEN WINGS

Tossed in your choice of buffalo sauce or honey BBQ. Served with celery and bleu cheese dressing. \$14

### SHRIMP SCAMPI

Sautéed shrimp tossed in butter, garlic, white wine and fresh lemons. Served with bread for dipping. \$18

### POUTINE

Fries topped with brown gravy and cheese curds. \$12

### SPINACH AND ARTICHOKE DIP

Chopped spinach and artichokes with a blend of cayenne, pepper jack, feta, parmesan and cream cheeses. Served with tortilla chips. \$14

### BRUSCHETTA

Toasted baguettes topped with basil, garlic, Roma tomatoes and buffalo mozzarella. Drizzled with olive oil and balsamic. \$12

### TRUFFLE FRITES

Fresh garlic, chives, sea salt, truffle oil, and Asiago cheese. \$12

## SOUP AND SALADS

Add to any salad: \*Grilled Catch of the Day \$10, \*Steak Selection \$10, Grilled Chicken \$8

### DAILY SOUP

Ask your server about today's selection. \$9

### HOUSE

Mixed greens, dried cranberries, toasted pine nuts, red onions, apples, bleu cheese crumbles, and raspberry-maple vinaigrette. \$9

### GRILLED SHRIMP SUMMER SALAD

Grilled shrimp with Romaine lettuce, mangos, avocados and toasted peanuts, tossed in sesame dressing. \$18

### STRAWBERRY PEAR SPINACH SALAD

Topped with red onion, sugared almonds, goat cheese croutons and poppy seed dressing. \$15

### QUINOA SALAD

Quinoa with chickpeas, feta cheese, Washington apples, raisins, parsley, and pecans. Tossed in sweet lemon vinaigrette. \$14

### CAESAR

Romaine topped with parmesan cheese, croutons, and parmesan Romano dressing. \$9



## SANDWICHES

All sandwiches are served with fries. Gluten free buns available upon request.

### HIKERS WRAP

Grilled chicken, Applewood smoked bacon, crispy shallots, bleu cheese crumbles, greens, summit sauce, balsamic, and slaw, wrapped in a tomato basil tortilla. \$16

### CHERRY CHICKEN SALAD

With Bleu cheese crumbles, pecans, apples, spring mix and cherries. Served on nine grain bread. \$16

### PULLED PORK SANDWICH

Slow cooked bbq pork, topped with coleslaw. \$16

### GRILLED CHICKEN AND BRIE

Grilled chicken, granny smith apples, brie, spinach, bacon and dijon-balsamic reduction. Served on a toasted brioche bun. \$17

### \* CRYSTAL BURGER

Half pound chuck & brisket burger with choice of cheese. Served with shredded lettuce, fried shallots, sweet pickles, and our house Crystal sauce. \$18

### \* RAINIER BURGER "THE MOUNTAIN"

Two beef patties, ham steak, bacon, fried egg, cheddar cheese, lettuce, tomato, onion, and our tangy Rainier bbq sauce. \$22

## ENTRÉES

### \* STEAK AND TRUFFLE FRITES

Grilled and topped with herb butter and crispy shallots. Served with fries and summit sauce. Ask your server for today's cut. \$28

### QUINOA STUFFED PORTABELLA

Grilled portabella mushroom stuffed with a quinoa blend, and balsamic glaze. Served with a side house salad. \$18

### \* CATCH OF THE DAY

Served with rice pilaf and grilled vegetables. \$26

### CREAMY ASIAGO LINGUINI

Tossed with garlic, spinach and sundried tomatoes. Served with crusty bread. \$16  
Add: \*Grilled Salmon, \*Steak, or Shrimp for \$10, Chicken \$8

### CHICKEN PARMESAN

Breaded chicken cutlet covered in provolone and parmesan cheeses on top of a bed of linguini pasta with marinara sauce. \$20

### SUMMIT HOUSE FISH & CHIPS

Fresh pacific halibut, fried in our house beer batter. Served with cabbage slaw, fries and tartar sauce. \$22

A 20% gratuity will be added to parties of six or more. Two check maximum per table. \$5 split plate fee.

Please ask your server for Gluten Free options.

\* May be cooked to order. Consuming raw or undercooked beef, fish, poultry or eggs, may results in food borne illness.