

SUMMIT MOUNTAIN LODGE & STEAKHOUSE

Appetizers

Flatbread of the Day a mix of local seasonal ingredients/daily pricing

Warm Spinach & Artichoke Dip pita toasts, carrot sticks/9

House Smoked Rainbow Trout stoneground horseradish mustard, pickled red onion/10

Wild Prawns Romesco oven roasted red pepper, garlic and tomato, smoked almonds, paprika/12

Greens

Glacier Salad mixed greens, tomatoes, cucumber, carrot, mushrooms, sprouts, lemon vinaigrette/12
add chicken/4 steak/6 salmon/7

Summit Steak Salad mixed greens, grape tomatoes, toasted pine nuts, gorgonzola, sliced hangar steak, huckleberry vinaigrette/18 *substitute grilled salmon/add 2*

Pasta and Seafood

accompanied with a side salad

Wild Atlantic Salmon slow roasted garlic & red pepper sauce, parmesan rice, seasonal vegetable/24
pairing: Three Pears Pinot Gris or Ponga Pinot Noir

Wild Prawns Picatta sun-dried tomatoes, capers, white wine, lemon cream, over linguini/ 24
pairing: J.Gott Sauvignon Blanc OR Steele Cuvee Chardonnay

Giant Portabello roasted pepper, spinach & artichoke, diced tomato, pecorino crumb, red pepper linguine, pesto/
24
pairing: Ponga Pinot Noir

Potatoe Gnocchi saute with roasted garlic, sundried tomatoes, artichokes hearts in a pesto cream sauce,
vegetable/ 19
pairing: Felino Chardonnay

*Consuming raw or undercooked meats, poultry, seafood or eggs may
increase your risk of food borne illness.

*Split plates have an extra charge ask your server about it.

The Butcher's Block

farm-raised locally sourced cuts, *accompanied with fresh side salad*

Saltimboca Chicken breast sauté in white wine with garlic, finished with roasted tomatoes, fresh basil, provolone and prosciutto, served over linguine /22

pairing: Felino Chardonnay or Ponga Pinot Noir

Roasted Pork Tenderloin smoked huckleberry demi, s&p roasted yukons, seasonal vegetable/23

pairing: Ponga Pinot Noir or Yard Sale draft, Tamarack Brewery, Lakeside

Angry Bear Hanger herb marinated and grilled, burgundy demi, garlic mashed, seasonal vegetable/26

pairing: Caymus Conundrum 25th Anniversary Red Blend

The Summit grilled northwestern spice rubbed rib-eye, maître d' butter, s&p roasted Yukons, seasonal vegetable/36

pairing: Moose Drool draft, Big Sky Brewing, Missoula

The Great Northern grilled beef tenderloin, wilted spinach, grilled tomato, gorgonzola cream, garlic mashed, seasonal vegetable/38

pairing: Casas del Bosque "Reserva" Cabernet

Children's Menu *under 10*

Little Bear Pizza/cheese 6 pepperoni/8

Homestyle Shell Mac & Cheese/6

Grilled Chicken Breast with mashed potatoes/11

Dessert

Huckleberry Cheesecake classic house-made cheesecake, graham crust, huckleberry sauce/7

Italian Chocolate Almond Torte a **gluten free chocolate torte with ground almonds, whip cream on top**/11

Summit Sundae choice of chocolate or vanilla ice cream, chocolate & caramel sauces, chocolate shavings, whipped cream, toasted nuts and a cherry/7