

BIG SKY

SUMMIT
HOTEL

MONTANA

BREAKFAST

*Available 6:30am–10:30am | dial ext. 8070 for assistance**Fresh Starts*

SEASONAL FRUIT PLATE	melons, berries, local honeycomb • GF, V	17
CEREAL	choice of cereal, banana • GF, V	10
SMOKED SALMON BAGEL	pickled red onion, capers, lemon, whipped cream cheese	23
GREEK CEREAL BOWL	vanilla-scented yogurt, gluten-free granola, fresh berries • GF, V	19
CRUSHED AVOCADO TOAST	balsamic tomatoes, chevre mousse, baby kale, radish, lemon oil <i>add two eggs 7 add smoked salmon 9</i>	19

Grains & Oats

MONTANA OATMEAL	steel cut oats, toasted almonds, fresh berries • GF, V	18
HONEY-WHEAT PANCAKES	buttermilk, huckleberries, pecans, warm maple syrup • V	19
QUINOA BOWL	poached eggs, avocado, marinated tomatoes, baby kale	21

Local Organic Cage-free Eggs

CROQUE MADAME	two sunny-side eggs, cinnamon-challah French toast, local ham, gruyere, grain mustard	22
SUMMIT BREAKFAST	two eggs, choice of bacon, local honey cured ham, or elk link sausage, Lyonnaise potatoes, toast	19
STEAK & EGGS	two eggs, grilled wagyu flat iron steak, Lyonnaise potatoes • GF	29
MONTANA BENEDICT	two poached eggs, grilled ham, English muffin, huckleberry hollandaise, Lyonnaise potatoes	24
BUILD YOUR OWN OMELET	three eggs, Lyonnaise potatoes, toast <i>choose three additional items:</i> onions, bell peppers, mushrooms, tomatoes, spinach, avocado, bacon, ham, elk sausage, cheddar-jack cheese, Swiss cheese	19

PROUDLY FEATURING PRODUCTS FROM THESE LOCAL FARMS & PRODUCERS

Montana Wagyu Cattle Co. | Amaltheia Farms & Dairy | On the Rise Bread Co. | Quality Food Distributing | 406 Market | Prairie Harvest | Bausch
Potatoes | MT Natural Pork | Riverence | Grains of Montana | Genuine Ice Cream | Seafoods of the World | Beehive Bros. | Eco Montana

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Kids (12 and under)

MC BIG SKY	egg, bacon, American cheese, English muffin, fruit cup	17
PANCAKES	silver dollar chocolate-chip pancakes, warm maple syrup, fruit cup	16
EGGS & BAKEY	scrambled eggs, bacon, home fries, toast, fruit cup	17

Breakfast Sides

LYONNAISE POTATOES	8	SINGLE PANCAKE	8
BACON, HAM, OR ELK LINKS	9	TOAST, BAGEL, OR ENGLISH MUFFIN	7
SINGLE EGG	5		

Beverages

ORANGE, CRANBERRY, APPLE JUICE	5	POT OF COFFEE	24
MILK <small>(skim, 2%, whole, oat, almond, soy)</small>	5	AMERICANO	7
SELECTION OF HOT TEA	5	LATTE OR CAPPUCCINO	8
UNRIVALED COFFEE <small>(regular or decaf)</small>	5	MOCHA	9

Morning Smoothies

STRAWBERRY BANANA	strawberries & bananas	14
GREEN MONSTER	kale, spinach, avocado, apple juice	14
WILDBERRY PERFECT	blackberries, strawberries, blueberries, huckleberries	14

All menu items were prepared in a kitchen that also processes wheat. If you have any dietary restrictions, allergies or requests, please let your server know. Items available as gluten free and/or vegetarian are noted on menu as GF and V respectively.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
20% service charge will be added to all room service orders. 4% tax.

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HOTEL | MONTANA

LUNCH & DINNER

Available 11:00am–10:00pm | dial ext. 8070 for assistance

Shareables

AHI POKE	avocado, wonton chips, wasabi tobiko, sriracha aioli	24
CHARCUTERIE	Montana made salami to include; venison, white truffle, wild boar and duck, warm Flathead cherry jam, selection of cheese	34
MEZEH	marinated olives, roasted carrots, hummus, apricot glazed cashews, cucumbers, dates, grilled flatbread	30

Soups

GREEN CURRY CHILI	house-smoked turkey, chickpeas, butternut squash, lime crème fraîche, grilled naan	17
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Salads

NASHVILLE HOT CHICKEN WEDGE	crispy chicken breast, cracked pepper bacon, tomato, cucumber, Boursin cheese, signature ranch	27
RED, WHITE AND BLUE STEAK SALAD	red and white quinoa, baby kale, grilled wagyu flat iron, asparagus, roasted tomatoes, chickpeas, maytag blue cheese dressing	34
AHI SALAD	seared ahi, frisée, huckleberries, toasted pepitas, goat cheese, roasted beets, shaved radish, tamari vinaigrette	30

Kids (12 and under)

GRILLED CHEESE	grilled cheese & French fries • V	16
FRIED CHICKEN	chicken tenders, French fries, ranch dressing • GF	16
GOUDA MAC & CHEESE	gouda mac & cheese • V	13
KID'S STEAK	beef steak, roasted potatoes, seasonal vegetables • GF	18

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Handhelds choice of side: mac & cheese | parmesan fries | house chips | broccoli slaw | quinoa salad | grilled asparagus**DUCK TACOS** seasoned duck confit, garlic-herb cheese, mushrooms, onions, braised red cabbage, honey mustard 27**FRIED COD FISH TACOS** panko-crusted cod, ginger-miso slaw, avocado, lime 24**WAGYU CHEESEBURGER** 8oz MT wagyu, MT thick-cut bacon, cheddar cheese, L.T.O.P. 26**PICKLE CHICKEN SANDWICH** crispy chicken, grilled ham, muenster cheese, broccoli slaw, fried pickles 24**WAGYU TIPS SANDWICH** wagyu steak tips, smothered onions and mushrooms, rapini, roasted tomatoes, Swiss cheese, creamy chimichurri 27**FARMHOUSE CLUB** whole wheat toast, avocado, pickled asparagus, hummus, cucumber, shaved radish, arugula, tomato 21*Entrees***BISON RIBEYE** 18oz bison ribeye, bravas potatoes, mushrooms and onions fondue, broccolini, smoked bone marrow butter 58**BRAISED PORK SHANK** smoked gouda polenta, summer squash, huckleberry glaze 47**BUCATINI** forest mushrooms, sweet peas, Romano pecorino, roasted red peppers 27**LEMON CAPER PRAWNS** lightly smoked colossal shrimp, lemon caper sauce, charred zucchini and squash, tomatoes, garlic-pomme dauphinoise 43*Desserts***WHITE CHOCOLATE BASIL MOUSSE** house-made mousse, Chantilly-bourbon whipped cream, berry compote, toasted almonds 16**DECADENT CHOCOLATE CAKE** chocolate cake, Swiss meringue, cherry compote, toasted almonds and coconut 17**CINNAMON COFFEE CAKE** cinnamon-almond crumble, poached pears, honey-lavender ice cream • GF, V 17**REAL ICE CREAM SHAKES** vanilla, chocolate, huckleberry, vegan salted caramel 15

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