

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

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**SMOKED SALMON BAGEL** pickled red onion, capers, lemon, whipped cream cheese 21

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**CRUSHED AVOCADO TOAST** balsamic tomatoes, chevre mousse, radish, lemon oil, baby kale • V *add two eggs* | 8 *add smoked salmon* | 9 20

### *Grains & Oats*

**MONTANA OATMEAL** steel cut oats, dried fruit, toasted almonds, fresh berries • GF, V 18

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**HONEY-WHEAT PANCAKES** buttermilk, huckleberries, pecans, warm maple syrup • V 20

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**GREEK GRANOLA BOWL** vanilla-scented yogurt, gluten-free granola, fresh berries • GF, V 20

### *Local Organic Cage-free Eggs*

**SUMMIT BREAKFAST** two eggs, choice of bacon, local honey-cured ham, or elk link sausage, Lyonnaise potatoes, toast 23

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**QUICHE** Carmelized onion, tomato tarragon fondue, gruyere cheese • GF 20

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**THREE-EGG OMELET** choice of fillings, Lyonnaise potatoes, toast 23  
*choose three ingredients:* onions, bell peppers, mushrooms, tomatoes, spinach, avocado, bacon, ham, bison sausage, cheddar-jack cheese, Swiss cheese

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

*Kids* (12 and under)

<b>BREAKFAST SANDWICH</b> egg, bacon, American cheese, English muffin, fruit cup	18
<b>CHOCOLATE CHIP PANCAKES</b> silver dollar chocolate-chip pancakes, syrup, fruit cup	18
<b>EGGS &amp; BACON</b> scrambled eggs, bacon, home fries, wheat toast, fruit cup	18
<b>CEREAL</b> Froot Loops & milk, fruit cup	12

*Breakfast Sides*

<b>LYONNAISE POTATOES</b>	8	<b>SINGLE PANCAKE</b>	8
<b>COLD CEREAL</b>	12	<b>TOAST, BAGEL, OR ENGLISH MUFFIN</b>	7
<b>SINGLE EGG</b>	5	<b>BACON, HAM, OR ELK LINKS</b>	9

*Beverages*

<b>ORANGE, CRANBERRY, APPLE JUICE</b>	5	<b>HOT TEA</b>	5
<b>FRESH ORANGE JUICE</b>	7	<b>COFFEE</b> (regular or decaf)	5
<b>MILK</b> (skim, 2%, whole, oat, almond, soy)	5	<b>LATTE OR CAPPUCCINO</b>	8

*Morning Smoothies*

<b>STRAWBERRY BANANA</b> you guessed it, strawberries & bananas, oat milk • GF, V	14
<b>GREEN MONSTER</b> kale, spinach, avocado, apple juice • GF, V	14
<b>SINGLE EGG</b> blackberries, strawberries, blueberries, huckleberries • GF, V	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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## LUNCH

*Available 11:00am–5:00pm | dial ext. 8070 for assistance**Soups***MISO SOUP** tofu, shiitake, wakame, tamari, sesame • GF *add pork dumplings | 8* 15**GREEN CURRY CHILI** house-smoked turkey, chickpeas, butternut squash, lime crème fraiche, grilled naan 10/17*Salads***MANDARIN SALAD** miso salmon, Arcadian mix, edamame, wontons, cashews, ginger-tamari vinaigrette 30**GRAIN BOWL** wakame, avocado, pickled vegetables, creamy yuzu dressing • V 22*crunchy tofu | 9* *add miso salmon | 20**add abi poke | 16* *add steamed dumplings | 8**Entrees***KATSU FISH SANDWICH** Panko crusted cod, tonkatsu sauce, sesame-ginger slaw, milk bread, French fries 24**THAI CHICKEN ROTI** fried chicken, tamarind aioli, cabbage, fried rice noodles, peanuts, flat bread, French fries 22**CHEESEBURGER** 8oz MT Wagyu, MT thick-cut bacon, American cheese, L.T.O.P., roasted garlic aioli, French fries 28**REUBEN SANDWICH** Wagyu corned beef, Swiss cheese, sauerkraut, Russian dressing, marbled rye bread, French fries 26

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## *Kids* (12 and under)

**GRILLED CHEESE** grilled cheese & tomato soup • V 17

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**CHICKEN TENDERS** chicken tenders, fries, ranch dressing • GF 18

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**MAC & CHEESE** gouda mac & cheese • V 16

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**STEAK & POTATOES** beef steak, roasted potatoes, seasonal vegetables • GF 22

## *Kids Treats* (12 and under)

**ICE CREAM** scoop of ice cream 7

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**MILK & COOKIES** chocolate chip cookies & milk 12

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## DINNER

*Available 5:00pm–10:00pm | dial ext. 8070 for assistance**Appetizers***ELK TARTARE** huckleberries, puffed rice, Marcona almonds, lemon oil • DF 32**MUSHROOM STRUDEL** chevre mousse, baby kale, balsamic reduction • V 23**ROCK SHRIMP & CRAB GRATIN** rock shrimp and lump crab, saffron soubise, dauphinoise potato, crostini 27*Soups & Salads***TOMATO AQUAVIT BISQUE** chives, vanilla, sunchokes • GF, V 14**PEAKS SALAD** petite lettuces, candied walnuts, red d'anjou pear, huckleberry vinaigrette • GF, V 16**CAESAR SALAD** romaine hearts, garlic croutons, grape tomatoes, anchovies, shaved parmesan 20*Entrees***BROILED JIDORI CHICKEN** heirloom carrots, potato puree, brandied-cream sauce 60**ANGUS TENDERLOIN** potato puree, grilled asparagus, bordelaise 75**CHILEAN SEABASS** olive oil basted, broccolini, lingonberry arancini • GF 58**BUTTERNUT SQUASH RAVIOLI** baby kale, mushroom, edamame, parmesan, pecan-brown, butter,  
apple and cranberry chutney, balsamic glaze • V 37

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*Kids* (12 and under)**GRILLED CHEESE** grilled cheese & tomato soup • V 17**CHICKEN TENDERS** chicken tenders, fries, ranch dressing • GF 18**MAC & CHEESE** gouda mac & cheese • V 16**STEAK & POTATOES** beef steak, roasted potatoes, seasonal vegetables • GF 22*Kids Treats* (12 and under)**ICE CREAM** single scoop of gelato 7**MILK & COOKIES** chocolate chip cookies & milk 12*Dessert***WHITE CHOCOLATE BASIL MOUSSE** house-made mousse, Chantilly-bourbon whipped cream berry compote, toasted almonds 17**DECADENT CHOCOLATE CAKE** chocolate cake, Swiss meringue, cherry compote, coconut, toasted almonds 18**VEGAN SALTED CARAMEL SHAKE** • V 18**REAL ICE CREAM SHAKE** vanilla, chocolate, or huckleberry 16**CINNAMON COFFEE CAKE** cinnamon-almond crumble, honey-lavender ice cream • GF 18  
V • *with salted caramel vegan ice cream*

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