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# CARABINER

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## *STARTERS*

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- BURRATA & STONE FRUIT** 19  
crispy prosciutto, kale, white balsamic gastrique · GF
- AHI POKE “NACHOS”** 20  
avocado salad, sesame, sriracha aioli, scallions, sweet soy, crispy gyoza, wasabi tobiko
- FARMER’S BOARD** 28  
local artisan cheese & charcuteries, smoked deviled eggs, cornichons, bourbon-apple mostarda
- CANTALOUPE GAZPACHO** 12  
yogurt, dried blueberries, lemon oil · GF, V
- LETTUCE CUPS** 18  
spicy minced bison & pork, Thai chilies, basil, cilantro, lime, peanuts, puffed rice, butter lettuce, sweet-chili dipping sauce · GF

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## *SALADS*

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- COBB SALAD** 19  
chopped lettuce, grilled chicken, grape tomatoes, garlic croutons, bacon, hard-boiled eggs, avocado, smoked blue cheese dressing,
- WALDORF TUNA SALAD** 21  
seared Ahi tuna, butter lettuce, green apples, celery, red grapes, candied walnuts, creamy honey-cider dressing
- PETITE KALE SALAD** 17  
pickled strawberries, feta crumbles, candied pecans, dried figs, raspberry-sherry vinaigrette

All menu items were processed 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.

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## *HAND HELDS*

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- FISH TACOS** 23  
beer battered Flathead Lake whitefish, pico de gallo, cabbage, adobo crema, corn-flour tortillas, French fries
- BÁNH MI SANDWICH** 19  
smoked pork belly, pickled carrots, daikon, jalapeno, cucumber, cilantro, crusty baguette, sriracha aioli, French fries
- SUMMIT BURGER** 24  
8oz. Wagyu beef, grilled onions, American cheese, applewood smoked bacon, bistro sauce, ciabatta bun, French fries

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## *ENTRÉES*

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- STEAK FRITES** 52  
Wagyu butcher's cut, truffle-parmesan fries, remoulade, grilled asparagus, smoked bone marrow butter
- POTATO GNOCCHI** 24  
blistered tomatoes, pea shoots, shaved pecorino, broccolini, spring pea cream sauce · V
- ALMOND TROUT** 32  
fingerling potatoes, pickled corn relish, haricot verts, huckleberry vinaigrette · GF

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