

BIG SKY

# SUMMIT HOTEL

MONTANA

## BREAKFAST

Available 6:30am–10:00am | dial ext. 5784 for assistance

### Breakfast Plates

<b>MONTANA OATMEAL</b>	gluten-free oats, brown sugar, sliced almonds, dried fruit • GF, V	12
<b>SUMMIT BREAKFAST</b>	two eggs any style, choice of bacon, link sausage, or smoked ham, home fries, toast, fresh fruit	18
<b>PARFAIT</b>	vanilla Greek yogurt, gluten-free Montana granola, fresh berries • GF, V	16
<b>PANCAKE STACK</b>	three buttermilk pancakes, whipped butter, warm maple syrup, fresh fruit • V	16
<b>BAGEL &amp; LOX</b>	cured & cold-smoked pacific sockeye salmon, cream cheese, red onion, capers, everything bagel	12
<b>BUILD YOUR OWN OMELET</b>	<i>choose three items:</i> onions, bell peppers, mushrooms, tomatoes, jalapeños, spinach, bacon, ham sausage, cheddar cheese, Swiss cheese. Served with toast, home fries & fresh fruit.	18

### Kids (12 and under)

<b>KID'S BREAKFAST</b>	two eggs, home fries, bacon & toast	14
<b>KIDS PANCAKE</b>	pancake, bacon, maple syrup	14

### Breakfast Sides

<b>COLD CEREAL</b>	5	<b>TOAST OR ENGLISH MUFFIN</b>	4
<b>ONE PANCAKE</b>	5	<b>BAGEL</b>	5
<b>HAM, BACON, OR SAUSAGE</b>	5	<b>ONE EGG, ANY STYLE</b>	3
<b>HOME FRIES</b>	4	<b>FRESH FRUIT</b>	10

### Drinks

<b>FRESH ORANGE JUICE</b>	6	<b>MILK (SKIM, 2%, WHOLE, ALMOND, SOY)</b>	4
<b>JUICE (CRANBERRY, APPLE, ORANGE)</b>	4	<b>COFFEE, DECAF, TEA</b>	12 pot

## PROUDLY FEATURING PRODUCTS FROM THESE LOCAL FARMS & PRODUCERS

Montana Wagyu Cattle Co. | Amaltheia Farms & Dairy | On the Rise Bread Co. | Garden City Fungi | 406 Market | Native Fish Keepers | Prairie Harvest  
Bausch Potatoes | Montana Natural Pork | Riverence | Grains of Montana | Vertical Harvest | Seafoods of the World | Beehive Bros.

20% service charge will be added to all room service orders. 4% tax.

# ALL-DAY DINING

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

## Snacks

<b>TURKEY CHILI</b> white beans, green chilies, crème fraîche • GF	12
<b>BRIE EN CROUTE</b> brandied-fruit compote, crostini • V	19
<b>FARMER'S BOARD</b> local & artisan cheeses and charcuteries, smoked deviled eggs, cornichons, bourbon-apple mostarda	24
<b>SUMMIT BURGER</b> Wagyu beef, grilled onions, American cheese, applewood smoked bacon	19
<b>HARVEST SALAD</b> Arcadian greens, butternut squash, pecons, kamut, manchego, dried cranberries	16
<b>CAESAR SALAD</b> romaine hearts, garlic croutons, grape tomatoes, anchovies, shaved parmesan	16
<b>SALAD ADD-ONS</b> grilled chicken • 6 blackened salmon • 8	

## Kids (12 and under)

<b>GRILLED CHEESE</b> American cheese, fries	14
<b>CHICKEN STRIPS</b> fries, choice of ranch or BBQ sauce	16
<b>PASTA NOODLES</b> parmesan, butter • V	14

## Desserts

<b>MILK SHAKES</b> vanilla, chocolate, huckleberry, or cookies & cream • GF, V	10
<b>VANILLA CRÈME BRULÉE</b> candied ginger, huckleberry compote, caramel floss • GF, V	12
<b>CHOCOLATE CAKE</b> caramel, warm gonache, vanilla gelato • V	12
<b>SUMMIT SUNDAE</b> vanilla, chocolate, and huckleberry gelatos served with caramel sauce, copped peanuts, M&M's, chocolate sauce, sprinkles, whipped cream & cherries • GF	16

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.

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# DINNER

Available 5:00pm–9:30pm | dial ext. 8070 for assistance

## Appetizers

<b>JUMBO SHRIMP COCKTAIL</b>	brined & poached, tamarind cocktail sauce • GF	22
<b>ELK TARTARE</b>	huckleberry, puffed rice, Marcona almonds, lemon oil	28
<b>CRISPY CALAMARI</b>	pickled vegetables, sweet chili aioli	22
<b>MUSHROOM STRUDEL</b>	whipped chevre, petite greens, balsamic reduction • V	17
<b>OYSTERS ROCKEFELLER</b>	spinach, bacon, breadcrumbs, Romano cheese	26

## Soups & Salads

<b>TOMATO AQUAVIT BISQUE</b>	chives, vanilla, sunchokes • GF, V	12
<b>PEAKS SALAD</b>	petite lettuces, candied walnuts, red d'anjou pear, huckleberry vinaigrette • GF, V	9
<b>WEDGE SALAD</b>	iceberg lettuce, bacon, grape tomatoes, crispy shallots, smoked-bleu cheese dressing • GF	8
<b>CAESAR</b>	romaine hearts, garlic croutons, anchovies, parmesan	11

## Composed Entrees

### SESAME CRUSTED AHI

seared rare, togarashi, kamut, heirloom carrots, sweet soy

42

### CRISPY GNOCCHI

marinated tomatoes, forest mushrooms, truffle oil, parmesan, arugula & walnut pesto • V

28

### PISTACHIO TROUT

Riverence steelhead, roasted vegetables, huckleberry beurre blanc • GF

34

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## Chophouse Cuts

Choose a sauce for your steak: *sauce bearnaise, bordelaise, truffle compound butter*

<b>36OZ TOMAHAWK (FOR 2)</b>	30 day Dry-Aged, Schroeder Black Angus, Iowa • GF	175
<b>8OZ ANGUS TENDERLOIN</b>	30 day wet-aged, SMH Cattle Co., Montana • GF	47
<b>8OZ BUTCHER'S STEAK</b>	Rotating cut, Montana Sourced • GF	34
<b>16OZ BISON COWBOY</b>	30 day wet-aged, Triple 7 Ranch, South Dakota • GF	72
<b>16OZ ANGUS RIBEYE</b>	45 day Dry-Aged, Morgan Ranch, Nebraska • GF	68
<b>14OZ WAGYU NY STRIPLOIN</b>	30 day wet-aged, Montana Wagyu Cattle Co., Montana • GF	58
<b>BROILED HALF CHICKEN</b>	Mao Jidori Farms, California • GF	34

## Enhancements

### AU POIVRE • 5

four-peppercorn crust,  
branded cream sauce • GF

### LOSCAR • 18

lobster meat, asparagus,  
sauce béarnaise • GF

### SMOTHERED • 7

roasted pearl onions, forest  
mushrooms • GF, V

### 6OZ LOBSTER TAIL • 36

cold water, butter poached &  
broiled • GF

## Sharable Sides

<b>MASHED POTATOES</b>	yukon gold, boursin, chives • GF, V	10
<b>GRILLED ASPARAGUS</b>	fried garlic, lemon oil • GF, V	12
<b>POMMES FRITES</b>	truffle salt, grated Romano, parsley • GF, V	7
<b>HEIRLOOM CARROTS</b>	roasted & blistered, za'atar, agave • GF, V	12
<b>MAC &amp; CHEESE</b>	lobster knuckle, white cheddar, old bay	18
<b>ROASTED FINGERLINGS</b>	garlic, sea salt, duck fat • GF	11
<b>CREAMED CORN</b>	truffle shavings, fontina cheese • GF, V	12

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