



Welcome

Upscale on mountain dining at its best.
Where Northwest cuisine and global flavors meet and are presented
in an unpretentious manner by a friendly and knowledgeable staff,
with food that stimulates the senses.

Soups/Salads

*Items served with fresh bread, herb oil
and balsamic vinegar*

Soup of the day - staff creation 6

Roasted Tomatillo White Stew - pearl onions,
carrot, celery, white bean, white rice
and fresh herbs 7

Creole Style Lobster Bisque - smoked bell peppers,
savory crostini and saffron crème fraiche 8

***Nicoise Salad** - lemon oil cured Ahi tuna, green beans,
roasted Yukon Gold potato, roasted red peppers, avocado,
olive tapenade, hard boiled egg and mixed field greens
tossed in citrus balsamic vinaigrette 13
substitute seared rare Ahi tuna 4


Roast Beet Panzella Salad - spinach chiffonade, Mt.
Townsend Creamery trailhead cheese and lemon thyme
vinaigrette 8 add hardwood smoked bacon 3

Roast Turnip and Pear Salad - blood orange supremes,
cayenne candied walnuts. Mt. Townsend Creamery
fromage blanc, rucicola and tossed in pear
champagne vinaigrette 9

Garden Green - mixed greens, cherry tomato, carrot,
cucumber, crostini, sunflower seeds and choice of dressing:
citrus balsamic, blue cheese, champagne vinaigrette 6
add any Mt. Townsend Creamery Cheese 2

Small Plates


Asian Braised Short Rib - pomegranate ponzu soy glaze,
peanut ginger gremolata with grilled pineapple and
glass noodle slaw 11


 **Churico Bites** - vermont bred and cured
Portuguese style sausage, fried bread, parsley oil, balsamic
reduction and shaved parmesan cheese 10

Baked MTC Cirrus Puff Pastry - mixed crackers,
apple slices and lavender balsamic reduction 11
(please allow 15 minutes, but well worth it!)

Fondue - house blend of classic euro swiss cheeses,
served with bread, apples and grapes
for 1-2(9) for 2-4(14)

Mac n Cheese - elbow macaroni with smoked gouda and
jack cheese sauce topped with bread crumbs and cheese 9
add dungeness crab 4 - add churico 4
add hardwood smoke bacon 3 - add white truffle oil 2

 **Sautéed Shrimp** - white wine, lemon, butter,
cherry tomato and tarragon 9


 ***Tekkadon Bowl** - seared rare #1 Ahi tuna,
seasoned jasmine rice, wasabi/avocado puree,
pickled cucumber and seaweed salad 11


Bigger Plates

Pasta of the Day - staff creation

Special of the Day - staff creation

Croque Monsieur - toasted white bread sandwich with
black forrest ham, bechamel sauce and melted swiss cheese
served with a field green salad in house dressing 12
add sunny side up egg for a **Croque Madame** 2

 **Roasted Leg of Lamb Sandwich** - roasted red peppers,
caper aioli, olive tapenade, topped with MTC fromage blanc
and served warm with Greek seasoned French fries 14

 **Inside Out Veggie Pot Pie** - squash, zucchini, mire
poix, mushrooms, potatoes with rosemary velote in a
puff pastry bowl and served with a field green salad
in house dressing 13 - add chicken or churico 4

Willis' Nasi Goreng Ayam (fried chicken)
SE asian spiced young fried chicken with jasmine rice,
mixed vegetable and spicy sambal 13

Steak and Fries - 7 oz. Certified Angus Beef flat iron steak
with garlic parmesan shoestring fries, topped with your
choice of house made butter: steakhouse, blue cheese,
chipotle, or ginger soy 15 add sautéed mushrooms 3

Summit Cheese Burger - all natural 1/2 pound burger on
a foccoccia bun with ODT aioli, spinach, tomato, onion and
your choice of cheese: maytag blue, MTC fromage blanc,
MTC new moon jack, MTC trailhead 15
add hardwood smoked bacon 3 - add avocado 3

Late Breakfast Special - ask server

Sides


seasoned white rice 5

shoestring garlic parmesan french fries 5
add truffle oil 1 - add chili and cheese 5

mixed sautéed vegetable with fresh herbs 5

baked sweet potato with whipped honey sage
butter 5 - add fixins 1 each hardwood bacon
pieces, crème fraiche, cayenne candied walnuts,
parmesan cheese

We strive to use All Natural, Sustainable, and
local product whenever possible including:
Northern Fish Co., Painted Hills Beef, and
Hamakua Heaven macadamia nuts.

 **Ski in...ski out**

**Consuming raw or undercooked meat may increase risk of foodborne illness. *Items can be cooked to order.*

We are proud to use fry oil with zero trans fat.

Please no substitutions

18% Gratuity will be added to parties of 6 or more.

Chef Aaron Willis