

# THE SUMMIT HOUSE CAFE

## SALADS & BOWLS

### THAI PEANUT SALAD \$14.00

A mix of chopped romaine, bok choy, cilantro, Napa cabbage, red cabbage, red bell pepper, shredded carrot, edamame and our house-made Thai peanut dressing. Topped with crispy rice noodles and roasted peanuts.

Add Chicken: \$4.00

Add Bulgogi Beef: \$4.00

### SUMMIT SUMMER SALAD \$14.00

Mixed greens, carrot, red onion, strawberry and pineapple topped with sunflower seeds, goat cheese and a delightful poppyseed dressing.

Add Chicken: \$4.00

### POWER BOWL \$15.00

A wholesome mix of purple rice, brown rice, and quinoa topped with edamame, scallions, pickled vegetables, cucumber and spring mix.

Protein Options: \$4.00

**HAWAIIAN TUNA POKE\*** – Traditional Hawaiian poke with sweet soy glaze and cucumber wasabi dressing.

**BULGOGI BEEF** – Thinly sliced soy-marinated beef with sweet soy glaze and sesame seeds.

**CHICKEN BREAST** – Sous vide chicken breast with sweet soy glaze and sesame seeds.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## SANDWICHES

All sandwiches served with sidewinder fries.

### PORK BELLY BLT \$19.50

Pork belly, lettuce, tomato and huckleberry mayo on Texas toast.

### RACHEL \$18.00

Sliced turkey breast, creamy coleslaw, Swiss cheese and thousand island dressing served on marbled rye.

### CHIPOTLE HONEY CRISPY CHICKEN \$18.50

Fried chicken breast tossed in a hot honey sauce on a *Grains of Montana* bun with lettuce, tomato, onion and herb mayonnaise.

Substitute Gluten-free Bun: \$2.75

### CUBANO SANDWICH \$18.50

Sliced ham, pulled-pork carnitas, swiss cheese, grain mustard mayo and house made pickles on a ciabatta roll.

## GRILL & FRY DELIGHTS

All delights served with sidewinder fries.

Substitute Gluten-free Bun: \$2.75

### FOOT-LONG HOT DOG \$12.25

12-inch, 100% all-beef frank on a foot-long bun.

### CHICKEN TENDERS \$15.50

Classic all-white-meat tenders.

### GOLDEN GRILLED CHEESE \$10.75

A classic, with melted American cheese on Texas toast.

### DELUXE BURGER \$17.00

Seasoned, 6oz. angus beef patty with lettuce, tomato, onion, American cheese and house sauce on a *Grains of Montana* bun.

Add Bacon: \$2.75

Substitute Grilled or fried Chicken Breast: No Charge

### PLAIN BURGER \$14.75

Just a seasoned, 6oz. angus beef patty with American cheese on a *Grains of Montana* bun.

Add Bacon: \$2.75

Substitute Grilled or fried Chicken Breast: No Charge

### GARDEN BURGER \$17.00

Dr. Praeger's California Veggie Burger with American cheese, lettuce, tomato, onion and house sauce on *Grains of Montana* bun.

## SIDES & SHAREABLES

### WATERMELON REFRESHER \$15.50

Watermelon wheel topped with a sprinkle of feta cheese, basil, mint, cilantro, spiced sunflower seeds and a drizzle balsamic glaze.

### MINI CORN DOGS \$10.50

Nine *Nathan's Famous* all-beef mini corn dogs. Served with honey mustard dipping sauce.

### CHILEAN EMPANADA DE PINO \$12.00

A savory ground beef empanada with onion, spices, hard-boiled egg and olives in a flaky crust—a classic Chilean favorite. *Recipe by intern Francisco (Chile).*

### SALMON SLIDERS \$21.50

Two wild Alaskan salmon patties—featuring pink and alder wood-smoked sockeye—seasoned with roasted garlic and lemon, served on soft rolls with crisp lettuce, tomato, and herb buttermilk mayo. Served with sidewinder fries.

### BASKET OF SIDEWINDER FRIES \$9.00 SIDE OF SIDEWINDER FRIES \$5.00

## DRINKS

### SODA \$4.50

*Pepsi, Pepsi Zero, 7-Up, Mug Root beer, Dr. Pepper, Lemon Lime Gatorade, Country Time Lemonade and Lipton Unsweetened Iced Tea.*

### COFFEE & COCOA \$3.75