



Appetizers

Baked Mt. Townsend Creamery Cirrus Cheese

Wrapped in puff pastry served with tree fruit, grapes, crackers and blackberry lavender balsamic reduction

Fondue

House blend of Swiss and Emmenthal cheese served with bread, apples, and grapes for 2 people for 4 people

Ahi Poke

Marinated #1 Ahi tuna, wakamae seaweed salad, wonton crisps, and cucumber avocado relish

Churico Bites

Cured Churico, parsley oil, balsamic reduction, parmesan

Steamed Clams

Manila Clams with roasted bell peppers, carrot, onion, and celery in an alborino white wine saffron broth 1lb order or 1.5lb order

Sides

Spicy Green Beans

Served with pepitas, chili flake, lemon oil, new moon jack cheese

Corn on the Cob

Char grilled organic corn, sweet cream butter, Hawaiian pink sea salt

Truffle Yukon Gold Potatoes Lyonnaise

Sautéed with sweet onion and bacon and topped with white truffle oil

Menu is subject to change without notice.



Sunset Dinner Three Course Pre Fix Menu

We strive to use local, sustainable, and organic products whenever possible, are goal is to enjoy the quality of our goods quite simply!

First Course

Soup of the Day

Rotating Staff Creations

Or

Summit Bistro House Salad

Mixed field greens with cucumbers, tomato, carrot, sunflower seeds, and croutons. Your choice of house made dressings: champagne vinaigrette, creamy blue cheese, or honey Dijon

Or

Watermelon Salad

Watermelon, mt. Townsend creamery fromage blanc, filberts, and arugula tossed in light olive oil and served with balsamic reduction

Second Course (your choice of the following):

All Entrees Served with Rotating Washington Grown Vegetables.
Please, no substitutions with your meals

8oz All Natural Filet Mignon

Char grilled and served with choice of chipotle, steakhouse, or blue cheese butter and parmesan truffle fries

All Natural Free Range ½ Chicken

Cocoa chili rub, grilled peaches, clove honey glaze and basmati rice pilaf

(more options next page)

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Second Course Cont...

All Natural Pork Chop

12oz chop char grilled and served with smoked Gouda and horseradish mashed potatoes, cherry apple compote, and cider gastrique

#1 Ahi Tuna

Seared rare with sesame seed crust or sliced raw and served with coconut sesame rice, wakamae seaweed salad, ponzu soy reduction, wasabi and pickled ginger

Please refer to Our Fresh Sheet for Additional Entrees Including Our Vegetarian Options, Fresh Pasta Choice and Catches of the Day.

Third Course (your choice of the following):

Single Scoop House Made Ice Cream Sundaes

Topped with chocolate, caramel, or strawberry sauce, whipped cream and macadamia nuts

Panna Cotta

Choice of vanilla or chocolate and served with fresh berries

House Made Cookies

Warm Chocolate Chip Cookies with a small glass of 2% milk for dunking

Addition Desserts Available for Purchase

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