

CARABINER

Serving from
11:00am - 11:00pm

Soup of the Day \$7

Prepared Fresh Daily

Rocky Mountain Game Chili \$8

A hearty blend of venison and elk loin, white beans and tomatillos served with tortilla chips

Summit Salad \$12



Baby greens, oven roasted turkey, avocado, hard boiled eggs, harvest pecans, Feta cheese, cucumber, cherry tomato and fresh croutons. Your choice of house-made dressings

Crusted Ahi Salad Nicoise \$14

Ahi, crusted with peppercorn and fennel, pan-seared rare then placed on Romaine lettuce with steamed asparagus, hard boiled egg, cherry tomato, new potatoes, capers, nicoise olives and roasted lemon vinaigrette

Cognac and Green Peppercorn Gravlax \$10

House cured wild salmon with salad of watercress, endive and hearts of palm with house made tart citrus dressing

Confit of Duck Salad \$12

Cured and slow braised Muscovy duck served over salad of Arugula and endive garnished with shaved red onion, dried cranberries and goat cheese, dressed with huckleberry vinaigrette

100 % Angus Beef Burger \$11

*Angus burger grilled the way you like it on a sesame Kaiser bun.
Your choice of cheese, served with lettuce, tomato and onion*

Grilled Chicken Sandwich \$10

Grilled chicken breast with bacon, pepper jack and grilled onions with sun dried tomato aioli on artisan ciabatta

Wild King Salmon Wrap \$11



Oven baked and combined with hearts of romaine, roasted red peppers, pineapple-mango salsa in a soft flour tortilla

Vegetarian Club Sandwich \$10



Grilled portabello, veggie bacon, avocado, lettuce and tomato. Roasted garlic aioli on toasted sourdough

Smoked Montana Elk Reuben \$11

House made elk pastrami, broiled swiss, pickled cabbage on toasted rye bread, spread with chipotle aioli

Montana Smokehouse Ribs \$10

One- third rack of Slow smoked pork ribs glazed with huckleberry barbeque sauce finished over flame and served with pommes frites

Pasta of the Day \$12

Changes daily! Ask your server about today's creation

Summit Signature Chicken Wings \$9

Our signature Barbeque chipotle wings, served with carrot sticks, celery sticks and dill-buttermilk dipping sauce