

# Food Menu with Descriptions

## \*Signature Dishes

### Starters & Shares

Tahoe Bacon Candy  
Bacon, Brown Sugar, Maple

#### BBLT

Pork Belly, Fried Green Tomato

#### Waffle Nachos

Chili with all the Fixins'

### Soups & Salads

\*Chicken Corn Chowder

#### Beef Chili

#### Veggie Chili

#### Chop Salad

Organic Greens, Romas, Red Onion,  
Smoked Bleu Cheese, Cherrywood  
Bacon, Hard Boiled Egg, Dijon

Vinaigrette

Add Smoked Turkey

#### BBQ Salad

Black Bean & Corn Salsa,  
Guacamole, Honey Lime Vinaigrette

Add Tri Tip

### Sandwiches

Niman Ranch Pulled Pork  
Carolina Style, Brioche Bun

Texas BBQ Brisket  
Jalapeno & Onion Straws, Brioche  
Bun

Smoked Turkey,  
Bacon & Guacamole  
On a Brioche Bun

#### Kid Platters

Niman Ranch Hot Dog  
Mac & Cheese, Applesauce

#### Grilled Cheese

Mac & Cheese, Applesauce

### Smokehouse Platters

#### \*Tri Tip

Mesquite Smoked

#### Turkey Breast

Hickory Smoked, Apple Cider Gastrique

#### Portobello Mushrooms

Mesquite Smoked, Lemon Basil Aioli

#### Summit Special

Tri Tip, Turkey, Portobello

All Platters served with 2 sides,  
cornbread, slaw & cherry peppers

### Sides

Waffle Fries  
Seasoned

Mac & Cheese  
Tillamook, Cappatavi

Brussel Sprouts  
Butternut, Beets, Pecans

Ranch Beans  
Sweet & Spicy

Green Chile Cornbread  
Honey Butter

Add a side to entrée \$5

A la Carte sides \$8

### Desserts

\*Banana Pudding  
Vanilla Bean, Nilla Wafers,  
Sliced Banana

#### Bourbon Bread Pudding

White Chocolate, Pecans,  
Bourbon Caramel