PENTHOUSE

Raw

SCALLOP CRUDO (GF)

Jumbo Sea Scallops, Toasted Nori, Ginger, Red Pepper, Miso-Mirin Vinaigrette, Aleppo Aioli, Fresh Herbs, Cucumber

OYSTERS (GF)

1/2 doz. Market Fresh Oysters, Summit Cocktail Sauce, Lemon, Hot Sauce, Pickled Shallot

OYSTERS ROCKEFELLER

1/2 Doz. Market Fresh Oysters, Half Traditional Green Butter, Half Sundried Tomato Butter, Pernod Flambee, Parmesan, Toasted Breadcrumbs, Lemon, Hot Sauce

CAVIAR (GF)

Market Caviar, Gaufrette Potato, Crème Fraiche, Farm-Fresh Boiled Egg, Chives, Capers, Shallots

AHI TUNA

#1 Ahi Tuna, Avocado Mousse, Jalapeño, Aji Amarillo Aioli, Black Sesame Seed, Radish, Red Cabbage Slaw, Cucumber Pico, Three Wonton Tostadas

Charcuterie

House-Made Charcuterie from our Curing Chamber and International Cheeses, Served with Accoutrements
*Minimum Order Of Three Items

PIO TOSINI PROSCIUTTO DI PARMA (1 OZ.) 500 Day Aged, Top Ranked Worldwide, Hand Salted Twice, Sweet Notes

FINOCCHIONA

Cured, Hung Four Months, Strong Fennel Notes

SOPPRESATA

Three-Month Air-Cured Spiced Pork Salami, Clove and Grappa

SPANISH CHORIZO

Dry-Fresh Air Cured, Smoked Paprika, Spain

AGED GOUDA

5-Year, Natural Crystalline Specks, Butterscotch and Caramel Notes, Holland

HUMBOLDT FOG

Soft Ripened Goat Milk Cheese with Vegetable Ash Ribbon, Humboldt County, CA

BRILLAT SAVARIN

Soft Triple-Cream Cheese, Cow's Milk, Delicate Velvet Texture, Nutty, France

CROPWELL BISHOP

Handmade, Stilton, Rich and Tangy Flavor with Velvety Soft Texture, Cows Milk, England

Small Plates

SHRIMP SAGANAKI

Vodka Flambeed Shrimp, Crispy Seared Cheese, Spicy Greek Tomato Sauce, Crostini

BAKED CACIOCAVERA (V)

Lovera Caciocavera Cheese, Olivando Originale Extra Virgin Olive Oil, Black Lava Salt, Whole Roasted Garlic Cloves, Warm Tuscan Sourdough

PIENG SEEN (GF)

Traditional Lao Marinated Prime Filet, Oyster Sauce, Kaffir Lime Leaves, Birds Eye Chili, Toasted Rice Flour, Fish Sauce, Fresh Herbs

WILD MUSHROOM LASAGNA (V)

Crispy Seared Smoked Gouda and White Truffle Bechamel Layered with Oregon Wild Mushrooms and Fresh Pasta, Brown Butter-Truffle Sauce, Fried Sage, Feathered Parmesan, Microgreen Salad

SHRIMP COCKTAIL (GF)

Chilled Court Bouillon Poached Jumbo Shrimp, Summit Cocktail Sauce

Soups And Salads

TODAY'S SOUP

Handcrafted Soup, Prepared Daily and Garnished Accordingly

PICKLED BEETS (V)

Pickled Red Beets, Stracciatella, Arugula, Charred Blood Orange, Blueberries, Toasted Hazelnuts, Fennel Pollen, Olivando Olive Oil, Fig-Balsamic Reduction, Crostini

HOUSE SALAD (GF)

Ozark All Seasons Assorted Lettuce, Caramelized Shallots, Apples, Pancetta Lardon, Cropwell Bishop Stilton, Candied Walnuts, Pomegranate, Apple Cider Vinaigrette

CAESAR

Romaine, Summit Caesar Dressing, Croutons, Blistered Cherry Tomatoes, Parmesan Crisps

WARM SPINACH (GF)

Roasted Acorn Squash, Crispy Fried Brussels Sprouts, Crumbled Chevre, Sundried Cranberries, Bacon, Candied Pepitas, Warm Brown Butter-Maple Vinaigrette

Main Plates

FILET (GF)

Grilled Prime Creekstone Filet, Seared Diver Scallop, Sauce Bearnaise, White Truffle Smashed Potatoes, Sea Salt Grilled Asparagus

DRY AGED RIBEYE

Prime Creekstone Black Angus Beef from The Penthouse Dry Aging Chamber, Cut to Order, Chef's Choice Preparation

VENISON CHOPS (GF)

French-Cut Red Deer Chops, Butter Poached Radish, Roasted Heirloom Carrots with Chevre, Toasted Pistachios, Carrot Top Pesto, Cippolini Onion, Charred Scallion Compound Butter

PACIFICO BASS

Pan-Seared, Moroccan Spiced Seabass, Sundried Tomato Chermoula, Warm Mediterranean Cous Cous Salad

LAMB SHANK

Yogurt Marinated and Braised, Roghan Josh Curry, Saffron Basmati Rice, Sultanas, Toasted Almonds, Butter Grilled Naan, Tomato Chutney, Mint Raita

ARCTIC CHAR (GF)

Cold Smoked, Preserved Lemon Compound Butter, White Bean Cassoulet, Pancetta, White Truffle, Braised Greens

TORTELLINI (V)

Herb and Cheese Filled Tortellini, Baby Spinach, Wild Oregon Mushrooms, Grilled Artichoke, Sundried Tomato, Charred Baby Leek Cream Sauce, Lemon Whipped Ricotta, Toasted Breadcrumbs

DUCK BREAST (GF)

Cold Smoked And Crispy Seared Duck Breast, Black Pepper-Whiskey-Maple Glaze, Duck Fat Roasted Potatoes, Caramelized Brussels Sprouts

CHICKEN MARBELLA (GF)

De-Boned Prairie Creek Half Chicken, Sweet and Tangy Stewed Prunes, Olives, Capers, Orange Rind, Herbs, Garlic Whipped Potatoes, Charred Brussels Sprouts

Sweets

NEW YORK STYLE CHEESECAKE (V)

Classic Summit Cheesecake, Strawberry Coulis, Whipped Cream, Seasonal Berries

BREAD PUDDING (V)

Croissant, Caramelized Apple, Bourbon-Soaked Raisins, Warm Spices, Brown Butter Pecan Gelato, Tuile

CRÈME BRÛLÉE

Chef's Choice, Fresh Berries, Coulis, Garnished Accordingly

SOUFFLÉ (V)

Classic Dark Chocolate Souffle, Crème Anglaise, Grand Marnier Macerated Strawberries

BANANAS FOSTER (V) (GF)

Bananas, Brown Sugar, Orange, 151 Proof Rum, Crème de Banana, Cinnamon, Flambéed and Served with Ice Cream

CHERRIES JUBILEE (V) (GF)

Amarena Cherries, Orange Zest, Kirschwasser, Flambéed and Served with Ice Cream

SUMMIT COFFEE (GF)

Brandy, Galliano, Coffee, Whipped Cream and Frangelico

EXECUTIVE CHEF	WILLIAM LYLE
EXECUTIVE SOUS CHEF	MICHAEL WILSON
PENTHOUSE SOUS CHEF	ANDREW DIETLEIN
BAR À HUÎTRES CHEF	PETER GONZALES
CEO	R. JARED JORDAN
GENERAL MANAGER	DERRICK SHANKLIN
ASSISTANT GENERAL MANAGER	KRISTEN VILLAREAL
PENTHOUSE MANAGER	KARLA SUÁREZ

