

# SUMMIT VIEW

Casual Dining and Lounge

## Appetizers

**\*Northwest Oyster Shooters (Four) — 7**  
Served with cocktail sauce & lemon.

**\*Fried Calamari — 12**  
Finished with sesame ginger & wasabi aioli.

**\*Bacon Wrapped Scallops — 14**  
Sweet ocean scallops hand wrapped in bacon and topped with Panko. Served on a saffron mayo.

**Spinach Artichoke Dip — 9**  
Artichokes, spinach, roasted garlic and shallots served with rustic sourdough bread.

**\*Steamers — 17**  
Over a pound of clams steamed in a white wine, garlic and butter broth. Served with lemon and clarified butter.

**Tower of Onion Rings — 9**  
House-made, beer battered and served with chipotle ranch.

**\*Prawn Cocktail — 12**  
Premium prawns served with cocktail sauce and lemon.

**\*Prime Tenderloin Skewers — 12**  
Flame grilled with drizzled avocado chimichuri sauce.

**\*Dungeness Crab Cocktail — 18**  
Chilled crab served with our house cocktail sauce, lemon and lime.

## Local Favorites

**\*Pacific Halibut Fish & Chips**  
Beer battered and deep fried. Served with French fries, coleslaw and tartar sauce.  
**Two Pieces 17 • Three Pieces 21**

**\*Honey Stung Fried Chicken — 12**  
Crispy chicken breast made to order, served with French fries.

**\*Baby Back Ribs**  
Basted with whiskey BBQ sauce, served with French fries  
**Half 14 • Whole 26**

**\*Deep Fried Prawns — 18**  
Gourmet beer battered with French fries and cocktail sauce.

## Signature Pastas

**\*Meatball Linguine Neopolitan — 19**  
Traditional Marinara and Alfredo sauce, topped with three meatballs.

**\*Grilled Paprika Chicken Alfredo — 17**  
Savory chicken breast over a creamy roasted garlic sauce.

**Spinach Artichoke Linguine — 12**  
Tender linguine and sundried tomatoes in a rich sherry cream sauce.  
**With: \*Chicken 16 or \*Sautéed Prawns 18**

## Entrée Salads

**Chopped Cobb — 10**  
With smoked bacon, tomato, chopped egg, avocado and bleu cheese crumbles.  
**With: \*Roasted Turkey 14 or \*Salmon 17**

**Classic Caesar — 9**  
Romaine lettuce with Parmesan cheese, croutons & creamy Caesar dressing.  
**With: \*Chicken 13 or \*Poached Prawns 15**

**Legendary Louie's — 10**  
Crisp greens with avocado, egg, tomato, black olives and cucumbers.  
**With: \*Bay Shrimp 14 or \*Dungeness Crab 21**

**Iceberg Wedge — 10**  
With avocado, egg, smoked bacon, tomato, bleu cheese crumbles & candied hazelnuts.  
**With: \*Chicken 14 or \*Bay Shrimp 14**

## Soups & Side Salads

**Soup of the Day**  
Cup — 4 • Bowl — 6

**\*Clam Chowder**  
Cup — 6.50 • Bowl — 8.50

**Mixed Field Green Salad — 5.5**

**Legends Caesar Salad — 5.5**

**Hazelnut Spinach Salad — 7**

A suggested gratuity of 17% is recommended for large parties of 8 or more. No pipes or cigars please. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. Please inform your server of any known food allergies so we may better serve you.

## SUMMIT VIEW HOURS

MO - TH: 11am – 10pm • FR: 11am – Midnight  
SA: 10am – Midnight • SU: 10am – 10pm

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## Specialty Lunch Combos

Available Monday through Friday until 4pm

Add: 2.50 for chowder or spinach salad.

**Half Gourmet Grilled Cheese with Soup or Salad — 8**

Add \*Bacon or \*Ham for 1, \*Thinly sliced prime rib for 2

**\*Half BLTA with Soup or Salad — 9**

Bacon, lettuce, tomato and avocado.

**Soup du jour & Green Salad — 8**

With Scissor rolls

**Half Daily Sandwich Special with Soup or Salad — 9**

## Brunch Time Favorites

Available Monday through Friday until 4pm

Served with hash browns and homemade biscuit

**\*Steak & Eggs - 15**

Six ounce top sirloin with two eggs cooked to your liking

**\*Classic Omelet - 9**

Tillamook Cheddar with Choice of Sausage, Ham or Bacon  
**May Add: Spinach, Mushrooms, Peppers or Onions**

**\*Cheesy Three Egg Scramble - 9**

Tillamook Cheddar with your choice of Sausage, Ham, Bacon or Bay Shrimp

**\*The All American - 9**

Two eggs with hash browns and your choice of bacon or ham steak

**\*Meat Lovers Omelet - 11**

Sausage, Ham and Bacon topped with Tillamook Cheddar Cheese

## Sandwiches & Burgers

Served with your choice of French fries, soup du jour or tossed green salad.  
Upgrade to Clam Chowder or Spinach Salad for \$2.50

**\*Legendary Burger — 11**

Served on a toasted bun with lettuce, tomato, onion and burger relish.

**Add: Bacon or Cheese 1 each**

**\*Patty Melt — 13**

On grilled marble rye bread with grilled onions, cheddar and Swiss cheese.

**\*Roasted Turkey Sandwich — 11**

On toasted sourdough with roasted garlic aioli, lettuce, tomato and red onion.

**\*Chicken Clubhouse — 12**

Chicken, bacon, and Swiss cheese with lettuce, red onion and tomato on a toasted pub bun.

**\*Crispy Halibut Sandwich — 17**

Deep fried and stacked on a toasted roll with lettuce, tomato, onion and tartar sauce.

**Gourmet Grilled Cheese — 10**

Parmesan crusted rustic sourdough with Tillamook white cheddar, smoked Gouda and red onion marmalade.

**Add: \*Bacon or \*Ham 2, \*Thinly Sliced Prime Rib 4**

**\*BLTA — 11**

Bacon, lettuce, tomato and avocado on toasted sourdough with mayonnaise.

## Desserts

**Chocolate Cake — 8**

Rich chocolate cake layered with milk chocolate ganache and frosted with a dark chocolate ganache.  
Served with a seasonal berry sauce.

**Legends Mud Pie — 7**

Mocha espresso and vanilla ice cream on an Oreo cream crust topped with chocolate and caramel sauce.

**Oregon Cheesecake — 6**

Vanilla cheesecake with a seasonal berry sauce.

**Carrot Walnut Cake — 6**

Spicy carrot cake layered with cream cheese frosting.

**Warm Apple Crisp — 5**

Northwest apples baked in cinnamon spice, topped with a rolled oat and pecan crunch. Served with vanilla ice cream.

**Crème Brûlée — 5**

Classic French vanilla custard finished with a caramelized turbinado sugar topping.

**Ice Cream — 3**

French Vanilla, Caramel Praline (No Sugar Added), Seasonal Ice Cream

(Ask server for selection)

Chocolate or Caramel Topping Available

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