

# APPETIZERS

## **MINI RAVIOLI — 12.00**

Mini Cheese Ravioli served on a spoon of Marinara sauce, topped with Buffalo Mozzarella and Fresh Basil

## **LOBSTER CORN CREME BRULEE — 18.00 (GF)**

Lobster & Fresh Grilled Corn served Custard Style

## **SMOKED GOUDA FONDUE BITES — 17.00**

Tender Steak Bites lightly breaded & deep fried on a skewer, Served with a Smoked Gouda Fondue

## **MILLION DOLLAR BACON— 16.00 (GF)**

Spicy, Smoked Candied Bacon, served in a Martini Glass with a Mango Chutney

## **BLACKENED PRAWNS — 18.00 (GF)**

Blackened Jumbo Shrimp served over Polenta and topped with a Cajun Cream Sauce

## **ONION STRAWS — 12.00 (V)**

Breaded and Deep-Fried strips of Onions, served with house made Ranch dressing.

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# SOUP

## **FRENCH ONION — 13.00 (GF)**

Traditional French Onion Soup En Croute

## **VEGETABLE SOUP — 12.00 (GF/V)**

Seasonal Vegetables Simmered to Perfection in a Light Broth.

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# SALAD (V)

## **FRIED AVOCADO SALAD — 17.00**

Variety Blend of Lettuce, Stacked and Layered with Roasted Corn Pico, topped with Fried Avocado and a Chili Limon Vinaigrette.

## **SPINACH SALAD — 18.00 (GF)**

Fresh Baby Spinach, with Strawberry, Mandarin Orange, Bacon, Goat Cheese and Pecans, tossed with a Raspberry Vinaigrette, served with a Crostini

## **SUMMIT SIGNATURE SALAD — 16.00 (GF)**

Artisan Lettuce Blend, Cucumber, Carrot, Tomato, Quail Egg, and a Grilled Halloumi Cheese with choice of Dressing.

**ADD: (GF)** Chicken 8oz - 12.00    Salmon 8oz - 14.00    Grilled Shrimp - 13.00

Summit Side Salad - 8.00

Summit Side Caesar - 8.00

GF = Gluten Free / V = Vegetarian

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies.

## SPECIALTY DISHES

### PAELLA — 45.00 (GF)

A Blend of Seafood, Sausage and Chicken in a Saffron Rice Mélange

### SPICY PENNE & ITALIAN SAUSAGE — 30.00

Penne Pasta with a Blend of Italian Sausage, Wild Mushrooms, Bacon & Pearl Onions in a Spicy Marinara Sauce, Served with Garlic Toast

### OCTOPUS GARDEN - 48.00

Nested Pasta filled with Shrimp, Scallops, Crab, Lobster and Calamari served in a Mornay Sauce

### CHEESE RAVIOLI - 30.00

Cheese Ravioli served in a Cream Sauce with Italian Rope Sausage and Garlic Toast

## CHICKEN & SEAFOOD

### CHICKEN POBLANO — 34.00 (GF)

Grilled Breast of Chicken served over a Spanish Risotto, Roasted Mushroom, Onion and Corn with a Poblano Cream Sauce

### SOUTHERN BBQ CHICKEN — 30.00

Smoked BBQ Chicken Breast, served over Mashed Potatoes with an Okra Corn Bacon Fry

### PROSCIUTTO AND GOUDA CHICKEN - 35.00 (GF)

Breast of Chicken, Stuffed with Prosciutto and Gouda Cheese, served over a Lemon Grass Risotto, with Asparagus and a Lemon Cream Sauce

### GRILLED ATLANTIC SWORDFISH - 38.00 (GF)

Atlantic Swordfish, Grilled, served over a Lemon Grass Risotto with Roasted Vegetables

### CEDAR PLANK SALMON - 32.00 (GF)

Grilled Filet of Salmon served on a Cedar Plank with Roasted Vegetables and Potatoes

## FROM THE GRILL (GF)

<b>FILET 8OZ</b>	<b>65.00</b>
<b>SIRLOIN 12OZ</b>	<b>42.00</b>
<b>RIBEYE 14OZ</b>	<b>60.00</b>
<b>PORK CHOP, BACON BRAIDED</b>	<b>48.00</b>
<b>FLAT IRON 10OZ</b>	<b>52.00</b>
<b>BEEF K-BOB 8OZ</b>	<b>40.00</b>

All steaks are certified  
USDA unless specified.

Choice of 1 side with entree.

## ADD ONS & SAUCES (GF)

HOLLANDAISE SAUCE (V)	
BEARNAISE SAUCE (V)	
SAUTEED MUSHROOM (V)	10.00
CRABMEAT	15.00
GRILLED ONION (V)	5.00
BLUE CHEESE (V)	5.00
GRILLED SHRIMP	13.00
MAKE ANY STEAK CHICKEN FRIED STEAK STYLE	5.00

## SIDES (V)

ROASTED VEGETABLES (GF)
RISOTTO (GF)
FRENCH FRIES(GF)
MASHED POTATO(GF)
LOADED BAKED POTATO(GF)
FRIED OKRA
FRESH FRUIT & BERRIES (GF)
GARLIC TOAST WITH MARINARA (A LA CART 8.00)

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