BRUNCH

SEASONAL FEATURES

ROASTED BEET & SQUASH SALAD (gf)
Baby Kale & Spinach, Red Onion, Goat Cheese, Toasted Pepitas, Poppyseed Dressing 14
ADD GRILLED CHICKEN 9 • GRILLED SALMON* 11

PASTA BOLOGNESE
Fritz Italian Sausage, Beef, Mixed Shape Pasta, Carne Mixto, Whole Milk Ricotta 22

BRAISED PORK SHANK
Creamy Parmesan Polenta, Sautéed Baby Kale & Spinach, Pork Jus 26

ESTD 2012
SUMMIT GRILL
CLASSIC AMERICAN FARE

STARTERS

BUTTER BOARD Grilled Ciabatta, Extra-Virgin Olive Oil, Calabrian Chili Honey, Fresh Herbs, Sea Salt 9
POT ROAST NACHOS Cheddar-Jack Cheese, Peppers & Onions, Corn Salsa, Chipotle Cream 16
HUMMUS Grilled Pita, Fresh Vegetables, Feta, Extra-Virgin Olive Oil 14
SHRIMP SCAMPI Confit Garlic, Blistered Cherry Tomato, Fresh Basil, Romano Cheese, Ciabatta 16
SPINACH & BABY ARTICHOKE DIP Four Cheeses, Crispy Tortillas, Salsa 15
SPICY BUFFALO WINGS (gf) Blue Cheese or Ranch Dressing 14
CRISPY CALAMARI Spicy Peppers, Romano Cheese, Lemon-Calabrian Chili Aioli 17

SOUPS & SALADS

ADD TO ANY SALAD: GRILLED CHICKEN 9 • GRILLED SALMON* 11
SOUP OF THE DAY Chef's Daily Selection 10
FRENCH ONION SOUP Swiss & Romano Cheese, Crostini 12
HOUSE Tomatoes, Cucumbers, Carrots, Radish, Croutons, Choice of Dressing 10
CAESAR Buttered Breadcrumbs, Pecorino Romano 11
WEDGE (gf) Bacon, Tomatoes, Cucumbers, Blue Cheese, Blue Cheese Dressing 13
CHOPPED (gf) Bacon, Olives, Tomatoes, Green Onion, Cucumbers, Feta & Romano Cheese 12
FRIED CHICKEN Cheddar-Jack Cheese, Bacon, Carrots, Tomatoes, Green Onion, Honey Mustard 15
CHICKEN & FRIED GOAT CHEESE Pears, Walnuts, Strawberries, Onion, Red Wine Vinaigrette 19
BLACKENED SALMON* Avocado, Bacon, Corn Salsa, Tomatoes, Radishes, Chipotle Chips 21
Substitute Blackened Chicken 19

BRUNCH

SUB CRISPY CHEESE HASH BROWNS FOR ANY BREAKFAST SIDE +5
BUTTERMILK BISCUITS & GRAVY Scrambled Cheesy Eggs, Fritz's Sausage Gravy, Bacon 14
ORIGINAL BREAKFAST Scrambled Eggs, Breakfast Potatoes, FTM 8 Grain, Bacon or Sausage 15
EGGS BENEDICT Toasted English Muffin, Poached Eggs, Hollandaise, Crispy Cheese Hash Brown
Choice of Canadian Bacon 16 • House-Smoked Salmon 17
HOT HONEY CHICKEN BISCUIT Fried, Chili Oil Dipped, Jalapeño Aioli, Breakfast Potatoes 16
CHIPOTLE BEEF HASH Peppers & Onions, Black Beans, Corn Salsa, Chipotle Cream, Poached Eggs 15
ULTIMATE OMELETTE Sausage, Bacon, Mushrooms, Green Onions, Baby Kale, Tomatoes, Cheese 14
BRIOCHE FRENCH TOAST Thick Cut, Fresh Berries, Whipped Cream, Sausage Links 14
AVOCADO TOAST Poached Eggs, Pepitas, Greens, Goat Cheese, Red Onion, Cherry Tomato 15
BREAKFAST TACOS Sausage, Potato & Onion, Egg, Chipotle Cream, Pico, Cotija, Salsa 14
BREAKFAST BISCUIT Scrambled Eggs, Jalapeño Aioli, Breakfast Potatoes, Bacon or Sausage 15
Smothered in Sausage Gravy 2

HOUSE SPECIALTIES

CHICKEN-FRIED CHICKEN Pepper Gravy, Mashed Potatoes, Vegetable Medley 17
CRISPY CHICKEN TENDERS Shoestring Fries, Honey Mustard, Coleslaw 15
LOBSTER STUFFED SALMON* (gf) Brie Cheese, Shrimp, Vegetable Medley, Mashed Potatoes 25
ALASKAN COD FISH & CHIPS Beer Battered, Steak Fries, Tartar Sauce, Coleslaw 19
ROMANO CHICKEN ALLA VODKA Panko Crusted Chicken, Tomato Cream, Grana Parmesan, Basil 15
SLOW ROASTED POT ROAST Mashed Potatoes, Vegetable Medley, Fried Onions, Brown Gravy 20
STEAK STREET TACOS (3) Chipotle Cream, Cotija Cheese, Onion, Cilantro, Rice, Black Beans 15
GRILLED ATLANTIC SALMON* (gf) Jasmine Rice, Lemon Butter, Vegetable Medley 20

BURGERS & SANDWICHES

WE USE ONLY MIDWEST GRAIN-FED ANGUS BEEF FOR OUR HAND-PATTIED 1/2 POUND BURGERS
GLUTEN FREE BREAD, BUNS AND PASTA AVAILABLE UPON REQUEST FOR A $2 UPCHARGE
SUMMIT GRILL BURGER* Special Sauce, American Cheese, Lettuce, Tomato, Red Onion 15
PRIME RIB DIP* Au Jus, Horseradish Cream, Toasted French Bread, Limited Availability 23
NASHVILLE HOT CHICKEN Fried, Chili Oil Dipped, Jalapeño Aioli, Pickles, Martin's Potato Roll 16
CORNED BEEF BRISKET REUBEN Sauerkraut, Swiss Cheese, FTM Marble Rye, Thousand Island 20
DRY RUBBED BURGER* Jalapeño Aioli, Habanero Jack, Smoked Bacon, House BBQ, Fried Onions 17
FARMHOUSE BURGER* Truffle Aioli, Sharp Cheddar, Sunny Side Up Egg, Smoked Bacon, LTO 18
GRILLED CHICKEN Dijonnaise, Swiss Cheese, Bacon, Lettuce, Tomato, Red Onion 17
ULTIMATE GRILLED CHEESE Braised Beef, Five Cheeses, Horseradish Cream 15

VEGETABLES & SIDES

CRISPY CHEESE HASH BROWNS Seasoned Shredded Idaho Potato, Cheddar-Jack Cheese 7
BRUNCH 4 • HALF BISCUIT & GRAVY • (2) BACON or (2) SAUSAGE LINKS
BREAKFAST POTATOES • (2) EGGS ANY WAY • BUTTERMILK BISCUIT
REGULAR 8 • BUTTER & CHIVE YUKON MASHED POTATOES • SHOESTRING FRIES
VEGETABLE MEDLEY • SAUTÉED BABY KALE & SPINACH
PREMIUM 10 • ROMANO CHIVE SMASHED POTATOES • ROASTED MUSHROOMS
MAC 'N' CHEESE • CRISPY BRUSSELS SPROUTS

Parties of 6 or more, an automatic 20% gratuity will be added. • (gf) Gluten Free. Gluten free pasta, bread and tortilla options available.
* Cooked To Order. Consuming raw or undercooked meats, poultry, seafood, mollusks, or eggs may increase the risk of foodborne illness.
^SPECIALS, PROMOTIONS AND HAPPY HOUR NOT AVAILABLE DURING EVENTS AND HOLIDAYS.

BRUNCH COCKTAILS

MIMOSA
Choice of Classic Orange, Cranberry or Grapefruit 7
Carafe 26

APEROL SPRITZ
Prosecco, Aperol, Soda 12

SARTI SPRITZ
SARTI Rosa Aperitivo, Prosecco, Lime, Soda 13

HUGO SPRITZ
St-Germain Elderflower Liqueur, Prosecco, Fresh Lime, Mint 14

PICKLE BLOODY MARY
Summit's Special Recipe, Vodka, Zing Zang 8

MICHELADA
Torn Label Oro Especial, Lime, Bloody Mary Mix, Tajin Rim 6

IRISH COFFEE
Jameson Irish Whiskey, Sugar Cube, Lavazza Coffee, Whipped Cream 11

ESPRESSO MARTINI
360 Vanilla Vodka, Crème de Cacao, Espresso 15

SANGRIA
Seasonal. Ask your server for the current offering 11

COFFEE & ESPRESSO

COFFEE 4
ESPRESSO SINGLE 5
ESPRESSO DOUBLE 7
LATTE 6
AMERICANO 5
CAPPUCCINO 6
CORTADO 6

SEE OTHER SIDE FOR MORE

HAPPY HOUR TAKES PLACE IN THE BAR FROM 3PM-6PM EVERY DAY, BECAUSE THERE'S NO REASON FOR YOU TO GO HOME JUST YET. ^

gather
YOUR SEAT AT THE TABLE.
SCAN. JOIN. EARN. REPEAT.
SUMMIT HOSPITALITY GROUP

LUNCH

SEASONAL FEATURES

ROASTED BEET & SQUASH SALAD (gf)
Baby Kale & Spinach, Red Onion, Goat Cheese, Toasted Pepitas, Poppyseed Dressing 14
ADD GRILLED CHICKEN 9 • GRILLED SALMON* 11

PASTA BOLOGNESE
Fritz Italian Sausage, Beef, Mixed Shape Pasta, Carne Mixto, Whole Milk Ricotta 22

BRAISED PORK SHANK
Creamy Parmesan Polenta, Sautéed Baby Kale & Spinach, Pork Jus 26

STARTERS

BUTTER BOARD Grilled Ciabatta, Extra-Virgin Olive Oil, Calabrian Chili Honey, Fresh Herbs, Sea Salt 9

POT ROAST NACHOS Cheddar-Jack Cheese, Peppers & Onions, Corn Salsa, Chipotle Cream 16

HUMMUS Grilled Pita, Fresh Vegetables, Feta, Extra-Virgin Olive Oil 14

SHRIMP SCAMPI Confit Garlic, Blistered Cherry Tomato, Fresh Basil, Romano Cheese, Ciabatta 16

SPINACH & BABY ARTICHOKE DIP Four Cheeses, Crispy Tortillas, Salsa 15

SPICY BUFFALO WINGS (gf) Blue Cheese or Ranch Dressing 14

CRISPY CALAMARI Spicy Peppers, Romano Cheese, Lemon-Calabrian Chili Aioli 17

SOUPS & SALADS

ADD TO ANY SALAD: GRILLED CHICKEN 9 • GRILLED SALMON* 11

SOUP OF THE DAY Chef's Daily Selection 10

FRENCH ONION SOUP Swiss & Romano Cheese, Crostini 12

HOUSE Tomatoes, Cucumbers, Carrots, Radish, Croutons, Choice of Dressing 10

CAESAR Buttered Breadcrumbs, Pecorino Romano 11

WEDGE (gf) Bacon, Tomatoes, Cucumbers, Blue Cheese, Blue Cheese Dressing 13

CHOPPED (gf) Bacon, Olives, Tomatoes, Green Onion, Cucumbers, Feta & Romano Cheese 12

CHICKEN & FRIED GOAT CHEESE Pears, Walnuts, Strawberries, Onion, Red Wine Vinaigrette 19

BLACKENED SALMON* Avocado, Bacon, Corn Salsa, Tomatoes, Radishes, Chipotle Chips 21
Substitute Blackened Chicken 19

LUNCH FOR $15

CRISPY CHICKEN TENDERS Hand-breaded, Shoestring Fries, Coleslaw, Honey Mustard

SOUP & SALAD Choice of Soup and Chopped, House, Caesar or Wedge Salad

SUMMIT GRILL BURGER* Special Sauce, American Cheese, Lettuce, Tomato, Red Onion

ULTIMATE GRILLED CHEESE Braised Beef, Five Cheeses, Horseradish Cream

STEAK STREET TACOS (3) Braised Beef, Chipotle Cream, Cotija Cheese, Onion, Cilantro, Rice & Beans

ROMANO CHICKEN ALLA VODKA Panko Crusted, Tomato Cream Sauce, Rigatoni, Grana Parm, Basil

BLACKENED MAHI MAHI TACOS (2) Jicama Slaw, Chipotle Cream, Cotija Cheese, Rice & Beans

FRIED CHICKEN SALAD Cheddar-Jack Cheese, Bacon, Carrots, Tomatoes, Honey Mustard

HOUSE SPECIALTIES

CHICKEN-FRIED CHICKEN Pepper Gravy, Mashed Potatoes, Vegetable Medley 17

SLOW ROASTED POT ROAST Mashed Potatoes, Vegetable Medley, Fried Onions, Gravy 20

LOBSTER STUFFED SALMON* (gf) Brie Cheese, Shrimp, Vegetable Medley, Mashed Potatoes 25

ALASKAN COD FISH & CHIPS Beer Battered, Steak Fries, Tartar Sauce, Coleslaw 19

GRILLED ATLANTIC SALMON* (gf) Jasmine Rice, Lemon Butter, Vegetable Medley 20

BURGERS & SANDWICHES

WE USE ONLY MIDWEST GRAIN-FED ANGUS BEEF FOR OUR HAND-PATTIED 1/2 POUND BURGERS

GLUTEN FREE BREAD, BUNS AND PASTA AVAILABLE UPON REQUEST FOR A $2 UPCHARGE

NASHVILLE HOT CHICKEN Fried, Chili Oil Dipped, Jalapeño Aioli, Pickles, Martin's Potato Roll 16

PRIME RIB DIP* Au Jus, Horseradish Cream, Toasted French Bread, Limited Availability 23

DRY RUBBED BURGER* Jalapeño Aioli, Habanero Jack, Smoked Bacon, House BBQ, Fried Onions 17

CORNED BEEF BRISKET REUBEN Sauerkraut, Swiss Cheese, FTM Marble Rye, Thousand Island 20

FARMHOUSE BURGER* Truffle Aioli, Sharp Cheddar, Sunny Side Up Egg, Smoked Bacon, LTO 18

GRILLED CHICKEN Dijonnaise, Swiss Cheese, Bacon, Lettuce, Tomato, Red Onion 17

VEGETABLES & SIDES

REGULAR 8 • BUTTER & CHIVE YUKON MASHED POTATOES • SHOESTRING FRIES
VEGETABLE MEDLEY • SAUTÉED BABY KALE & SPINACH

PREMIUM 10 • ROMANO CHIVE SMASHED POTATOES • ROASTED MUSHROOMS
MAC 'N' CHEESE • CRISPY BRUSSELS SPROUTS

Parties of 8 or more, an automatic 20% gratuity will be added. • (gf) Gluten Free. Gluten free pasta, bread and tortilla options available.
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SUMMIT GRILL

CLASSIC AMERICAN FARE

COCKTAILS

CLASSIC OLD FASHIONED
Old Overholt Rye,
Dry Curaçao, Angostura Bitters,
House-Brandied Cherries 14

BLACK & WHITE MARGARITA
Mi Campo Blanco Tequila,
Coconut Cream, Triple Sec,
Lime Juice 12

PEAR COSMO
Tom's Town Vodka, Pear, Orange
Liqueur, Cranberry, Lime 13

SUMMIT PUNCH
Svedka Raspberry Vodka,
St-Germain Elderflower,
Pepper Simple, Lemon, Basil 12

MAPLE WHISKEY SOUR
Old Forester 86 Bourbon, Maple,
Fresh Lemon 13

APPLE OLD FASHIONED
JTS Brown Bourbon, Apple
Demerara, Angostura Bitters 12

PEAR GINGER HIGHBALL
J. Rieger Vodka, Pear,
St-Germain, Fresh Lemon,
Ginger Beer 13

ORANGE GINGER REFRESHER
Domaine de Canton Ginger
Liqueur, Orange, Ginger Beer,
Fresh Mint 11

APPLE CIDER MARGARITA
Mi Campo Blanco Tequila,
Apple Cider, Orange Liqueur,
Fresh Lime 13

SANGRIA
Seasonal. Ask your server
for the current offering 11

ESPRESSO MARTINI
360 Vanilla Vodka, Crème de
Cacao, Lavazza Espresso,
Kahlua 15

ZERO-PROOF

non-alcoholic

SUMMIT PRESS
Raspberries, Basil,
Pepper Simple, Soda 10

DREAMSICLE
Pineapple, Orange, Lemon,
Simple, Coconut Cream 9

YUZU PEAR SPRITZ
Pear Nectar, Yuzu Citrus,
Non-Alcoholic Sparkling Wine,
Fresh Thyme 12

SEE OTHER SIDE FOR MORE

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DINNER

SEASONAL FEATURES

ROASTED BEET & SQUASH SALAD (gf)
Baby Kale & Spinach, Red Onion, Goat Cheese, Toasted Pepitas, Poppyseed Dressing 14
ADD GRILLED CHICKEN 9 • GRILLED SALMON* 11

PASTA BOLOGNESE
Fritz Italian Sausage, Beef, Mixed Shape Pasta, Carne Mixto, Whole Milk Ricotta 22

BRAISED PORK SHANK
Creamy Parmesan Polenta, Sautéed Baby Kale & Spinach, Pork Jus 26

STARTERS

BUTTER BOARD Grilled Ciabatta, Extra-Virgin Olive Oil, Calabrian Chili Honey, Fresh Herbs, Sea Salt 9

POT ROAST NACHOS Cheddar-Jack Cheese, Peppers & Onions, Corn Salsa, Chipotle Cream 16

HUMMUS Grilled Pita, Fresh Vegetables, Feta, Extra-Virgin Olive Oil 14

SHRIMP SCAMPI Confit Garlic, Blistered Cherry Tomato, Fresh Basil, Romano Cheese, Ciabatta 16

SPINACH & BABY ARTICHOKE DIP Four Cheeses, Crispy Tortillas, Salsa 15

SPICY BUFFALO WINGS (gf) Blue Cheese or Ranch Dressing 14

CRISPY CALAMARI Spicy Peppers, Romano Cheese, Lemon-Calabrian Chili Aioli 17

STEAK STREET TACOS Cilantro, Onion, Chipotle Cream, Cotija Cheese 16

SOUPS & SALADS

ADD TO ANY SALAD: GRILLED CHICKEN 9 • GRILLED SALMON* 11

SOUP OF THE DAY Chef's Daily Selection 10

FRENCH ONION SOUP Swiss & Romano Cheese, Crostini 12

HOUSE Tomatoes, Cucumbers, Carrots, Radish, Croutons, Choice of Dressing 10

CAESAR Buttered Breadcrumbs, Pecorino Romano 11

WEDGE (gf) Bacon, Tomatoes, Cucumbers, Blue Cheese, Blue Cheese Dressing 13

CHOPPED (gf) Bacon, Olives, Tomatoes, Green Onion, Cucumbers, Feta & Romano Cheese 12

FRIED CHICKEN Cheddar-Jack Cheese, Bacon, Carrots, Tomatoes, Green Onion, Honey Mustard 18

CHICKEN & FRIED GOAT CHEESE Pears, Walnuts, Strawberries, Onion, Red Wine Vinaigrette 19

BLACKENED SALMON* Avocado, Bacon, Corn Salsa, Tomatoes, Radishes, Chipotle Chips 21
Substitute Blackened Chicken 19

HOUSE SPECIALTIES

CHICKEN-FRIED CHICKEN Pepper Gravy, Mashed Potatoes, Vegetable Medley 24

BLACKENED MAHI MAHI TACOS (3) Jicama Slaw, Chipotle Cream, Cotija, Rice, Black Beans 23

CRISPY CHICKEN TENDERS Shoestring Fries, Coleslaw, Honey Mustard 20

ROMANO CHICKEN ALLA VODKA Panko Crusted Chicken, Tomato Cream, Grana Parmesan, Basil 25

LOBSTER STUFFED SALMON* (gf) Brie Cheese, Shrimp, Vegetable Medley, Mashed Potatoes 35

ALASKAN COD FISH & CHIPS Beer Battered, Steak Fries, Tartar Sauce, Coleslaw 25

SLOW ROASTED POT ROAST Mashed Potatoes, Vegetable Medley, Fried Onions, Gravy 27

GRILLED ATLANTIC SALMON* (gf) Jasmine Rice, Lemon Butter, Vegetable Medley 30

STEAKS & CHOPS

WHITE MARBLE FARMS PORK CHOP* Smashed Potatoes, Sautéed Greens, Marsala 30

ANGUS BEEF FILET* 8OZ Loaded Smashed Potatoes, Demi-Glace 44

DRY RUBBED RIBEYE* 14OZ (gf) Smashed Yukon Potatoes & Crispy Brussels 46

SLOW-ROASTED ANGUS PRIME RIB* Choice of Side, 12oz Single Cut 46 • 16oz Summit Cut 49
Served Friday and Saturday at Dinner, Limited availability.

BURGERS & SANDWICHES

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PRIME RIB DIP* Au Jus, Horseradish Cream, Toasted French Bread, Limited Availability 23

SUMMIT GRILL BURGER* Special Sauce, American Cheese, Lettuce, Tomato, Red Onion 16

GRILLED CHICKEN Dijonnaise, Swiss Cheese, Bacon, Lettuce, Tomato, Red Onion 17

CORNED BEEF BRISKET REUBEN Sauerkraut, Swiss Cheese, FTM Marble Rye, Thousand Island 20

DRY RUBBED BURGER* Jalapeño Aioli, Habanero Jack, Smoked Bacon, House BBQ, Fried Onions 17

FARMHOUSE BURGER* Truffle Aioli, Sharp Cheddar, Sunny Side Up Egg, Smoked Bacon, LTO 18

ULTIMATE GRILLED CHEESE Braised Beef, Five Cheeses, Horseradish Cream 17

VEGETABLES & SIDES

REGULAR 8 • BUTTER & CHIVE YUKON MASHED POTATOES • SHOESTRING FRIES
VEGETABLE MEDLEY • SAUTÉED BABY KALE & SPINACH
PREMIUM 10 • ROMANO CHIVE SMASHED POTATOES • ROASTED MUSHROOMS
MAC 'N' CHEESE • CRISPY BRUSSELS SPROUTS

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COCKTAILS

CLASSIC OLD FASHIONED
Old Overholt Rye,
Dry Curaçao, Angostura Bitters,
House-Brandied Cherries 14

BLACK & WHITE MARGARITA
Mi Campo Blanco Tequila,
Coconut Cream, Triple Sec,
Lime Juice 12

PEAR COSMO
Tom's Town Vodka, Pear, Orange
Liqueur, Cranberry, Lime 13

SUMMIT PUNCH
Svedka Raspberry Vodka,
St-Germain Elderflower,
Pepper Simple, Lemon, Basil 12

MAPLE WHISKEY SOUR
Old Forester 86 Bourbon, Maple,
Fresh Lemon 13

APPLE OLD FASHIONED
JTS Brown Bourbon, Apple
Demerara, Angostura Bitters 12

PEAR GINGER HIGHBALL
J. Rieger Vodka, Pear,
St-Germain, Fresh Lemon,
Ginger Beer 13

ORANGE GINGER REFRESHER
Domaine de Canton Ginger
Liqueur, Orange, Ginger Beer,
Fresh Mint 11

APPLE CIDER MARGARITA
Mi Campo Blanco Tequila,
Apple Cider, Orange Liqueur,
Fresh Lime 13

SANGRIA
Seasonal. Ask your server
for the current offering 11

ESPRESSO MARTINI
360 Vanilla Vodka, Crème de
Cacao, Lavazza Espresso,
Kahlua 15

ZERO-PROOF

non-alcoholic

SUMMIT PRESS
Raspberries, Basil,
Pepper Simple, Soda 10

DREAMSICLE
Pineapple, Orange, Lemon,
Simple, Coconut Cream 9

YUZU PEAR SPRITZ
Pear Nectar, Yuzu Citrus,
Non-Alcoholic Sparkling Wine,
Fresh Thyme 12

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