

ESTD



2012

# SUMMIT GRILL

CLASSIC AMERICAN FARE

Happy Hour takes place in the bar from 3pm-6pm every day, because there's no reason for you to go home just yet.

## STARTERS

### Spinach and Baby Artichoke Dip

Four Cheeses, Crispy Tortillas | 12.95  
*Gluten free upon request*

### \*Seared Ahi Tuna

Asian Slaw, Citrus-Wasabi Vinaigrette,  
Crispy Wonton | 16.95

### Spicy Buffalo Wings

Blue Cheese or Ranch Dressing | 11.95

### Hummus

Grilled Pita, Fresh Vegetables, Feta, EVOO | 12.95

### Togarashi Fried Shrimp

Sriracha-Lime Aioli, Sweet Thai Chili Sauce | 14.95

### Poutine

Pepper Jack Cheese, Beefy Gravy,  
Fried Egg, Truffle Oil | 12.95

### Fried Calamari

Spicy Peppers, Romano Cheese,  
Roasted Tomato Sauce | 15.95

### Baked Brie

Phyllo Wrapped, Roasted Garlic, Apricot  
Jam, Toasted Pistachio | 13.95

### Pot Roast Nachos

Cheddar-Jack Cheese, Bell Peppers & Onions | 14.95

### Steak “Street” Tacos

Cotija Cheese, Onion, Cilantro, Chipotle Cream | 12.95  
*Gluten free upon request*

## SANDWICHES

### “The Ultimate” Grilled Cheese

Braised Beef, 5 Cheeses, Horseradish Cream | 13.95

### Nashville Hot Chicken Sandwich

Buttermilk Fried, Pickles, Jalapeño Aioli,  
Martin’s Potato Roll | 15.95

### \*Summit Grill Burger

Special Sauce, American Cheese, LTO | 14.95

### Corned Beef Brisket Reuben

House-Braised Brisket, Bavarian Sauerkraut,  
Swiss Cheese, Marble Rye,  
1000 Island Dressing | 15.95

### \*Prime Rib Dip

Slow Roasted Daily, Au Jus, Horseradish Cream,  
Fresh Hoagie, French Fries | 20.95  
*Limited Availability*

### \*Dry Rubbed Burger

Smoked Bacon, House BBQ, Pepper Jack,  
Fried Onions, Jalapeño Aioli | 15.95

### Grilled Chicken Club

Dijonnaise, Thick Cut Bacon, Swiss Cheese, LTO | 15.95

### \*Farmhouse Burger

Fried Egg Sunny Side Up, Smoked Bacon, Sharp  
Cheddar, Truffle Aioli, LTO | 15.95

## VALENTINES DINNER

### Blue Crab & Corn Chowder

Roasted Corn, Red Potatoes  
cup 7.95 | bowl 9.95

### Lobster & Shrimp Stuffed Salmon

Mashed Potatoes, Vegetable Medley,  
Brie Cheese, Lemon Butter | 29.95

### KC Strip and Jumbo Shrimp

Grilled Shrimp in Blackened Butter,  
Smashed Potatoes | 39.95

### Scallop Carbonara

Smoked Bacon, Bucatini, Sweet Peas | 28.95

### Textures of Chocolate

Chocolate Mousse, Dark Chocolate Shell,  
White Chocolate Crunch | 9.95

### Chocolate Raspberry Martini

Svedka Raspberry Vodka, Crème de  
Cocoa, Kahlúa, Cream | 10.95

## ENTRÉES

### Crispy Chicken Tenders

Buttermilk Fried, French Fries, Honey Mustard | 18.95

### Chicken-Fried Chicken

Country Gravy, Mashed Potatoes,  
Vegetable Medley | 22.95

### Blackened Mahi Mahi Tacos

Black Beans, Rice, Fresh Vegetable Slaw,  
Cotija Cheese | 20.95

*Gluten free upon request*

### Dry Rubbed Ribeye

Smashed Yukon Potatoes & Crispy  
Brussels, Garlic Butter | 36.95

### Alaskan Cod Fish & Chips

Beer Battered, Steak Fries, Coleslaw,  
Tartar Sauce | 22.95

### Angus Beef Filet

Loaded Smashed Potatoes, Demi Glacé | 38.95

### Seafood Mac ‘n’ Cheese

Scallops, Shrimp, Tomatoes,  
Creamy Cheese Sauce | 25.95

*Gluten free upon request*

### \*Grilled Atlantic Salmon

Jasmine Rice, Lemon Butter, Vegetable Medley | 27.95

### Traditional Pot Roast

Mashed Potatoes, Fried Onions, Gravy,  
Vegetable Medley | 23.95

## SIDES

Crispy Smashed Potatoes | 7.95

Mac ‘n’ Cheese | 8.95

Crispy Brussels Sprouts | 7.95

Shoestring Fries | 4.95

Roasted Mushrooms | 7.95

Vegetable Medley | 6.95

Sautéed Greens | 6.95

Cream & Butter Mashed Potatoes | 6.95

## SOUP & SALAD

### French Onion Soup

Swiss & Romano, Crostini  
Cup | 6.95 Bowl | 8.95

*Add to any salad: Grilled Chicken 7.95 \*Grilled Salmon 9.95*

### Chop Salad

Bacon, Olives, Tomatoes, Green Onion, Cucumbers,  
Feta & Romano Cheese, Red Wine Vinaigrette | 9.95

### House Salad

Tomatoes, Cucumbers, Carrots, Watermelon Radishes,  
Choice of Dressing | 7.95

### Wedge Salad

Crispy Bacon, Tomatoes, Cucumbers,  
Blue Cheese Crumbles, Blue Cheese Dressing | 10.95

### \*Blackened Atlantic Salmon Salad

Smashed Avocado, Bacon, Corn Salsa, Tomatoes,  
Watermelon Radishes, Chipotle Chips | 18.95  
Sub Blackened Chicken | 17.95

### Grilled Chicken & Goat Cheese Salad

Pears, Candied Walnuts, Sliced Strawberries, Fried  
Goat Cheese, Onion, Red Wine Vinaigrette | 17.95

### Asian Chicken Salad

Togarashi Fried Chicken, Crisp Vegetables,  
Citrus Wasabi Dressing | 16.95

## COCKTAILS

### Rieger Horsefeather

Rieger’s Kansas City Whiskey, Lime, Ginger Beer,  
Angostura Bitters | 10.95

### Smoked Pineapple Margarita

Hornitos Plata, Ancho Reyes Liqueur, Del Maguay  
Vida, Pineapple, Lime, Agave | 11.95

### Summit Punch

Raspberry Vodka, St. Germain, Pepper Simple,  
Lemon Juice, Raspberries, Basil | 9.95

### Classic Old Fashioned

Old Overholt Rye Whiskey, Dry Curacao,  
Turbinado Simple, Angostura Bitters,  
House Brandied Cherries | 11.95

### Blueberry Lemon Refresher

Tom’s Town Gin, Lemon Juice,  
Blueberry Simple, Thyme | 10.95

### Black & White Margarita

Mi Campo Blanco Tequila, Coconut Cream,  
Orange Liqueur, Black Sea Salt Rim | 11.95

### Ruby Red Slipper

Deep Eddy Ruby Red Grapefruit Vodka, Triple Sec,  
Lemon Juice, Cranberry | 10.95

### Spiced Pear & Bourbon

Four Roses Bourbon, Pear Nectar, Spiced Simple,  
Lemon, Curacao | 11.95

### Cranberry Cardamom Mule

Tito’s Handmade Vodka, Cranberry Cardamom  
Simple, Ginger Beer | 10.95

### Espresso Martini


360 Vanilla Vodka, Kahlua, Creme  
de Cocoa, Espresso | 12.95

### Sangria

Seasonal. Ask your server for current offering | 9.95



See other side for  
more cocktails >>>

 *Gluten free Please notify your server of any food allergies*

*\*Your food is cooked to order | Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.*

*Parties of 8 or more an automatic 20% gratuity will be added.*