



Tuesday and Wednesday Lunch Menu

(All lunches are served with Chips and a Pickle)

Summit Pasta Salad

Tri-Color Pasta, Cherry Tomatoes, Red Onion, Asparagus Points, Bacon, Italian Vinaigrette
\$9

BLT Sliders

Thick Sliced Bacon, Lettuce, Tomato, Garlic Aioli, Hawaiian Slider Bun
\$10

Driver Croissant

Our House Made Chicken Salad, Lettuce, Tomato, Toasted Croissant
\$15

Regular Lunch Menu

Appetizers

Boom Boom Shrooms

Large Button Mushrooms, Roasted Red Peppers, House Made Chorizo, Green Onion, Cream Cheese, Cheddar Cheese, With Herb Bread Crumb
\$12

Quail Bombs

Quail Breast, Jalapeno, Cream Cheese, Bacon
\$16

Champion wings

Fried Chicken Wings, Celery, Carrots, Choice of sauce
\$15

Irish Nachos

Thick Cut Potato Chips, Beer Cheese Sauce, Peppered Bacon, Green Onions, Tomatoes, Crispy Jalapenos.
\$14

Salads

Summit Salad

Mixed Greens, Heirloom Tomatoes, English Cucumber, Roasted Corn, Egg, Shredded Carrots, and Blue Cheese
\$12

Caesar salad

Romaine Lettuce, House Made Caesar Dressing, Croutons, Parmesan Crisp
\$10

Strawberry Spinach Salad

Baby Spinach, Fresh Strawberries, Mandarin Oranges, Pistachios, Fetta, and Honey Jalapeno Vinaigrette
\$14

Sandwiches

(All Sandwiches served with your choice of French Fries or Sweet Potato Fries)

Driver Croissant

Our House Made Chicken Salad, Lettuce, Tomato, Toasted Croissant
\$15

Summit Club

Turkey, Ham, Peppered Bacon, American Cheese, Swiss Cheese, Avocado, Lettuce, Tomato, Mayo, Honey Wheat Bread
\$15

Cajun Chicken Wrap

Cajun Chicken, Lettuce, Tomato, Red Onion, Pepperjack Cheese, Roasted Red Pepper Aioli
\$13

Summit Burger

8oz Beef Patty, Cheddar Cheese, Bacon, Caramelized Onions, Lettuce, Tomato, Pickles, Summit Sauce, Toasted Brioche Bun
\$18

Nashville Chicken Sandwich

Fried Chicken Breast, Nashville Sauce, Pickles, Lettuce, Mayo, Toasted Brioche Bun
\$16

Blackened Salmon Sandwich

Blackened Salmon, Lemon Dill Tartar Sauce, Lettuce, Tomato, Toasted Brioche Bun
\$18

Dinner Menu

~Soup & Salads~

Summit Salad

Mixed Greens, Heirloom Tomatoes, English Cucumber, Roasted Corn, Egg, Shredded Carrots,
Blue Cheese
\$12

Caesar Salad

Romaine Lettuce, House Made Caesar Dressing, Croutons, Parmesan Crisp
\$10

Strawberry Spinach Salad

Baby Spinach, Fresh Strawberries, Mandarin Oranges, Pistachios, Feta, Honey Jalapeno Vinaigrette
\$14

Chef's Soup of The Day

Cup \$4 Bowl \$8

~Appetizers~

Boom Boom Shrooms

Large Button Mushrooms, Roasted Red Peppers, Homemade Chorizo, Crispy Bacon,
Cream Cheese, Cheddar Cheese, Parmesan Bread Crumb
\$12

Quail Bombs

Quail Breast, Jalapeno, Cream Cheese, Bacon
\$16

New Orleans Style Shrimp

Jumbo Shrimp, Roasted Garlic, Roasted Red Pepper, Zesty Cajun Jus, Toast Points
\$15

Ahi Salad

Seared Ahi Tuna, Sesame Soy Seaweed Salad, Eel Sauce, Yum Yum Sauce, Pickled Ginger,
Scallions, Tobiko
\$18

~Entrees~

Blackened Salmon Primavera

Blackened Salmon, Linguini, Garlic, Shallots, Heirloom Tomato, Spinach Squash, Zucchini,
Cajun Butter Sauce
\$28

Florentine Pork Tenderloin

Pork Tenderloin stuffed with Sundried Tomatoes, Caramelized Onions, Spinach and Cream Cheese
Green Beans, Mashed Potatoes and Herb Cream Sauce

\$25

Lemon Pepper Chicken

Pan Seared Herb and Pepper Crusted Chicken Breast, Meunière Sauce
Wild Rice and Roasted Asparagus

\$20

Smoked Honey Glazed Duck Breast

Smoked Duck Breast, Spiced Honey Glaze, Carrot Puree, Sautéed Sweet Peas, Orange Beurre Blanc

\$32

Lemon Sole with Chorizo Hash

Fresh Lemon Sole, Chorizo, Potatoes, Roasted Corn, Green Onions, Adobo Beurre Blanc

\$36

Summer Harvest

Grilled Squash and Zucchini, Crispy Brussel Sprouts, Roasted Asparagus and Cauliflower

\$18

Fish of the Week

Chefs Weekly Fish Creation

MP\$

~Steaks~

8oz Prime Filet Mignon

House Cut Filet, Roasted Asparagus, Garlic Mashed Potatoes

\$55

16oz Prime Ribeye

House Cut Ribeye, Roasted Asparagus, Garlic Mashed Potatoes

\$65

14oz Prime Dry Aged New York Strip

House Cut Dry Aged New York Strip, Roasted Asparagus, Garlic Mashed Potatoes

\$70

Steak Enhancements \$5

Bearnaise Sauce / Au Poivre / Parmesan Crust