



***“OUR GOAL IS TO PROVIDE YOU WITH THE HIGHEST QUALITY  
FOOD AND SERVICE YOU HAVE EVER HAD. PERIOD.”***

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### **WEEKLY FEATURES**

***\* PLEASE NOTE: ½ OFF WINE & CHATEAU SPECIALS ARE NOT VALID WITH ANY  
COUPONS, OTHER OFFERS OR PRIVATE PARTIES\****

**SUNDAY: PRIME RIB SPECIAL & HALF OFF ALL BOTTLES OF WINE**

**MONDAY: CHATEAUBRIAND, OUR HOUSE SPECIALTY, SERVED FOR TWO WITH A  
SELECT BOTTLE OF WINE**

**TUESDAY: T-BONE STEAK & BABY BACK RIBS SPECIALS**

**WEDNESDAY: WINE NIGHT! HALF OFF ALL BOTTLES OF WINE**

**FRIDAY AND SATURDAY: LIVE MUSIC IN THE SUMMIT BAR & LOUNGE**

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**WE ONLY FRY FOODS IN ZERO TRANS FAT OILS**

**WE WILL GLADLY MODIFY ANY ITEM POSSIBLE TO YOUR SPECIFICATIONS**

**WE CAN ACCOMMODATE GLUTEN, NUT AND SOY FOOD ALLERGIES**

**WE PROUDLY PRACTICE “GREEN” STANDARDS**

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**WE HAVE MULTIPLE PRIVATE ROOMS AVAILABLE FOR SPECIAL EVENTS OR FUNCTIONS.**

**SHARED ENTREES ARE SUBJECT TO A \$5 SPLIT PLATE CHARGE**

***PLEASE VISIT OUR WEB SITE [WWW.AURORASUMMIT.COM](http://WWW.AURORASUMMIT.COM)***

# APPETIZERS

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## AHI TUNA

SESAME CRUSTED AHI TUNA WITH WONTON CHIPS, CUCUMBER, & SWEET SOY GLAZE \$12

## ESCARGOT

ROASTED FRENCH ESCARGOT IN GARLIC HERB BUTTER WITH LEMON & BAGUETTE \$10

## MARYLAND CRAB CAKES

MARYLAND BLUE CRAB FOLDED INTO SHRIMP MOUSSELINE & GRIDDLED. SERVED WITH REMOULADE \$12

## CALAMARI

LIGHTLY BREADED & FLASH FRIED WITH HONEY MUSTARD & COCTAIL SAUCE \$9

## SHRIMP COCKTAIL

POACHED JUMBO GULF SHRIMP WITH COCKTAIL & LEMON \$12

## SPINACH & ARTICHOKE DIP

WITH HOUSE-MADE TORTILLA CHIPS & PARMESAN CROSTINI \$8

## BEER BATTERED SHRIMP

FRIED AND SERVED WITH REMOULADE & COCKTAIL SAUCE \$12

## BRUSCHETTA

CROSTINIS WITH TOMATO-RED ONION RELISH, W/ FRESH PARMESAN. ADD OUR SHAVED PRIME RIB. \$8 OR \$13

## ARTISAN CHEESE PLATE

A SAMPLING OF OUR FINEST CHEESES FROM AROUND THE WORLD WITH FRESH FRUIT & CRACKERS \$10

## BAKED BRIE

FRENCH TRIPLE CREAM BRIE PAIRED WITH ROASTED GARLIC, APPLE SLICES, GRAPES & CROSTINIS \$12

## OYSTERS ON THE HALF SHELL

HALF OR FULL DOZEN, FRESHLY SHUCKED, WITH LEMON COCKTAIL SAUCE & HORSERADDISH. \$13 OR \$23

## BEEF TENDERLOIN CARPACCIO

UNCOOKED, THINLY SHAVED, WITH PARMESAN, CAPERS, ONIONS, TOMATO & DIJON MUSTARD. \$11

## STEAMED MUSSELS

FRESH MUSSELS STEAMED IN A WHITE WINE - GARLIC BROTH, WITH CROSTINIS \$12

## SHRIMP SAMPLER

A PAIRING OF OUR BEER BATTERED SHRIMP & SHRIMP COCKTAIL WITH REMOULADE & COCKTAIL \$15

## SUMMIT SAMPLER

A SAMPLING OF OUR SHRIMP COCKTAIL, CALAMARI, CRAB CAKES, SPINACH & ARTICHOKE DIP \$16

## AHI TACOS

SEARED AHI TUNA, CITRUS REPOLLO, PEPPER JACK CHEESE, TOPPED WITH PINEAPPLE SALSA \$13

## QUESADILLAS

GRILLED CHICKEN, PEPPER JACK & CHEDDAR CHEESES WITH A SIDE OF SANTE FE SAUCE. \$8

## CHICKEN WINGS

10 OR 20 OF BBQ, HOT, GARLIC PARMESAN, OR SPICY THAI \$8 OR \$15

## USDA PRIME SLIDERS

PRIME ANGUS BURGERS ON HOMEMADE BUTTER BUNS. TOPPED W/ WHITE CHEDDAR & SUMMIT SAUCE. \$11

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## SOUP

### FRENCH ONION

CARAMELIZED ONIONS IN A ROASTED VEAL STOCK WITH CROUTON & MELTED CHEESE \$4 OR \$6

### SOUP DU JOUR

OUR FEATURED SOUP OF THE DAY \$4 OR \$6

# SALADS

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## THE SUMMIT DINNER SALAD

CHILLED ICEBERG LETTUCE, WITH CUCUMBER, TOMATO, ONION, CHEESE & CROUTONS \$6

## ICEBERG WEDGE

ICEBERG WEDGE WITH TOMATO, CUCUMBER, ONION, CHEESE, CRUTONS & ROQUEFORT DRESSING \$8

## BABY SPINACH

CRISP BABY SPINACH WITH STRAWBERRIES, GOAT CHEESE, PECANS, AGED BALSAMIC, OLIVE OIL \$8

## CAESAR

ROMAINE LETTUCE LIGHTLY TOSSED WITH CREAMY CAESAR DRESSING, PARMESAN & CROUTONS \$7

ADD A BREAST OF OUR JUICY GRILLED CHICKEN ATOP YOUR CAESAR SALAD \$13

## SUMMIT COBB

SMOKED TURKEY, BACON, AVOCADO, EGG, TOMATO, WITH SWISS & BLEU CHEESE CRUMBLES \$12

## SPINACH SALAD

LIGHTLY TOSSED IN OUR HOT BACON DRESSING, FINISHED WITH EGG, MUSHROOM, TOMATO & RED ONION \$8

## TOMATO & MOZZARELLA

SLICED BEEF STEAK TOMATOES LAYERED WITH FRESH MOZZARELLA WITH AGED BALSAMIC & OLIVE OIL \$10

## SHRIMP & CRAB

GRILLED GARLIC SHRIMP & MARYLAND LUMP CRAB WITH CUCUMBERS, TOMATO, & AVOCADO \$13

## FILET SALAD

PRIME FILET OVER MIXED GREENS WITH PINE NUTS, DRIED CHERRIES, TOMATO, BLUE CHEESE CRUMBLES, COWBOY ONIONS, & AGED BALSAMIC VINAIGRETTE \$16

## SMOKED SALMON

APPLEWOOD SMOKED ATLANTIC SALMON, FIRE ROASTED YELLOW BELL PEPPERS, TOMATO, NICOISE OLIVES, CRUMBLER GOAT CHEESE, & AGED BALSAMIC VINAIGRETTE \$16

## AHI TUNA NICOISE

SEARED AHI TUNA OVER MIXED GREENS WITH FIRE ROASTED YELLOW BELL PEPPERS, PEAR TOMATO, ASPARAGUS, RED ONIONS, FINGERLING POTATOES, NICOISE OLIVES & DRESSING \$16

## SUMMIT WALNUT CHICKEN SALAD

GRILLED CHICKEN, CANDIED WALNUTS, GRAPES, & RED ONION IN A POPPY SEED VINAIGRETTE, TOPPED WITH A RED WINE POACHED PEAR \$13

# ENTRÉES

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## RACK OF COLORADO LAMB

PAN ROASTED & WITH SEASONAL VEGETABLES, FINGERLING POTATOES, & ROSEMARY MINT GLACE \$35

## ASPARAGUS CHICKEN

BAKED CHICKEN WITH ASPARAGUS & CHEESE ATOP RICE PILAF & MUSHROOM DIJON CREAM SAUCE \$18

## BABY BACK RIBS

A RACK OF SLOW ROASTED & SMOKED PORK RIBS FINISHED WITH OUR AWARD WINNING BBQ SAUCE \$19

## ANGEL HAIR PASTA

ANGEL HAIR PASTA TOPPED WITH ARTICHOKE HEARTS, SUNDRIED TOMATOES, & GARLIC SAUTÉED IN A SAUCE OF WHITE WINE & EXTRA VIRGIN OLIVE OIL. *ADD GRILLED CHICKEN \$5* \$16

## PORK TENDERLOIN

CENTER CUT & STUFFED WITH WILD MUSHROOMS, GRANNY SMITH APPLES, FRESH HERBS & CHEESES \$27

# USDA PRIME STEAKS & SEAFOOD

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COMPLETE YOUR DINNER WITH CHOICE OF SOUP OR DINNER SALAD & ONE SIDE FOR \$8  
ADD MELTED BLUE CHEESE FOR \$2 OR BLACKEN ANY ITEM FOR \$1  
ADD "OSCAR STYLE" TO ANY STEAK FOR \$13

<b>FILET MIGNON</b>	OUR MOST TENDER CUT, 8 OR 12 OUNCES	\$31 OR \$38
<b>RIBEYE</b>	WELL MARBLED & FULL FLAVORED, 12 OR 16 OUNCES	\$29 OR \$36
<b>PRIME RIB</b>	SLOW ROASTED, WITH AU JUS & CREAMY HORSERADISH, 12 OR 16 OUNCES	\$28 OR \$33
<b>T – BONE</b>	THE BEST OF BOTH WORLDS - A STRIP & A FILET, 20 OUNCES	\$38
<b>SUMMIT STRIP</b>	THE CLASSIC STEAKHOUSE CUT – PERFECTLY TRIMMED, 12 OR 16 OUNCES	\$29 OR \$36
<b>COWBOY BONE-IN RIBEYE</b>	THICK, JUICY, & FLAVORFUL, 22 OUNCES	\$40

## ▪ THE SUMMIT CHATEAUBRIAND ▪

*OUR HOUSE SPECIALTY*, SLICED FOR TWO, WITH BURGUNDY & BEARNAISE SAUCES, VEGETABLES,  
YUKON GOLD MASHERS & STUFFED TOMATOES WITH YOUR CHOICE OF SOUP OR SALAD \$72

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<b>BEEF BURGUNDY</b>	FILET TIPS IN BURGUNDY DEMI, YUKON GOLD MASHERS & MUSHROOMS	\$23
<b>TILAPIA</b>	OVEN BROILED, TOPPED PICCATA STYLE WITH JASMINE RICE & VEGETABLE MEDLEY	\$23
<b>GRILLED SALMON</b>	MARINATED, WITH SAUTEED VEGETABLES, WILD RICE & DILL CREAM	\$25
<b>SUMMIT SALMON</b>	MARINATED, ATOP WILD RICE WITH SAUTEED SPINACH & BABY CARROTS	\$24
<b>SHRIMP SCAMPI</b>	JUMBO PRAWNS IN A WHITE WINE TOMATO BUTTER SAUCE OVER LINGUINI	\$23
<b>FRIED SHRIMP</b>	HAND BREADED & FRIED, SERVED WITH LEMON & COCKTAIL SAUCE	\$19
<b>AUSTRALIAN COLD WATER LOBSTER TAIL</b>	STEAMED, 7-8 OR 10-12 OUNCE TAIL	MARKET
<b>ALASKAN KING CRAB LEGS</b>	A FULL POUND, STEAMED, WITH LEMON & DRAWN BUTTER	MARKET

CRAB LEGS & LOBSTER ARE SERVED WITH STEAMED VEGETABLES

## SURF & TURF COMBINATIONS

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<b>FILET AND SHRIMP SCAMPI</b>	AN 8 OZ FILET, SAUTEED PRAWNS OVER LINGUINI	\$38
<b>FILET AND FRIED SHRIMP</b>	AN 8 OZ FILET & FOUR FRIED SHRIMP WITH COCKTAIL SAUCE	\$38
<b>FILET AND KING CRAB LEGS</b>	AN 8 OZ FILET & ½ POUND OF STEAMED KING CRAB LEGS	MARKET
<b>FILET AND LOBSTER TAIL</b>	AN 8 OZ FILET & A STEAMED AUSTRALIAN LOBSTER TAIL	MARKET
<b>FILET OSCAR</b>	8 OZ FILET TOPPED W/ CRAB MEAT, MASHED POTATOES, VEGETABLES, & BEARNAISE	\$39

## SIDE DISHES

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<b>SAUTÉED MUSHROOMS</b>	\$6	<b>STEAMED ASPARAGUS</b>	\$9
<b>CARAMELIZED ONIONS</b>	\$4	<b>AU GRATIN POTATOES</b>	\$7
<b>YUKON GOLD MASHERS</b>	\$6	<b>BAKED POTATO</b>	\$5
<b>BRAISED SPINACH</b>	\$5	<b>STEAMED BROCCOLI</b>	\$6
<b>RICE PILAF</b>	\$5	<b>TWICE BAKED POTATO</b>	\$6
<b>SUMMIT STEAK FRIES</b>	\$4	<b>VEGETABLE MEDLEY</b>	\$5
<b>ONION RINGS</b>	\$5	<b>STEAMED VEG PLATTER</b>	\$10

**BÉARNAISE, BURGUNDY, OR PEPPERCORN SAUCE** \$2