



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

WEEKLY FEATURES

** PLEASE NOTE: 1/2 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

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

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

APPETIZERS

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

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

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

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

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

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

BEEF BURGUNDY	FILET TIPS IN BURGUNDY DEMI, YUKON GOLD MASHERS & MUSHROOMS	\$23
HALIBUT	GRILLED, WITH SAUTEED ASPARAGUS, BABY CARROTS, RICE PILAF & DILL CREAM	\$29
GRILLED SALMON	MARINATED, WITH SAUTEED VEGETABLES, WILD RICE & DILL CREAM	\$25
SUMMIT SALMON	MARINATED, ATOP WILD RICE WITH SAUTEED SPINACH & BABY CARROTS	\$24
SHRIMP SCAMPI	JUMBO PRAWNS IN A WHITE WINE TOMATO BUTTER SAUCE OVER LINGUINI	\$23
FRIED SHRIMP	HAND BREADED & FRIED, SERVED WITH LEMON & COCKTAIL SAUCE	\$19
AUSTRALIAN COLD WATER LOBSTER TAIL	STEAMED, 7-8 OR 10-12 OUNCE TAIL	MARKET
ALASKAN KING CRAB LEGS	A FULL POUND, STEAMED, WITH LEMON & DRAWN BUTTER	MARKET

CRAB LEGS & LOBSTER ARE SERVED WITH STEAMED VEGETABLES

SURF & TURF COMBINATIONS

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

SIDE DISHES

SAUTÉED MUSHROOMS	\$6	STEAMED ASPARAGUS	\$9
CARAMELIZED ONIONS	\$4	AU GRATIN POTATOES	\$7
YUKON GOLD MASHERS	\$6	BAKED POTATO	\$5
BRAISED SPINACH	\$5	STEAMED BROCCOLI	\$6
RICE PILAF	\$5	TWICE BAKED POTATO	\$6
SUMMIT STEAK FRIES	\$4	STEAMED VEGETABLES	\$10
ONION RINGS	\$5	SAUCE BÉARNAISE	\$2
COGNAC PEPPERCORN SAUCE	\$2	BURGUNDY SAUCE	\$2