



2700 SOUTH HAVANA, AURORA, COLORADO 80014  
303.751.2112

[WWW.AURORASUMMIT.COM](http://WWW.AURORASUMMIT.COM)

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

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PLEASE JOIN US MONDAY THROUGH FRIDAY FOR:

**HAPPY HOUR**

(BAR/LOUNGE/PATIO ONLY)

**\* DRINK SPECIALS 11AM – 7PM \***

**\* HALF OFF APPETIZERS 3PM – 7PM \***

**\$3.25 WELL DRINKS**

**\$2.50 SELECT PINTS**  
BUDWEISER  
BUD LIGHT  
COORS LIGHT

**\$3.50 HOUSE WINE**

**\$3.50 PINTS OF BEER**  
BASS    BLUE MOON    FAT TIRE  
GUINNESS    SAM ADAMS    STELLA  
NEW BELGIUM SEASONAL

**\$2.00 DOMESTIC BOTTLES**

BUDWEISER    BUD LIGHT    BUD SELECT    MILLER LITE  
MICHELOB LIGHT    MICHELOB ULTRA    COORS    COORS LIGHT

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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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# 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 AND 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 & SERVED WITH REMOULADE & COCKTAIL SAUCE \$12

## BRUSCHETTA

CROSTINIS WITH A TOMATO-RED ONION RELISH, FINISHED WITH FRESH PARMESAN \$8

ADD OUR SHAVED PRIME RIB & CREAMY HORSERADISH SAUCE \$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

A HALF OR FULL DOZEN, FRESH SHUCKED & SERVED WITH LEMON, COCKTAIL, & HORSERADISH \$13 OR \$23

## BEEF TENDERLOIN CARPACCIO

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

## STEAMED MUSSELS

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

## SHRIMP PLATTER

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

## THE 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

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## 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

## SOUP OR SALAD

CHOICE OF FRENCH ONION OR SOUP DU JOUR & DINNER OR CAESAR SALAD \$9

# 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

## TACO SALAD

SEASONED BEEF ON A BED OF ICEBERG LETTUCE, CHEDDAR CHEESE, TOMATOES, & GUACAMOLE \$10

## TUNA STUFFED TOMATO

LARGE SCOOP OF HOMEMADE TUNA STUFFED IN A WHOLE TOMATO W/ COTTAGE CHEESE & FRUIT \$8

# SANDWICHES

ALL SANDWICHES COME WITH YOUR CHOICE OF STEAK OR SHOESTRING FRIES, FRUIT OR COTTAGE CHEESE

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## SMOKED TURKEY CLUB

SMOKED TURKEY, SWEET VIRGINIA HAM, CRISP LEAN BACON, AMERICAN CHEESE, LETTUCE, TOMATO, MAYONNAISE, ON YOUR CHOICE OF BREAD. \$10

## PRIME FRENCH DIP

THINLY SLICED PRIME RIB PILED HIGH ON CIABATTA BREAD WITH PROVOLONE CHEESE & AU JUS \$11

## SUMMIT STEAK SANDWICH

PRIME TENDERLOIN, SAUTÉED ONIONS, MUSHROOMS, RED PEPPERS, MELTED WHITE CHEDDAR CHEESE, & HOMEMADE CHEESE SAUCE \$12

## RUEBEN

THE FINEST CORN BEEF GRILLED WITH SAUERKRAUT, SWISS CHEESE, WITH 1000 ISLAND ON RYE \$10

## CALIFORNIA CHICKEN

MARINATED GRILLED CHICKEN BREAST WITH PROVOLONE CHEESE, AVOCADO, LETTUCE, TOMATO, RED ONION, & SUN DRIED TOMATO PESTO-MAYO \$11

## OPEN FACE PRIME RIB 8OZ

SERVED ON A TOASTED SLICE OF THICK RYE BREAD WITH AU JUS & HORSE RADDISH \$14

## B.L.T. WITH C

APPLE-WOOD SMOKED BACON, LETTUCE, TOMATO, AMERICAN CHEESE & MAYO \$9

## COLORADO RAISED CATFISH

FARM RAISED, LIGHTLY SEASONED & FRIED. SERVED ON A FRESH BAKED BUN WITH TARTAR SAUCE \$8

## BUFFALO CHICKEN

LIGHTLY FLOURED GRILLED CHICKEN, DIPPED IN A SPICY BUFFALO SAUCE W/ BLEU CHEESE \$8

# WRAPS

ALL WRAPS COME WITH YOUR CHOICE OF STEAK OR SHOESTRING FRIES, FRUIT OR COTTAGE CHEESE

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## CHICKEN RANCH

GRILLED CHICKEN WITH RANCH DRESSING, LETTUCE, TOMATO & RED ONION \$9

## SANTE FE

BLACKENED CHICKEN WITH A BLEND OF CHEESES, SPANISH RICE, BELL PEPPERS, & SANTE FE SAUCE \$9

## PORTABELLA MUSHROOM

PORTABELLA MUSHROOMS, LETTUCE, TOMATO, MEUNSTER CHEESE & SUN DRIED TOMATO PESTO \$8  
*ADD GRILLED CHICKEN \$5*

## THE CANUCK

USDA PRIME FILET, BLEU CHEESE CRUMBLES, ROMAINE LETTUCE, TOMATOES & COWBOY ONIONS \$12

## CHICKEN CAESAR

GRILLED CHICKEN, ROMAINE LETTUCE, HOMEMADE CAESAR DRESSING W/ PARMESAN CHEESE \$9

## WET BURRITO

GRILLED CHICKEN OR SEASONED RIBEYE WRAPPED IN A FLOUR TORTILLA, SMOTHERED WITH CHEESE & OUR HOMEMADE GREEN CHILI \$11

# USDA PRIME STEAK BURGERS

ALL BURGERS COME WITH YOUR CHOICE OF STEAK OR SHOESTRING FRIES, FRUIT OR COTTAGE CHEESE

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## BACON & GUACAMOLE

½ POUND OF ANGUS BEEF WITH OUR HOMEMADE GUACAMOLE & 2 STRIPS OF APPLE-WOOD SMOKED BACON \$10

## PORTABELLA MUSHROOM

½ POUND OF ANGUS BEEF WITH MARINATED PORTABELLA CAP, SAUTEED ONIONS, & MOZZARELLA CHEESE \$10

## BLEU CHEESE

THE NAME SAYS IT ALL!! \$10

## BUILD YOUR OWN!

½ POUND OF ANGUS BEEF WITH.....(\$.50 EACH)

AMERICAN CHEESE, SWISS CHEESE, PROVOLONE CHEESE, BLEU CHEESE, MOZZARELLA CHEESE, MUENSTER CHEESE, MUSHROOMS, SAUTEED ONIONS, GUACAMOLE, BACON, GREEN CHILE, GREEN OR BLACK OLIVES, BBQ SAUCE, 1000 ISLAND, RED & YELLOW PEPPERS, SERRANO PEPPERS

\$9

## PERSONAL PIZZAS

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### WHITE PIZZA

GRILLED CHICKEN, ALFREDO SAUCE, FRESH MOZZARELLA, & BASIL \$10

### BBQ CHICKEN

GRILLED CHICKEN, BBQ SAUCE, RED ONIONS, & FRESH MOZZARELLA \$10

### TRADITIONAL ITALIAN

ITALIAN SAUSAGE, PEPPERONI, TOPPED W/ HOMEMADE MARINARA, FRESH MOZZARELLA, & PARMESAN \$10

## SWEETS

MAKE ANY DESSERT A LA MODE FOR \$2

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### CHICAGO STYLE CHEESE CAKE

WITH STRAWBERRIES \$6

\$7

### HOMEMADE CHOCOLATE BROWNIE

SERVED WITH VANILLA ICE CREAM \$6

### CARAMEL FUDGE PECAN TURTLE CAKE

\$7

### CRÈME BRULE

\$7

### TIRAMISU

\$6

### CHOCOLATE MOUSSE TOFFEE KAHLUA CAKE

\$6

### CARAMEL APPLE GRANNY

SERVED WITH VANILLA ICE CREAM \$7

### RASPBERRY OR MANGO SORBET

\$4

### CHOCOLATE OR VANILLA ICE CREAM

\$4

### FEATURED DESSERT(S)

ASK YOUR SERVER FOR DETAILS

# SUMMIT LUNCH

THIS MENU IS AVAILABLE FOR LUNCH ONLY FROM 11AM – 3PM

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## **FILET MIGNON** OUR MOST TENDER CUT, 6 OR 8 OUNCES

CHOICE OF SOUP OR SALAD. COMES WITH YUKON GOLD MASHED POTATOES OR FRENCH FRIES. \$20 OR \$28

## **RIBEYE** WELL MARBLED AND FULL FLAVORED, 10 OR 12 OUNCES

CHOICE OF SOUP OR SALAD. COMES WITH YUKON GOLD MASHED POTATOES OR FRENCH FRIES. \$21 OR \$29

## **BABY BACK RIBS**

HALF OR FULL RACK OF RIBS WITH OUR AWARD WINNING SAUCE. COMES W/ CHOICE OF FRIES \$11 OR \$19

## **ASPARAGUS CHICKEN**

BAKED CHICKEN WITH ASPARAGUS AND CHEESE ATOP RICE PILAF AND MUSHROOM DIJON CREAM SAUCE  
SERVED WITH CHOICE OF SOUP OR SALAD \$14

## **GRILLED SALMON FILET** 6OZ

GRILLED TO PERFECTION & SERVED ON A BED OF RICE WITH VEGETABLES.  
SERVED WITH CHOICE OF SOUP OR SALAD \$14

## **CRAB & SCALLOP ALFREDO** (SUB CHICKEN BREAST FOR \$2)

LUMP CRABMEAT & SEA SCALLOPS, CREAMY ALFREDO SAUCE OVER LINGUINI & MUSHROOMS.  
SERVED WITH GARLIC TOAST \$11

## **BEEF OR CHICKEN FAJITAS**

SAUTÉED ONIONS, RED & GREEN PEPPERS. SERVED WITH CHEESE, SOUR CREAM, SALSA, GUACAMOLE,  
BLACK BEANS, SPANISH RICE, & FLOUR TORTILLAS. \$11

## **CHILE RELENO**

A GREEN CHILI SUFFED WITH CHEESE. DEEP FRIED & SMOTHERED WITH GREEN CHILE, CHEDDAR CHEESE,  
BLACK BEANS, & SPANISH RICE \$10

## **CHICKEN CORDON BLEU**

SAUTÉED IN OLIVE OIL, WITH SWISS CHEESE & SWEET VIRGINIA HAM W/ MASHED POTATOES & VEG. \$11

## **SHRIMP MARINARA**

SAUTÉED SHRIMP IN GARLIC & WHITE WINE, FRESH BASIL & PARMESAN CHEESE WITH ZESTY MARINARA  
OVER LINGUINI. SERVED WITH GARLIC TOAST. \$10

## **TUNA MELT**

2 LARGE SCOOPS OF HOMEMADE TUNA ON CHOICE OF BREAD WITH MELTED SWISS & AMERICAN CHEESES.  
SERVED WITH CHOICE OF SHOESTRING OR STEAK FRIES, FRUIT OR COTTAGE CHEESE \$9

## **TURKEY & BACON WRAP**

SMOKED TURKEY & APPLEWOOD SMOKED BACON IN A WHOLE WHEAT TORTILLA WITH TOMATOES,  
AVACADO, & CREAMY CAESAR DRESSING \$8

## **FISH & CHIPS**

BEER BATTERED COD WITH STEAK FRIES \$9

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THANK YOU FOR CHOOSING THE SUMMIT FOR YOUR DINING EXPERIENCE.

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

SIGN UP FOR OUR BIRTHDAY CLUB & RECEIVE 50% OFF YOUR ENTRÉE THE MONTH OF YOUR BIRTHDAY.

JOIN OUR EMAIL LIST TO RECEIVE UPDATES FOR UPCOMING EVENTS & GREAT PROMOTIONAL SAVINGS.

VISIT WEBSITE AT [WWW.AURORASUMMIT.COM](http://WWW.AURORASUMMIT.COM) FOR UPDATED ENTERTAINMENT INFORMATION &  
UPCOMING WINE OR BEER DINNERS & OTHER SPECIAL EVENTS.