SUMMIT RESTAURANT MENU

Appetizers

**Fresh Maseca Chips and Pico de Gallo** 9
White Corn Chips, House-Made Pico de Gallo
*Add guacamole $3*

**Fried Oyster Mushrooms** 15
Togarashi Spice, Red Onion, Basil Lime Aioli

**Baked Triple Cream Brie** 18
Summer-Berry Salsa, Red Grapes, Multigrain Baguette

**Warm Lobster Dip** 18
Baked with Mozzarella Cheese and Fresh Cucumber and Warm Bread Sticks

**Buffalo Chicken Wings** 16
Crisp Wings, Hot Sauce, Cucumber and Ranch

**Tequila Shrimp Skillet** 18
Pacific Shrimp, Spolumbo’s Chorizo, Jalapeno, Sweet Corn Fresh Cilantro and Tequila Lime Sizzle

**Nachos** 21
Corn Chips, Jalapeno Peppers, Diced Onion, Fresh Tomato, Cheese Blend, Chipotle Sauce, Cilantro, Pico de Gallo served with Sour Cream
*Add Guacamole $3*  *Add Chicken $5*

**10” Pan Baked Pizza**

**Margherita** 14
Roma Tomato, Mozzarella, Fresh Basil

**Veggie Deluxe** 17
Broccoli, Portabella Mushrooms, Feta Cheese, Fresh Tomato

**Kananaskis Rancher** 21
Shaved Prime Rib, Smoked Bacon, Jalapeno Pepper, Red Onion

**BBQ Chicken** 18
Grilled Chicken, Red Onion, Sweet Corn, Mesquite BBQ Sauce, Chipotle Cream
# SUMMIT RESTAURANT MENU

**Plant Based**

*Add Chicken Breast or Blackened Shrimp*  
5

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Lentil Curry</td>
<td>13</td>
</tr>
<tr>
<td>Fresh Sautéed Vegetables, Yellow Lentil,</td>
<td></td>
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<tr>
<td>Coconut Curry Broth, Fresh Cilantro</td>
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<tr>
<td>Avocado Caesar Salad</td>
<td>15</td>
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<tr>
<td>Chopped Romaine Hearts, Diced Avocado,</td>
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<tr>
<td>Boiled Egg, Shaved Cheese, Fried Brioche</td>
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<tr>
<td>Buddha Bowl</td>
<td>16</td>
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<tr>
<td>Brown Rice, Carrot, Cucumber, Pickled</td>
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<tr>
<td>Cabbage, Broccoli, Tomato, Radish,</td>
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<tr>
<td>Avocado Puree, Tahini Dressing</td>
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<tr>
<td>Roasted Cauliflower and Kale Salad</td>
<td>16</td>
</tr>
<tr>
<td>Charred Turmeric Cauliflower, Shredded</td>
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<tr>
<td>Kale, Spiced Chickpeas, Grapes, Red</td>
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<tr>
<td>Onion, Honey Cumin Dressing</td>
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<tr>
<td>Shanghai Noodle Bowl</td>
<td>15</td>
</tr>
<tr>
<td>Thick Noodles, Bok Choy, Peppers, Broccoli, Onion, Chilies, Szechuan Sauce, Fresh Cilantro</td>
<td></td>
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</tbody>
</table>

**Dessert Jars**

- Vanilla Crème Brulee 3
- Cheesecake with Fresh Berries 3
- Daily Gelato 3
SUMMIT RESTAURANT MENU

Sandwiches

All sandwiches are served with soup, salad or fries

East Coast Lobster Rolls 25
Fresh Atlantic Lobster, House Made Lobster Butter, Corn Salsa, Warm Bun
*Subject To Availability

Clubhouse Sandwich 17
Smoked Turkey, Bacon, Avocado, Lettuce, Tomato, Mayo, Multigrain Toast

Beef Dip 19
Shaved Prime Rib, Pretzel Bun, Horseradish Mayo, Au Jus

Briggs Chuck Burger 17
Two 3oz Chuck Patty’s, Lettuce, Onion, Tomato, American Cheese, Brigg’s Aioli on an Egg Bun
Add fried egg, portabella mushroom, smoked bacon or blue cheese
$2 each
Fully loaded 23

Mains

Fish and Chips 18
Two Pieces of Golden Battered Cod, Shoestring Fries, Coleslaw, Tartar Sauce

Gnocchi 17
Pan Seared Gnocchi, Smoked Bacon, Portabella Mushroom, Brussel Sprout Leaves, Garlic, Chilies, Fresh Arugula, Asiago Cheese

Teriyaki Beef Bowl 19
Shaved Prime Rib, Broccoli, Bok Choy, Portabella Mushroom, Brown Rice, Teriyaki Sauce

Korean Chicken Bowl 16
Gojugang Marinated Chicken Skewers, Steamed Rice, Korean Slaw, Leaf Lettuce