

ESTD 2012



SUMMIT GRILL

CLASSIC AMERICAN FARE

Happy Hour takes place in the bar from 3pm-6pm every day, because there's no reason for you to go home just yet.

— STARTERS —

Spinach and Baby Artichoke Dip

Four Cheeses, Crispy Tortillas | 12.95
Gluten free upon request

*Seared Ahi Tuna

Asian Slaw, Citrus-Wasabi Vinaigrette,
Crispy Wonton | 16.95

ⓧ Spicy Buffalo Wings

Blue Cheese or Ranch Dressing | 11.95

Hummus

Grilled Pita, Fresh Vegetables, Feta, EVOO | 12.95

Togarashi Fried Shrimp

Sriracha-Lime Aioli, Sweet Thai Chili Sauce | 14.95

Poutine

Pepper Jack Cheese, Beefy Gravy,
Fried Egg, Truffle Oil | 12.95

Fried Calamari

Spicy Peppers, Romano Cheese,
Roasted Tomato Sauce | 15.95

Baked Brie

Phyllo Wrapped, Roasted Garlic, Apricot
Jam, Toasted Pistachio | 13.95

Pot Roast Nachos

Cheddar-Jack Cheese, Bell Peppers & Onions | 14.95

Steak "Street" Tacos

Cotija Cheese, Onion, Cilantro,
Chipotle Cream | 12.95
Gluten free upon request

— SANDWICHES —

"The Ultimate" Grilled Cheese

Braised Beef, 5 Cheeses, Horseradish Cream | 13.95

Nashville Hot Chicken Sandwich

Buttermilk Fried, Pickles, Jalapeño Aioli,
Martin's Potato Roll | 15.95

*Summit Grill Burger

Special Sauce, American Cheese, LTO | 14.95

Corned Beef Brisket Reuben

House-Braised Brisket, Bavarian Sauerkraut,
Swiss Cheese, Marble Rye,
1000 Island Dressing | 15.95

*Prime Rib Dip

Slow Roasted Daily, Au Jus, Horseradish Cream,
Fresh Hoagie, French Fries | 20.95
Limited Availability

*Dry Rubbed Burger

Smoked Bacon, House BBQ, Pepper Jack,
Fried Onions, Jalapeño Aioli | 15.95

Grilled Chicken Club

Dijonnaise, Thick Cut Bacon, Swiss Cheese, LTO | 15.95

*Farmhouse Burger

Fried Egg Sunny Side Up, Smoked Bacon,
Sharp Cheddar, Truffle Aioli, LTO | 15.95

— SEASONAL —

Spring Vegetable Salad

Sugar Snap Peas, Asparagus, Peas, Edamame,
Shaved Red Onions, Toasted Almonds,
Power Greens, Manchego Cheese,
Poppyseed Dressing | 12.95

Add to Any Salad

Grilled Chicken | 7.95 *Grilled Salmon | 9.95

Grilled Salmon with Spring Succotash

Andouille Black Eyed Peas, Asparagus,
Corn, Green Peas, Spring Onions,
Sugar Snap Peas | 27.95

Chicken Pesto Bucatini

Confit Chicken, Green Peas, Sugar Snap Peas,
Asparagus, Herb Kale Pesto Cream | 19.95

Grilled Hanger Steak

Pesto Smashed Potatoes & Spring Vegetable,
Calabrian Chili Butter | 35.95

— ENTRÉES —

Crispy Chicken Tenders

Buttermilk Fried, French Fries, Honey Mustard | 18.95

Chicken-Fried Chicken

Country Gravy, Mashed Potatoes,
Vegetable Medley | 22.95

Blackened Mahi Mahi Tacos

Black Beans, Rice, Fresh Vegetable Slaw,
Cotija Cheese | 20.95

Gluten free upon request

ⓧ *Lobster Stuffed Salmon

Brie Cheese, Shrimp, Vegetable Medley,
Mashed Potatoes | 30.95

White Marble Farms Duroc Pork Chops

House-Brined & Grilled, Smashed Potatoes,
Sautéed Greens, Marsala Sauce | 32.95

Dry Rubbed Ribeye

Smashed Yukon Potatoes & Crispy
Brussels, Garlic Butter | 36.95

Alaskan Cod Fish & Chips

Beer Battered, Steak Fries, Coleslaw,
Tartar Sauce | 22.95

Angus Beef Filet

Loaded Smashed Potatoes, Demi Glacé | 38.95

Seafood Mac 'n' Cheese

Scallops, Shrimp, Tomatoes,
Creamy Cheese Sauce | 25.95

Gluten free upon request

ⓧ *Grilled Atlantic Salmon

Jasmine Rice, Lemon Butter, Vegetable Medley | 27.95

Traditional Pot Roast

Mashed Potatoes, Fried Onions, Gravy,
Vegetable Medley | 23.95

— SIDES —

Crispy Smashed Potatoes | 7.95
Mac 'n' Cheese | 8.95

Crispy Brussels Sprouts | 7.95
Shoestring Fries | 4.95

Roasted Mushrooms | 7.95
Vegetable Medley | 6.95

Sautéed Greens | 6.95
Yukon Chive Mashed Potatoes | 6.95

— SOUP & SALAD —

Soup of the Day

Cup | 6.95 Bowl | 8.95

French Onion Soup

Swiss & Romano, Crostini
Cup | 6.95 Bowl | 8.95

Add to Any Salad

Grilled Chicken | 7.95 *Grilled Salmon | 9.95

ⓧ Chop Salad

Bacon, Olives, Tomatoes, Green Onion, Cucumbers,
Feta & Romano Cheese, Red Wine Vinaigrette | 9.95

House Salad

Tomatoes, Cucumbers, Carrots, Watermelon Radishes,
Choice of Dressing | 7.95

Wedge Salad

Crispy Bacon, Tomatoes, Cucumbers,
Blue Cheese Crumbles, Blue Cheese Dressing | 10.95

*Blackened Atlantic Salmon Salad

Smashed Avocado, Bacon, Corn Salsa, Tomatoes,
Watermelon Radishes, Chipotle Chips | 18.95
Sub Blackened Chicken | 17.95

Grilled Chicken & Goat Cheese Salad

Pears, Candied Walnuts, Sliced Strawberries, Fried
Goat Cheese, Onion, Red Wine Vinaigrette | 17.95

Asian Chicken Salad

Togarashi Fried Chicken, Crisp Vegetables,
Citrus Wasabi Dressing | 16.95

— COCKTAILS —

Rieger Horsefeather

Rieger's Kansas City Whiskey, Lime, Ginger Beer,
Angostura Bitters | 10.95

Smoked Pineapple Margarita

Hornitos Plata, Ancho Reyes Liqueur, Del Maguay Vida,
Pineapple, Lime, Agave | 11.95

Summit Punch

Raspberry Vodka, St. Germain, Pepper Simple,
Lemon Juice, Raspberries, Basil | 9.95

Classic Old Fashioned

Old Overholt Rye Whiskey, Dry Curacao,
Turbinado Simple, Angostura Bitters,
House Brandied Cherries | 11.95

Blueberry Lemon Refresher

Tom's Town Gin, Lemon Juice,
Blueberry Simple, Thyme | 10.95

Black & White Margarita

Mi Campo Blanco Tequila, Coconut Cream,
Orange Liqueur, Black Sea Salt Rim | 11.95

Ruby Red Slipper

Deep Eddy Ruby Red Grapefruit Vodka, Triple Sec,
Lemon Juice, Cranberry | 10.95

Spiced Pear & Bourbon

Four Roses Bourbon, Pear Nectar, Spiced Simple,
Lemon, Curacao | 11.95

Cranberry Cardamom Mule

Tito's Handmade Vodka, Cranberry Cardamom Simple,
Ginger Beer | 10.95

Espresso Martini

360 Vanilla Vodka, Kahlua, Creme
de Cocoa, Espresso | 12.95

Sangria

Seasonal

Ask your server for current offering | 9.95

SG LS DINNER SPRING 23

ⓧ *Gluten free Please notify your server of any food allergies*

**Your food is cooked to order | Consuming raw or undercooked meats, poultry,
seafood, mollusk, or eggs may increase the risk of forborne illness.*

Parties of 8 or more an automatic 20% gratuity will be added.



See other side for more cocktails >>>

— WHITE WINE —

Ca'Furlan Prosecco
Italy
glass | 9.95 bottle | 34.95

Mr. Pink Rose
Columbia Valley, WA
glass | 9.95 bottle | 34.95

Henri Gaillard Rose
Cotes de Provence, FR
glass | 11.95 bottle | 42.95

Allegro Moscato
California
glass | 7.95 bottle | 28.95

Chateau St. Michelle Riesling
Columbia Valley, WA
glass | 8.95 bottle | 31.95

Ruffino 'Lumina' Pinot Grigio
delle Venezie, Italy
glass | 9.95 bottle | 34.95

Hybrid Sauvignon Blanc
Lodi, CA
glass | 8.95 bottle | 31.95

Kim Crawford Sauvignon Blanc
Marlborough, NZ
glass | 10.95 bottle | 38.95

Sean Minor Chardonnay
Central Coast, CA
glass | 9.95 bottle | 34.95

Nielson Chardonnay
Santa Barbara, CA
glass | 11.95 bottle | 42.95

Moutard 'Grand Cuvee' Brut NV
Champagne, FR
bottle | 64.95

Louis Roederer Collection Brut
Champagne, FR
bottle | 114.95

Chateau d L'Escarelle Rose
Provence, FR
bottle | 42.95

King Estate Pinot Gris
Willamette Valley, OR
bottle | 46.95

Ferrari-Carano Fumé Blanc
Sonoma County, CA
bottle | 44.95

Robert Mondavi Sauvignon Blanc
Napa Valley, CA
bottle | 68.95

Kendall Jackson Chardonnay
California
bottle | 39.95

Moillard Bourgogne Chardonnay
Burgundy, France
bottle | 44.95

Sonoma Cutrer Chardonnay
Sonoma Coast, CA
bottle | 49.95

Cakebread Chardonnay
Napa Valley, CA
bottle | 86.95

— SELTZERS —

High Noon Peach
can | 6.95

Truly Strawberry Lemonade
can | 4.95

Quirk Seasonal Flavor
can | 4.95

**Press Blackberry Hibiscus
or Pineapple Basil**
can | 5.95

— RED WINE —

Parducci Pinot Noir
Mendocino County, CA
glass | 9.95 bottle | 34.95

Lyric by Etude Pinot Noir
Santa Barbara County, CA
glass | 12.95 bottle | 45.95

Sand Point Merlot
Clarksburg, CA
glass | 8.95 bottle | 31.95

Periano Malbec
Lodi, CA
glass | 9.95 bottle | 34.95

Trentadue OPR Red
California
glass | 10.95 bottle | 38.95

Substance Cabernet Sauvignon
Columbia Valley, WA
glass | 10.95 bottle | 38.95

Pedroncelli Cabernet Sauvignon
Sonoma County
glass | 12.95 bottle | 45.95

Meiomi Pinot Noir
California
bottle | 42.95

Siduri Pinot Noir
Russian River Valley, WA
bottle | 61.95

Argyle Reserve Pinot Noir
Willamette Valley, OR
bottle | 69.95

Patz & Hall Pinot Noir
Sonoma Coast, CA
bottle | 85.95

Trivento 'Golden Reserve' Malbec
Mendoza, Argentina
bottle | 48.95

Duckhorn Merlot
Napa Valley, CA
bottle | 102.95

Ridge 'Three Valleys' Zinfandel
Sonoma County, CA
bottle | 63.95

Owen Row 'Ex Umbris' Syrah
Columbia Valley, WA
bottle | 51.95

Donati Family Vineyards Claret
Paso Robles, CA
bottle | 48.95

Whitehall Lane Cabernet Sauvignon
Napa Valley, CA
bottle | 85.95

Jordan Cabernet Sauvignon
Alexander Valley, CA
bottle | 109.95

Joseph Phelps Cabernet Sauvignon
Napa Valley, CA
bottle | 129.95

**All bottles under \$100 eligible for discount.*

Concha Y Toro Frontera
Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir,
Malbec, Cabernet Sauvignon
glass | 6.95



Join us every Monday for
**HALF-PRICED
WINE NIGHT!**
3pm to close
includes all bottles under \$100



Interested in a career at Summit Grill,
scan the QR code to learn more!

— COCKTAILS —

Rieger Horsefeather
Rieger's Kansas City Whiskey, Lime, Ginger Beer,
Angostura Bitters | 10.95

Smoked Pineapple Margarita
Hornitos Plata, Ancho Reyes Liqueur, Del Maguay Vida,
Pineapple, Lime, Agave | 11.95

Summit Punch
Raspberry Vodka, St. Germain, Pepper Simple,
Lemon Juice, Raspberries, Basil | 9.95

Classic Old Fashioned
Old Overholt Rye Whiskey, Dry Curacao,
Turbinado Simple, Angostura Bitters,
House Brandied Cherries | 11.95

Blueberry Lemon Refresher
Tom's Town Gin, Lemon Juice,
Blueberry Simple, Thyme | 10.95

Black & White Margarita
Mi Campo Blanco Tequila, Coconut Cream,
Orange Liqueur, Black Sea Salt Rim | 11.95

Ruby Red Slipper
Deep Eddy Ruby Red Grapefruit Vodka,
Triple Sec, Lemon Juice, Cranberry | 10.95

Spiced Pear & Bourbon
Four Roses Bourbon, Pear Nectar, Spiced Simple,
Lemon, Curacao | 11.95

Cranberry Cardamom Mule
Tito's Handmade Vodka, Cranberry Cardamom Simple,
Ginger Beer | 10.95

Espresso Martini
360 Vanilla Vodka, Kahlua,
Creme de Cocoa, Espresso | 12.95

Sangria
Seasonal
Ask your server for current offering | 9.95

— DRAFT BEER —

Bud Light | 3.95

Miller Lite | 3.95

Boulevard Unfiltered Wheat | 4.95

Boulevard Pale Ale | 4.95

Boulevard Tank 7 | 6.95

Guinness Stout | 5.95

KC Bier Co Dunkel | 4.95

Martin City Hardway IPA | 4.95

— BOTTLES & CANS —

Miller Lite bottle | 3.95

Coors Light bottle | 3.95

Budweiser bottle | 3.95

Bud Light bottle | 3.95

Michelob ULTRA bottle | 4.95

Coors Banquet Tallboy can | 3.95

PBR Tallboy can | 3.95

Hamm's Tallboy can | 3.95

Blake's Imperial Cider^{*gf} can | 5.95

Blue Moon bottle | 4.95

Boulevard Space Camper can | 5.95

Great Divide Wild Raspberry Ale can | 5.95

Dogfish Head Seaquench can | 5.95

Heineken bottle | 5.95

Peroni bottle | 5.95

Holiday Favorite Blonde^{*gf} can | 5.95

Kaliber Non-Alcoholic bottle | 4.95

Corona bottle | 5.95

Modelo Especial bottle | 5.95

Pacifico bottle | 5.95

Stella Artois bottle | 5.95

Stiegl Grapefruit Radler can | 5.95

4 Hands Incarnation IPA can | 5.95

4835 NE Lakewood Way
Lee's Summit, MO 64064
816.795.1299

For Private Events please contact:
banquets@summitgrillandbar.com

520 W. 75th St.
Kansas City, MO 64114
816.361.9788

Next Door Eats:
southofsummit.com
borukc.com

501 NE 70th St.
Gladstone, MO 64118
816.768.6100

For Private Events please contact:
events@summitgrillandbar.com

summitgrillkc.com



Keep in touch! Follow us on social media
for news about events and promotions.