



The price per person is next to the item price.

ALL PLATTERS SERVE 10-14 PEOPLE



APPETIZER

120. Classic Mediterranean Hummus Dip

Dig into this mouthwatering, layered blend of garbanzo beans, sesame tahini, goat cheese, olives, tomatoes, red peppers, yogurt, green onions, parsley and basil. \$25.29 (1.81)

121. Warm Pretzels with Summit Beer Cheese Dipping Sauce Thick, warm pretzels and our creamy beer cheese sauce made with regionally crafted Summit Extra Pale Ale and topped with bacon. \$24.49 (1.73)

122. Tuscan Spinach Dip Spinach and artichoke hearts with sauteed onions and bell peppers, blended with Parmigianino and Romano cheeses. Served with Friday's red and white corn tortilla chips. \$25.29 (1.81)

130. Buffalo Wings Go boneless or traditional with these favorites with sauces ranging from mild to spicy - Jack™ Championship BBQ, Garlic Parmesan, Classic Buffalo, Caribbean Rum Sauce and Scorching Hot Sauce. Served with celery and bleu cheese or ranch dressing. \$42.89 (3.06)

131. Sesame Jack™ Chicken Strips These tender chicken breast strips are coated with Asian Panko breadcrumbs and fried to a golden brown. Topped with toasted sesame seeds and tossed in our famous Jack Daniel's® glaze for just the right kick \$45.86 (3.27)



100. Pecan-Crusted Chicken Salad

SALAD PLATTERS

100. Pecan-Crusted Chicken Salad Warm and crispy pecan-crusted chicken served on a bed of chopped romaine lettuce and mixed greens tossed in Balsamic Vinaigrette dressing with dried cranberries, Mandarin oranges, sweetened pecans, celery and crumbled bleu cheese. \$32.99 (2.36)

101. Chipotle Yucatan Chicken Salad Roasted pulled chicken breast seasoned and served on mixed greens tossed with avocado, mixed cheese, diced tomato, red onion, cilantro and crisp tostadas - all drizzled with Avocado Vinaigrette and chipotle crema. \$32.99 (2.36)

102. Grilled Chicken Cobb Salad Our deconstructed version of the classic Cobb Salad with grilled balsamic-marinated chicken breast served alongside sliced avocado, fresh grape tomatoes, hard-boiled egg, bacon, crumbled bleu cheese and chopped romaine lettuce. \$32.99 (2.36)

103. Caesar Salad Crisp romaine lettuce garnished with Parmesan and grape tomatoes and drizzles with a tangy Caesar dressing. Served with our rosemary Parmesan flatbread crisps. \$22.54 (1.61)

Add Grilled Chicken: \$10.45



130. Buffalo Wings

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140. BOX LUNCH

Served with chips, whole fruit and a cookie, condiments on the side. Sandwiches are served on Ciabatta bread with lettuce, tomatoes and onion.

Choose from Turkey, Ham or Club.
Minimum order 5 box lunches. \$8.95

104. FRUIT PLATTER

Platter includes seasonal fruits like ripened strawberries, fresh honeydew and cantaloupe melon, luscious grapes, juicy oranges and pineapple slices. 24 hour notice required. \$38.77 (2.77)



104. Fruit Platter

SANDWICH PLATTERS

All sandwich platters are served with Home-style Potato Chips.

140. California Club Served with fruit, chips and dessert, condiments on the side. Sandwiches are served on Ciabatta bread with lettuce, tomatoes and onion. \$48.39 (3.46)

141. Grilled Chicken Sandwich A grilled chicken breast topped with bacon, mixed cheese and lettuce, tomatoes, pickles. \$48.39 (3.46)

142. Turkey Cranberry Sandwich Rye bread stacked with smoked all-natural turkey and layered with an inspiring cranberry jalapeno Thousand Island dressing, Swiss cheese, whole-berry cranberry sauce and cranberry coleslaw. \$48.39 (3.46)

143. BBQ Pulled Pork Sliders Slow cooked pork tossed with our signature barbecue sauce and inferno sauce on a pretzel slider roll with chipotle mayo, pickles, cheddar cheese & cajun fried onions. Served with home-style potato chips. \$43.99 (3.14)

144. Corned Beef & Swiss Sliders Shaved corned beef on a pretzel slider roll with melted Swiss cheese, Dijon mustard, a touch of mayonnaise & caramelized onions. Served with home-style potato chips. \$43.99 (3.14)

DESSERTS

160. Chocolate Peanut Butter Pie Chocolate ganache layered with peanut butter mousse in a peanut butter graham cracker crust. Topped with whipped cream and a peanut butter cup. \$42.89 (3.06)

161. Vanilla Bean Cheesecake A delicious cheesecake made with real vanilla beans, layered with white chocolate mousse and baked in a vanilla graham cracker crust. Topped with white chocolate shavings and served with fresh strawberries. \$42.89 (3.06)

ENTRÉE PLATTERS

150. Dragonfire Chicken Right portion, right price. A juicy fire-grilled chicken breast glazed in Kung Pao sauce and served over jasmine rice pilaf with pineapple pico de gallo, Mandarin oranges and fresh steamed broccoli. \$54.99 (3.93)

151. Cajun Shrimp & Chicken Pasta Al dente fettuccine ribbons in our creamy Alfredo sauce under delicious chicken and shrimp sautéed with red bell peppers in a special Cajun butter. All topped with Parmesan shavings. \$54.99 (3.93)

152. Victory Garden Pasta Healthy vegetables – sautéed broccoli, grape tomatoes, along with roasted eggplant, zucchini, radicchio, spinach and crunchy sugar snap peas tossed with multi-grain penne pasta in a lemon vegetable sauce with basil, Parmesan and goat cheese. \$54.99 (3.93)

153. Baby Back Ribs Baby back pork ribs, slow-cooked and generously basted in Jack™ Championship BBQ sauce and fire-grilled till fall-off-the-bone tender. Served with crispy seasoned fries and ginger-lime slaw. \$61.81 (4.41)

154. Jack Daniel's® Ribs Seasoned baby back pork ribs is slow-cooked in-house, then fire-grilled till fall-off-the-bone tender and basted in Jack Daniel's® glaze. Served with crispy seasoned fries and ginger-lime slaw. \$64.89 (4.64)

155. Japanese Hibachi Skewers Grilled Black Angus Sirloin marinated in our signature garlic and black pepper soy sauce, grilled and basted with a miso glaze. Garnished with sesame seeds and served with grilled pita and jasmine rice. \$61.81 (4.41)