

🌱 Vegetarian
🌾 Gluten Free

STARTERS

BAKED FRENCH ONION SOUP | 8
Thick and rich, topped with Swiss cheese

CHILI 🌾 | 8
House made with beef, pork and veal

CHICKEN QUESADILLA | 14
Chicken, sautéed peppers & onions and pepper-jack in a grilled tortilla served with a cilantro-lime sour cream

WINGS | 12
House marinated wings and drums with choice of Buffalo, BBQ or Garlic Parmesan

MEATBALLS | 12
Beef, pork and veal with parmesan cheese, served in house gravy topped with balsamic onion jam

JALAPENO CORN QUESO 🌱 | 10
Jalapenos, corn, onions and garlic blended into a warm cheese dip topped with cilantro, served with pita chips

CHIPS & DIP 🌱 | 10
House made french onion dip served with kettle chips

CHERRY OLIVE TAMPENADE 🌱 | 10
Chopped cherries, kalamata and Spanish olives served with pita chips

HANDHELDS

served with fries

BEER BATTERED CHICKEN TENDERS | 17
5 tenderloins coated in a house beer batter, with hot honey mustard

FRENCH DIP | 16
Shaved roast beef, sautéed onions, Swiss cheese, horseradish aioli on a hoagie, with a side of au jus

HONEY BITTEN CHICKEN SANDWICH | 15
Grilled chicken breast topped with hot honey, chipotle mayo, bacon, lettuce, avocado and pepper jack cheese on a brioche bun

SUMMIT BURGER | 15
1/2 lb fresh ground beef with lettuce, tomato and onion on a brioche bun, served with fries. Add cheese +1. Also available with a black bean burger

SALADS

+ Chicken 6 | Salmon 11

HARVEST SALAD 🌱🌾 | 15
Spring mix, butternut squash, dried cranberries, pecans, red onions and goat cheese with garlic balsamic vinaigrette

WEDGE SALAD 🌱🌾 | 13
Iceberg with bacon, tomato, red onion, blue cheese crumbles and blue cheese dressing

CAESAR SALAD | Half 7 | Full 13
Crisp romaine, parmesan cheese and croutons with creamy Caesar dressing

GARDEN SALAD 🌱 | Half 7 | Full 13
Fresh greens, cucumber, tomato, carrots, red onions and croutons with your choice of dressing

ENTREES

RIB EYE 🌾 | 32
10 oz well marbled, with a garlic compound butter, garlic mashed potatoes and chef's vegetable

SMOKEY BROWN SUGAR SALMON | 27
Salmon filet marinated with brown sugar and smoked paprika, oven baked with maple butter, paired with a cherry thyme five grain blend and chef's vegetable

WILD MUSHROOM CHICKEN | 27
Floured chicken breast, paired with a wild mushroom sauce, served over garlic mashed potatoes and chef's vegetable

BLACKBERRY THYME DUCK | 37
Pan seared duck breast with a blackberry thyme sauce served with a cherry thyme five grain blend and chef's vegetable

BUTTERNUT SQUASH RAVIOLI | 24
Butternut squash ravioli topped with a sage cream sauce, Italian sausage and fried sage

BEEF BOURGINON | 26
Slow cooked beef, onions, celery and carrots with a rich red wine reduction, served over garlic mashed potatoes and chef's vegetable

SMOKED GOUDA MAC & CHEESE 🌱 | 22
Cavatappi served with a creamy smoked Gouda cheese sauce

SIDES

CHERRY THYME FIVE GRAIN BLEND 🌱 | 5

CHEF'S VEGETABLE 🌾 | 5

MASHED POTATO 🌾 | 5

TRUFFLE FRIES | 7

FRENCH FRIES | 5

DESSERTS

FLOURLESS CHOCOLATE TORTE 🌱🌾 | 9

PORFITEROLE SUNDAE | 9.5

CINNAMON CARAMEL CRÈME BRULEE 🌱 | 9

BAKED APPLE FRITTER | 8.5

BAILEY'S BROWNIE CRUST CHEESECAKE 🌱 | 9

ASHBY'S ICE CREAM 🌱 | 6.5
Ask your server for today's flavors.

KIDS MENU | 9.95

Choice of side & beverage included

CHICKEN TENDERS

CHEESE PIZZA

CHEESEBURGER

MAC & CHEESE

Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.