

# Welcome to Summit

Summit was designed and opened in 2006 by acclaimed restaurant designer Adam D. Tihany, Summit's contemporary design provides a stunning counterpoint to the classic elegance of The Broadmoor. Summit features Contemporary Regional Cuisine with a Classic Twist. Our food respects tradition and pays homage to different cultures while utilizing the highest quality local meats, poultry, fruits & vegetables. Along with Broadmoor Farms, we work closely with local producers to shape the seasonality of our menu. An extensive bar highlights local microbrews, special seasonal cocktails, and wines from the finest regions of the world, adding to Summit's unique selection. Enjoy your experience with us this evening.

Chef de Cuisine – Luis Young  
General Manager – Terry Teske



## Hand-Crafted Cocktails 14

**Sparkling Summit** — Goslings Rum, Maraschino, Pama Liqueur, Topped with Sparkling Wine

**Ginger Orange Blossom** — Plymouth Gin, Orange Juice, Grand Marnier, Ginger Simple Syrup

**The Broadmoor Cocktail** — Old Overholt Rye, Lemon Juice, Honey Syrup, Benedictine, Angostura

**The Original Sazerac** — Rye, VS Cognac, Simple, Angostura, Peychaud's

**Watermelon Mojito** — Mt. Gay Rum, Lime Juice, Watermelon, Mint, Simple Syrup

**Harvest Old Fashioned** — Leopold Brothers Apple Whiskey, Red Grapes, Brown Sugar Simple  
Cinnamon Bitters, Soda

**Vesper Martini** — Gin, Vodka, Lillet

**Pineapple Cooler (N.A.)** — 9.00 Pineapple, Lime, Brown Sugar Simple, Soda, Ginger Ale

Cell phone calls within the dining room are not permitted. As a courtesy to fellow patrons, please step outside.  
A 20% service charge will be added to your total check

## WINES BY THE GLASS

GLASS \$ BOTTLE \$

### SPARKLING

|  |    |     |
|--|----|-----|
| Conquilla, Cava Brut Rose, Catalunya, Spain NV                           | 13 | 52  |
| La Spinetta <b>Moscato</b> d'Asti "Bricco Quaglia," Piedmont, Italy 2018 | 14 | 56  |
| Hattingley Valley Classic Reserve, Hampshire, England NV                 | 28 | 131 |
| Hild <b>Elbling</b> Sekt, Mosel, Germany NV                              | 13 | 52  |

### WHITE

|   |    |    |
|---|----|----|
| Boundary Breaks "239" <b>Riesling</b> , Finger Lakes, New York 2017 (Dry)   | 13 | 54 |
| Francois Carillon, Bourgogne <b>Aligote</b> , Burgundy, France 2019         | 16 | 64 |
| Barboursville Vineyards, <b>Pinot Grigio</b> , Barboursville, Virginia 2018 | 13 | 52 |
| Newton "Skyside" <b>Chardonnay</b> , North Coast, CA 2018                   | 14 | 56 |
| Southern Right <b>Sauvignon Blanc</b> , Walker Bay, South Africa 2020       | 13 | 52 |
| Count Karolyi, <b>Grüner Veltliner</b> , Pannon, Hungary 2018               | 11 | 44 |

### ROSÉ

|  |    |    |
|--|----|----|
| Gai'a "14-18h" <b>Agiorgitiko</b> , Nemea, Greece 2019 | 14 | 58 |
|--|----|----|

### RED

|   |    |    |
|---|----|----|
| Canoe Ridge 'The Expedition' <b>Malbec</b> , Horse Heaven Hills, Washington 2017    | 12 | 48 |
| Te Mata, <b>Gamay</b> , Hawke's Bay, New Zealand 2020                               | 14 | 56 |
| Château de Breze "Clos Mazurique" <b>Cabernet Franc</b> , Saumur-Loire, France 2019 | 15 | 60 |
| Pax, <b>Syrah</b> , North Coast, California 2019                                    | 26 | 99 |
| Luli <b>Pinot Noir</b> , Santa Lucia Highlands, California 2019                     | 18 | 72 |
| Obsidian Ridge "Red Hills" <b>Cabernet Sauvignon</b> , Lake County, California 2017 | 18 | 72 |
| Luis Seabra "Xisto Ilimitado", <b>Red Blend</b> , Douro, Portugal 2017              | 15 | 60 |

### PREMIUM CIDER

|   |   |    |
|---|---|----|
| <b>Apple Dry Still</b> , Bere Aran, Basque Country, Spain (750 ml)    | 8 | 32 |
| <b>Apple Off Dry</b> , Sparkling, Stem Cider Co., Denver, CO (355 ml) | 8 |    |

## COLORADO CRAFT BEER SELECTIONS 8

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## FIRST COURSE

### **Roasted Beet Terrine 17**

Satsuma Tangerines, Pistachios, Haystack Mountain Goat Cheese  
Frisée Lettuce, Citrus Vinaigrette (CN/V/GF)

### **Fennel Pollen Cured Salmon 21**

"Everything" Lavash, Red Onion Crème Fraiche, Capers  
Persian Cucumbers, Farm Hen Egg

### **Summit Caesar Salad 14**

Romaine Hearts, Baby Arugula, White Anchovies (V)

### **Fried Seafood Ceviche 24**

Shrimp, Squid, Red Fish Chicharrón, Corn Nut  
Avocado, Salsa Criolla (GF)

### **Philips Salad 14**

Belgian Endive, Roma Tomato, Garlic Croutons  
Tossed in a Dijon Parmesan Dressing (V)

### **Prince Edward Island Mussels 18**

Steamed Mussels in an Aromatic Wine Broth, Crostini, Aioli

### **Corn Arepa 16**

Hass Avocado, Oaxaca Cheese, Black Bean Purée  
Habanero Coleslaw (GF/V/DF)

### **Hand-Rolled Agnolotti 19**

Charcoal Grilled Corn, Fried Garlic, Ancho Chili, Lime  
Cotija Cheese (V)

### **Hawaiian Sweet Shrimp Salad 25**

Pineapple Carpaccio, Citrus Supremes, Jalapeño, Cilantro, Avocado  
Ponzu Sauce

### **Grilled Eagles Nest Ranch Wagyu Beef Skewers 25**

Marble Potatoes, Aji Verde Sauce (DF/GF)

(GF) Gluten Free / (DF) Dairy Free / (CN) Contains Nuts / (V) Vegetarian / (HH) Heart Healthy

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## MAIN COURSE

### **Olathe Sweet Corn & Lobster Chowder 42**

Maine Lobster, Roasted Red Peppers, Rosemary, Bacon, Crème Fraiche (GF)

### **Wild Mushroom Empanada 28**

Young Spinach, Cipollini Onions, Rogue Creamery Smoked Blue Cheese  
Broadmoor Farms Vegetables (V)

### **Pan-Seared Sterling Salmon 38**

Andouille Sausage, Summer Succotash, Smoked Sweet Paprika Sauce (GF)

### **Pan Roasted Black Cod 36**

New Crop Potatoes, Double Smoked Bacon, Littleneck Clams, Celery, Sauce Soubise

### **"BLT" Corner Post Ranch Pork Chop 38**

Heirloom Tomatoes, Little Gem Lettuce, Croutons, Buttermilk Dressing  
Pueblo Chile and Tomatillo Salsa

### **Seared Sea Scallops 38**

Chorizo, Smoked Paprika, Chipotle Peppers, Saffron, Seafood Broth

### **Oven-Roasted Prime Beef Tenderloin 49**

Loaded Peruvian Potato, Chives, Cilantro Aioli, Crispy Shallots, Chimichurri Sauce (GF)

### **Eagles Nest Ranch Wagyu NY Strip 62**

Hand-cut Fries, Caramelized Onions, Sauce Bordelaise (GF)

### **Rohan Duck Paella 52**

Bomba Rice, Seared Rohan Duck Breast, Duck Confit, Red Onion, Cilantro  
Peruvian Yellow Pepper Aioli (GF/DF)

### **Summit Five Course Tasting Menu 85**

Inspired by the Seasons, Created Daily by our Chefs

With Wine Pairings add **45**

With Premium Wine Pairings add **70**

## SIDES

### **Mexican Style Street Corn 11 (V, GF)**

Olathe Corn, Lime Crème Fraiche, Cilantro (V/GF)

### **Grilled Hawaiian Hearts of Palm 13**

Chimichurri Sauce (V/GF/DF)

### **Salted Cod Fritters 13**

Habanero, Curry-Aioli

### **Slow Cooked Black Bean 12**

Cumin, Bacon, Cilantro (GF/DF)

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