



## Lunch Specials

Served Monday – Friday 11 - 3

### STARTERS

**Summit Oatmeal Stout Onion Rings** \$7.50  
Hand dipped and served with a black and tan sweet mustard sauce. Fantastic!

**Spicy Prawns** \$8.95 Deglazed in sherry, served with Szechuan sauce

**Butternut Squash Ravioli** \$7.95 House made ravioli tossed in a Marsala, walnut, and fresh sage butter sauce topped with shredded Parmesan cheese

**Buffalo Calamari** \$6.95 with Amish Bleu Cheese Dressing

**Jumbo Lump Crab Cake** \$8.95 With yellow and red pepper sauces

**Skillet Corn Bread with house churned Honey Butter** \$4.00

### SIDE SALADS & SOUPS

**Chopped Amish Bleu Cheese Side Salad** \$5.25 with romaine, iceberg, bacon, egg, tomato, and red onion

**Classic Chopped Caesar Side Salad** \$3.95 with shaved Parmesan cheese and house croutons

**Wedge Salad** \$4.95 Topped with feta, cucumber, cherry tomato, and green goddess dressing

**Beet Side Salad** \$5.25 roasted fresh beets with goat cheese, candied walnuts, spring mix, and fig balsamic vinegar

**House Side Salad** \$4.45 With red leaf, red onion, tomato, bread crumb, sunflower seed, kalamata olive, and house Dijon vinaigrette

**Soup of the Day** Cup \$3.95, Bowl \$5.95

### SOUP & SIDE SALAD SPECIAL

A piping hot cup of one of our soups paired with either the chopped Caesar Side Salad or House Side Salad \$7.75

### AMERICAN KOBE BEEF BURGERS

American Kobe Beef is considered a higher grade than Prime – the highest grade given by the USDA. The remarkable tenderness and tremendous marbling create a melt-in-your-mouth, juicy burger. All burgers are served with seasoned French fries and on either a grilled bun or in a bowl atop fresh greens with a pickle spear

**Kobe Burger** \$6.95 With lettuce and tomato on the side

**Kansas City Burger** \$8.95 Topped with coleslaw and BBQ sauce

**Portabella Swiss Burger** \$9.95 Portabella mushrooms marinated in a red wine vinaigrette and Swiss cheese

**Guacamole Burger** \$9.25 with fried corn tortilla chips

**Apple Wood Bacon & Aged Cheddar Burger** \$9.50

### SANDWICHES & SALADS

All served with seasoned french fries

**Guacamole Chicken Pita** \$8.95 Grilled pita stuffed with seasoned chicken breast, Amish blue cheese dressing, pico de gallo, aged cheddar, bacon, lettuce, and served with a side of house made guacamole

**Flat Iron Steak Sandwich** \$10.95 Grilled marinated flat iron steak served on a grilled hoagie, and topped with seasoned aioli and fried onions

**Grilled Artichoke Sandwich** \$8.95 Artichoke pate, spinach, roasted yellow and red peppers, all baked on Fresh Focaccia

**Sicilian Chicken Croissant** \$8.95 Grilled chicken, sliced prosciutto, lettuce, tomato, and seasoned aioli on a toasted butter croissant

**Grilled Chicken Chopped Caesar Salad** \$9.95 with shaved Parmesan cheese and house croutons

**Calamari Chopped Caesar Salad** \$12.95 Crisp, deep fried calamari over Classic Chopped Caesar Salad

**Grilled Chicken Chopped Amish Bleu Cheese Salad** \$10.95 with romaine, iceberg, bacon, egg, tomato, and red onion

### ENTREES

**Mahi Mahi and Chips** \$8.95 Batter-fried Mahi Mahi and fries with house tartar sauce on the side

**Maple Glazed Atlantic Salmon** \$9.95 Served with house rice

**Chicken Basillini** \$9.95 Chicken sautéed with sweet sesame, honey, fresh basil, and sliced mushrooms over linguine

**Creamy Cajun Saute** \$10.95 Andouille and garlic sausages with shrimp over house rice and a spicy Cajun cream sauce

*Gluten-Free, Low-Fat and Children's Menus Also Available  
031709*

## **BEER, BEER, BEER**

### **On Draft**

Summit Oatmeal Stout .	\$4.00
Fat Tire.....	\$4.00
Moose Drool Brown Ale .	\$4.00
Michelob Golden Light ...	\$3.00

### **Domestic & Regional**

Bell's Amber Ale.....	\$3.95
Bell's Porter.....	\$3.95
Boulder Mojo IPA .....	\$3.95
Boulder Copper Ale.....	\$3.95
Blue Moon Belgian White	\$3.00
Left Hand Milk Stout .....	\$3.95
Leinenkugel's Honeyweiss	\$3.50
Sam Adams Lager .....	\$3.50
Sierra Nevada Pale Ale..	\$3.50
Summit Extra Pale Ale ..	\$3.50

### **"Macro-brew"**

Budweiser .....	\$3.00
Bud light.....	\$3.00
Coors light .....	\$3.00
Miller Lite .....	\$3.00

### **Imports**

Amstel light.....	\$3.50
Bass Ale.....	\$3.95
Corona .....	\$3.50
Corona Light.....	\$3.50
Guinness.....	\$4.00
Heineken .....	\$3.50
Hoegaarden Belgian.....	\$3.95
New castle .....	\$3.95
Stella Artois .....	\$3.50
Tilburg's Dutch Brown Ale	\$4.50

### **Alcohol Free**

St. Pauli Girl.....	\$3.50
O'Douls Amber.....	\$2.50

## **BEVERAGES**

Apple Sparkler .....	\$3.25
Orangina.....	\$3.25
Rootbeer.....	\$3.25
Sodas by Pepsi .....	\$2.50
Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew	
Voss Water Large ....	\$6.75
Voss Water Small.....	\$4.25
San Pellegrino Large .	\$4.95
San Pellegrino Small .	\$2.95
Juice ... ..	\$3.00
Tomato, Cranberry, Orange, Grapefruit, Pineapple	
House Brewed Coffee	\$2.25

### **Four Great Restaurants, One Gift Card!**

Our Gift Certificates are  
redeemable at all four  
of our restaurants.  
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On Sale Now

## **300 FIRST's SIGNATURE SMOKIN' MARTINIS\***

**\$7.95 each**

**Grapefruit Cosmo** X-rated vodka, Cointreau, and grapefruit juice

**Blue Falls** Bacardi Rum, Blue Curacao, Pineapple Juice

**Candy Apple** Bacardi apple rum, pineapple juice, splash of cranberry and grenadine

**"The" Martini** Tanqueray Rangpur, fresh lime, simple syrup, and club soda

**Vesper** Bombay Sapphire, Belvedere, Lillet Blanc, and a dash of bitters

**Tropical Sunset** Malibu, Midori, Crème de banana, pineapple juice, and grenadine

**Pomegranate** Pomegranate liquor, orange curacao, orange juice

**Cosmopolitan** Absolute Citron, cointreau, cranberry juice, and fresh lime

**Stout Stallion** Bailey's, kahlua, white godiva liquor, and a splash of summit oatmeal stout

**Brandy Alexander** Brandy, godiva dark liquor, and crème

**Grasshopper** Crème de menthe, stoli vanilla, and crème

**Golden Delicious** Apple Pucker, Midori, and cranberry juice

**Nite Cap** kahlua, godiva dark liquor, butterscotch schnapps, bailey's, splash of amaretto, and crème

\*The vapor look is harmless, if touched, the Dry Ice will burn. Do not touch or drink dry ice.

## **WINE**

### **Reds**

	<i>Glass/Bottle</i>
BV Napa Cabernet Sauvignon.....	\$7.00/26
Sterling Vintner's Cabernet Sauvignon .....	\$ 8.00/28
Moon Mountain Cabernet Sauvignon .....	\$ 7.50/28
BV Merlot Napa Valley .....	\$ 9.00/32
Benziger Merlot – Sonoma .....	\$ 9.50/33
5 Rivers Pinot Noir.....	\$7.50/25
Benziger Pinot Noir .....	\$10.00/37
La Crema Pinot Noir – Sonoma Coast '05 .....	\$12.00/46
Penfold's Thomas Hyland Shiraz.....	\$ 8.00/28
Dynamite Zinfandel.....	\$ 8.00/28
Hartford Russian River Zinfandel .....	\$13.00/48

### **Whites**

Barton & Guestier Vouvray '06 .....	\$ 6.50/26
Nobilo Chardonnay'05 New Zealand.....	\$ 7.25/27
Cambria Chardonnay.....	\$10.00/42
Mezzacorona Pinot Grigio .....	\$7.00/26
Kendall Jackson Reisling '05 .....	\$ 7.50/28
Silverado Vineyards Sauvignon Blanc .....	\$ 8.50/29
Frexinet Brut Champagne Cordon Negro Spain.....	\$ 8.00
Rotari Sparkling White.....	\$10.00

**Additional Bottled and Exclusive Wine List Also Available**