SNELLVILLE
3334 STONE MOUNTAIN HWY
SNELLVILLE, GEORGIA 30078
770.736.1333
MONDAY-SATURDAY • 11AM 'TIL 2AM
SUNDAY • 11AM 'TIL 12 MIDNIGHT

CUMMING
525 LAKE CENTER PARKWAY
CUMMING, GEORGIA 30040
770.886.4374
MONDAY-THURSDAY • 11AM 'TIL 12 MIDNIGHT
FRIDAY • 11AM 'TIL 1 AM
SATURDAY • 11AM 'TIL 12 MIDNIGHT
SUNDAY • 11AM 'TIL 10PM

Serving Full Food Menu and Drinks Until Closing Time

SUMMITS-ONLINE.COM
**Starters**

**Giant Oktoberfest Pretzel**
Soft imported German pretzel, French wine mustard 8.99 add cheese dipping sauce for .99

**BooM BooM Shrimp**
Hand-breaded shrimp tossed in boom boom sauce 10.99

**Chips & Queso**
Crisp corn tortilla chips with house-made cheese dip and house-made red salsa 5.99 add spinach 99 add ground Italian sausage 99

**Buffalo Chicken Dip**
Garlic cream cheese, mozzarella, diced celery, shredded chicken, Summit's signature buffalo sauce and melted bleu cheese crumbles, with carrots, celery, toasted flatbread slices 8.99

**Homemade BBQ Chips**
Garlic coated house-made potato chips, house-made bleu cheese dressing, bleu cheese crumbles, roasted red peppers, dusted with parsley and Summit's seasoning 10.99 sub fries upon request sub sweet potato fries add 1.99

**Pickle Fries**
Kosher dill pickles, crunchy corn masa batter, house-made cayenne Ranch dressing 7.99

**Thai Chili Calamari**
Flash fried calamari, lightly breaded, sweet and spicy Thai chili sauce, banana peppers 9.99

**Brew City Cheese Pints**
Beer-battered Wisconsin white cheddar curds, marinara dipping sauce 8.99

**The Onion Mountain**
Beer-battered Vidalia onion rings, house-made Ranch dipping sauce 7.99

**Pot Stickers**
Asian-spiced pork and vegetables wrapped in flour dumplings, steamed, with a side of soy-ginger dipping sauce 7.99

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**Wings Are Cooked To Order And Take 10-15 Minutes.**
With homemade bleu cheese, celery and carrots.

**Choose Your Wing Or Tender Flavor**

- Mild
- Medium
- Hot
- Three-Mile Island (add 1.29)
- Thai Chili
- Teriyaki
- Garlic Parmesan
- Lemon Pepper
- Boom Boom
- Barbecue Sauce
- Honey Mustard BBQ

**Extras**

- Extra celery .79
- Extra carrots .79
- Extra veggie mix .79
- Extra bleu cheese .79
- Extra ranch .79
- Extra jalapeño ranch .79
- Side wing sauce 99
- Side of TMI sauce 1.29

Add $1 per 10 Wings for all drums or flats. Limit 30 per table, please.

**Chicken Tenders**

**Hand-Breaded Chicken Tenderloins**
Jalapeño cole slaw, honey mustard, French Fries 10.99

**Grilled Tenders**
Flame grilled chicken tenderloins, jalapeño cole slaw, honey mustard, French Fries 10.99 choose a flavor add 99 three-mile island add 1.29

**Hot Tenders**
Hand-breaded chicken tenderloins tossed in your choice of sauce, jalapeño cole slaw, house-made bleu cheese, French Fries 11.99

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**ExtrA S**

- Six Pack • 6 piece 7.99
- Single • 10 piece 10.99
- Double • 20 piece 20.99
- Triple • 30 piece 31.99
- Party • 50 piece 49.99
- Tailgater • 101 piece 92.99
Salads

**AHI TUNA SALAD**
Sesame pepper encrusted Ahi tuna, fresh field greens, tomatoes, Mandarin sesame dressing, fresh ginger, crushed peanuts 13.99

**BOOM BOOM SHRIMP AND SPINACH SALAD**
Boom boom fried shrimp, spinach, Applewood smoked bacon, onion crunches, slow roasted tomatoes, hot bacon dressing 19.99

**THAI CHICKEN SALAD**
Thinly sliced grilled chicken, house-made Thai peanut dressing, purple cabbage, field greens, red and green pepper, Vidalia onion, crushed peanuts 12.99

**GARDEN SALAD**
Fresh field greens, cucumber, vine ripened tomato, Vidalia onion, cheddar-jack, pretzel croutons 5.99 | add Applewood bacon 1.49

**BLEU CHEESE WEDGE**
Iceberg wedges, house-made bleu cheese dressing, bleu cheese crumbles, Applewood smoked bacon, vine ripened tomatoes 8.99

**MONTERREY CHICKEN**
Grilled marinated chicken, field greens, vine ripened tomato, cucumber, Vidalia onions, cheddar-jack, Applewood smoked bacon, honey mustard dressing 10.99

**CAESAR SALAD**

**STEAK POMPANO SALAD**
Marinated grilled steak, bleu cheese crumbles, crunchy romaine, vine ripened tomato, parm and romano, with garlic bread, house-made bleu cheese dressing 14.99 | add grilled chicken 3.99 | add grilled shrimp 4.99

**VERA CRUZ SALAD**
Hand-breaded chicken tenders, field greens, vine ripened tomatoes, cucumber, Vidalia onions, cheddar-jack, Applewood smoked bacon, honey mustard dressing 10.99

**DRESSINGS:**
- House-made Bleu Cheese
- House-made Ranch
- Honey Mustard
- Creamy Caesar
- Light Ranch
- Russian Dressing
- Golden Italian
- House-made Thai Peanut
- Mandarin Sesame
- Balsamic Vinaigrette
- Jalapeno Ranch
- Boom Boom
- Hot Bacon

**ITEMS SUCH AS AHI TUNA, PRIME BURGERS, OR KOBE BURGERS MAY BE COOKED TO ORDER.**

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

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**soups**

**HOME-STYLE CHILI**
Home-style chili topped with vine ripened tomatoes, Vidalia onions, grilled cheese cup 3.99 | 5.99 bowl

**HOUSE-MADE PACIFIC SHRIMP-CORN CHOWDER**
Pacific shrimp, sweet corn, poblano chilies, cup 3.99 | 5.99 bowl

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**EXTRAORDINARY SPUDS**

Add a fried egg for .99

**FRENCH FRIES**
French fries, house-made seasoning Reg 2.59 | Jumbo 3.59

**GARLIC FRIES**
French fries, house-made seasoning, garlic olive oil Reg 3.59 | Jumbo 6.59

**CHEESE FRIES**
French fries, house-made seasoning, melted cheddar-jack Reg 3.59 | Jumbo 6.59

**SWEET POTATO FRIES**
Sweet potato fries, house-made sweet potato "dust" Reg 4.39 | Jumbo 7.39

**GARLIC SWEET POTATO FRIES**
Sweet potato fries, house-made sweet potato "dust", garlic olive oil Reg 5.39 | Jumbo 8.39

**CHEESE SWEET POTATO FRIES**
Sweet potato fries, house-made sweet potato "dust", melted cheddar-jack Reg 5.39 | Jumbo 8.39

**CHILI CHEESE FRIES**
French fries, house-made seasoning, melted cheddar-jack, home-style chili 9.99 | add Applewood bacon 1.29 | sub sweet potato fries 2.09 | add jalapeños 79

*ITEMS SUCH AS AHI TUNA, PRIME BURGERS, OR KOBE BURGERS MAY BE COOKED TO ORDER.*
Baja Tacos

**Sizzling Fajitas**

Served with grilled green peppers, Vidalia onions, sautéed mushrooms, roasted red peppers, black beans, rice, sour cream, guacamole, shredded lettuce, vine ripened tomato, shredded cheese, warm flour tortillas and our signature red salsa on the side.

**Grilled Steak Fajitas**
Fresh marinated grilled steak tenderloin, Summits seasonings 14.99 • add shrimp 4.99

**Grilled Chicken Breast Fajitas**
Fresh marinated grilled chicken breast, Summits seasonings 13.99 • add shrimp 4.99

**Grilled Shrimp Fajitas**
Grilled shrimp, Summits seasonings 14.99 • add extra shrimp 4.99

**Combination Fajitas**
Fresh marinated grilled steak, chicken and shrimp 16.99 • add extra shrimp 4.99

**Nachos All the Way**
House-made queso, black beans, chili, lettuce, vine ripened tomato, jalapeños, and Vidalia onions atop crispy tortilla chips. Sour cream and guacamole on the side 12.99

**Chickos**
Shredded chicken, house-made queso, lettuce, vine ripened tomato, jalapeños, and Vidalia onions atop crispy tortilla chips. Sour cream on the side 10.99 • add guacamole 2.49 • add jalapeños .79 • add spinach .99 • add black beans .99

**Buffalo Chicken Tacos**
Hand-breaded chicken strips, Signature wing sauce, house-made bleu cheese dressing, lettuce, tomato, with black beans and rice 10.99

**Atlantic Cod Tacos**
Wild caught Atlantic cod, grilled, blackened or hand-breaded, lettuce, tomato, house-made chipotle tartar sauce, with black beans and rice 12.99

**Grilled Shrimp Tacos**
Grilled shrimp, jalapeño cole slaw, shredded lettuce, wasabi mayo, with black beans and rice 13.99

**Seared Ahi Tuna Tacos**
Sesame pepper encrusted Ahi tuna, jalapeño coleslaw, fresh ginger, Sriracha, with beans and rice 13.99

*Items such as Ahi Tuna, Prime Burgers, or Kobe Burgers may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*
**GEORGIA’S BEST REUBEN**
3/4 lb of homemade corned beef, imported Swiss, sauerkraut, authentic Russian dressing on fresh, toasted rye. 12.99

**THE RACHEL PASTRAMI REUBEN**
3/4 lb Hungarian-style pastrami, imported Swiss, jalapeño cole slaw, Russian dressing on fresh, toasted rye. 12.99

**THE EMPIRE**
Hungarian-style pastrami, homemade corned beef brisket, imported Swiss, Dijon mustard on fresh, toasted rye. 13.99

**PASTRAMI ON RYE**
3/4 lb Hungarian-style pastrami, imported Swiss, Dijon mustard on fresh, toasted rye. 12.99

**CORNED BEEF SANDWICH**
3/4 lb house-made corned beef brisket, imported Swiss, Dijon mustard on fresh, toasted rye. 12.99

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**PORTOFINO**
Fresh spinach, mushrooms, roasted garlic, rich tomato sauce, mozzarella. 10.99

**ITALIAN SAUSAGE PIZZA**
Sweet ground Italian sausage, Genoa salami, green peppers, rich tomato sauce, mozzarella. 11.99

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**GRILLED WILD CAUGHT ATLANTIC COD SANDWICH**
A filet of wild caught Atlantic cod dusted with our own Summit Seasoning and grilled. Served with lettuce, vine ripened tomato, Vidalia onion and wasabi mayo on a French roll. 12.99 • sub blackened upon request

**SPINACH CHICKEN SANDWICH**
Grilled marinated chicken breast, sautéed spinach, roasted red peppers, Applewood smoked bacon, smoked gouda on a freshly baked brioche bun. 10.99

**CHEESESTEAK**
& lb South Philly style steak, grilled Vidalia onions, house-made queso on a French roll. 9.99 • Sub chicken upon request

**CHARLESTON CHOO-CHOO**
Hand-breaded chicken breast, Applewood smoked bacon, pimento cheese, house-made ranch, pickles on a freshly baked brioche bun. 11.99

**HOLLYWOOD**
Grilled marinated chicken breast, sautéed mushrooms and Vidalia onions, Applewood smoked bacon, imported Swiss, honey mustard on a brioche bun. 10.99

**CHICKEN CORDON BLEU**
Hand-breaded chicken breast, Summits spicy sauce, Applewood smoked bacon, imported Swiss, house-made ranch dressing on a freshly baked brioche bun. 10.99

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**FLATBREAD PIZZA**
All sandwiches are served with French fries.

- sub onion rings 1.99
- sub mac & cheese 1.99
- sub cheese fries 99
- sub garlic fries 99
- sub sweet potato fries 99
- sub side Caesar salad 2.49
- add American, imported Swiss, Cheddar 99
- add habañero jack or smoked gouda 1.49
- add roasted garlic cream cheese 1.29

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**SUB ONION RINGS**
1.99

**SUB MAC & CHEESE**
1.99

**SUB CHEESE FRIES**
.99

**SUB GARLIC FRIES**
.99

**SUB SWEET POTATO FRIES**
.99

**SUB SIDE CAESAR SALAD**
2.49

**ADD AMERICAN, IMPORTED SWISS, CHEDDAR**
99

**ADD HABANERO JACK OR SMOKED GOUDA**
1.49

**ADD ROASTED GARLIC CREAM CHEESE**
1.29
**THAI CHILI SHRIMP PLATTER**
Hand-breaded shrimp, sweet and spicy Thai chili sauce, jalapeño cole slaw, ranch sauce, sesame seeds, fries 13.99

**BOOM BOOM SHRIMP PLATTER**
Hand-breaded shrimp tossed in boom boom sauce with jalapeño cole slaw, fries 13.99

**FISH AND CHIPS**
Hand-breaded, wild caught Atlantic cod filet, jalapeño cole slaw, house-made spicy chipotle tartar sauce, fries 12.99

**APPLEWOOD CRUMB MAC N’ CHEESE**
Aged white cheddar cheese, Applewood bacon, bread crumbs 4.99

**VEGETABLE RICE**
White rice, sautéed onions, tomatoes, green peppers 2.99

**STIR FRY SESAME BROCCOLI**
Sesame broccoli in a soy-ginger sauce 2.99

**GARLIC MASHED POTATOES**
Fresh garlic, homemade mashed potatoes 2.99

**SAUTÉED RED PEPPER SPINACH**
Sautéed fresh spinach, red peppers, garlic 2.99

**JALAPEÑO COLE SLAW**
Cole slaw with a kick! 2.99

**SPICY BULGOGI KOREAN STEAK BOWL**
Shredded steak, sautéed mushrooms, green peppers, onions, spicy pepper mash, soy sauce, Korean noodles 12.99

**SONORA CORN**
Hungarian-spiced stir fried corn, roasted red peppers, green peppers 2.99

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**HARVEST BOWL**
Grilled shrimp, chicken, sautéed broccoli, carrots, mushrooms, garlic, sesame seeds, red and green peppers, spicy garlic ginger soy sauce, freshly made rice 12.99

**SINGAPORE CHICKEN BOWL**
Grilled chicken, sautéed broccoli, carrots, mushrooms, garlic, red peppers, green peppers, sesame seeds, spicy garlic ginger soy sauce, Korean noodles 9.99

**SINGAPORE SHRIMP BOWL**
Grilled shrimp, sautéed broccoli, carrots, mushrooms, garlic, red and green peppers, sesame seeds, spicy garlic ginger soy sauce, Korean noodles 10.99

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