



- SUMMIT CLUB -  
SINCE 1980

## FEBRUARY 2023

### LOBSTER NIGHT Feb. 4th



10-12 Oz Lobster Tail Broiled Served with Clarified  
Butter, Baked Potatoes & Blanched Asparagus  
\$69

### SOUTHERN NIGHT Feb. 7th



Chopped Salad Buttermilk Ranch  
Chicken Fried Tenderloin Cream Gravy  
Mashed Potatoes  
Southern Green Beans  
Peach Cobbler with Vanilla Ice Cream  
\$27.95

### VALENTINES DAY DINNER Feb. 14th



Join us for Valentines Day Dinner  
Reservations Available

### FILET MIGNON & CRISPY SHRIMP NIGHT Feb. 21st



6 Filet Mignon, Jumbo Fried Shrimp  
Baked Potatoes  
Cheddar Broccoli  
Chocolate Pie  
\$42

### BURGER NIGHT Feb. 28th



1/2 lb. Angus Burger Served with French  
Fries and Your Choice of  
Vanilla, Chocolate, or Strawberry Malt  
\$12.95

### SEAFOOD NIGHT March 7th



Shrimp Tempura  
Crispy Ale Battered Shrimp Tossed in Sweet Chili Sauce  
Crabmeat and Lobster Enchilada,  
Ancho Sauce, Mexican Rice  
Churros with Carmel and Chocolate Dipping Sauces  
\$29.95

~ MAKE YOUR RESERVATIONS TODAY ~



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# VALENTINES DAY DINNER



## First Course

Baked Brie  
Buttered Ciabatta, Apricot Preserves, and Red  
Onion Jalapeños Marmalade

Lobster Cake  
Wrapped in Shredded Philo Baked and Served in  
a Creamy Citrus Sauce with Mango Pico and  
Raspberry

Quail  
Marinated in Rosemary Garlic, Balsamic Vinegar,  
Grilled and Served Over Eggplant and Tomatillo  
Sauce

Shrimp Cocktail  
Jumbo Shrimp, Horseradish Cocktail Sauce

## Second Course

Wedge  
Iceberg Wedge, Blue Cheese Dressing, Honey  
Crisp Apple, and Crispy Onion Rings

Cesar Salad  
Crisp Romaine Tossed in Summit Club Cesar  
Dressing with Parmesan

Beet Salad  
Organic Yellow and Red Beets, Baby arugula,  
Fresh Thyme Vinaigrette, Goat Cheese, and  
Walnuts

Winter Salad  
Bib Lettuce, Fresh Pomegranate, Diced Fuji, Baby  
Carrots, Feta, Toasted Hazelnuts, and  
Champagne Vinaigrette

## Third Course

Flounder  
Parmesan Encrusted Mashed New Tomatoes, Garlic  
Lemon Butter Sauce, and Asparagus

Bone-in Ribeye  
Grilled, Glazed with Balsamic Vinegar Garlic Butter  
Served with Jalapeño Cheddar Au Gratin and Summit  
Club Brussels Sprouts

Seafood Pasta  
Scallops, Shrimp, Crabmeat in Lobster Sauce,  
Fettuccine Pasta, Romano Cheese

Filet Oscar  
Filet Mignon Grilled Topped with Crabmeat  
Bearnaise and Broiled, French Fries

Rack Of Lamb  
Marinated with Fresh Rosemary, Garlic Roasted,  
Lamb Reduction Sauce with a Hint of Tarragon and  
Honey Mint Pesto, Roasted Potatoes

## Sweet Ending

Chocolate Molten  
Warmchocolate Decadence, Vanilla Ice Cream and  
Fresh Raspberries

Churros  
Warm Served with Caramel, Chocolate and  
Raspberry Chambord Dipping Sauces

Crème Brulé  
Creamy Custard Carmines Served with Fresh Berries

Apple Crisp  
Cinnamon, Butter Apples Wrapped in Pastry Baked,  
Vanilla Ice Cream and Caramel Sauce.

Berry Romanoff  
Fresh Berries Topped with Creamy Romanoff Sauce  
and Basil Mint Berry Sorbet

**\$98**



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Sun	Mon	Tue	Wed	Thu	Fri	Sat
29	30	31	1	2	3	4 Lobster Night
5	6	7 Southern Night	8	9	10	11
12	13	14 Valentine's Dinner	15	16	17	18
19	20	21 Crispy Shrimp and Filet Night	22	23	24	25
26	27	28 Hamburger Night	1	2	3	4

Dining Hours

Tuesday-Friday Dinner 5pm-10pm

Saturday Dinner 5pm-10pm

Sunday Brunch 11am-2pm

3700 Judson Road Longview, TX

903-753-0331

[www.SummitLongview.com](http://www.SummitLongview.com)