



- SUMMIT CLUB -
SINCE 1980

JANUARY 2024

SOUTHERN NIGHT

Jan. 9th



Chopped Salad, Buttermilk Ranch and Cheddar
Chicken Fried Beef Tenderloin,
Mashed Potatoes and Green Beans
Peach Cobbler and Vanilla Ice Cream
\$27.95

FILET MIGNON & CRISPY SHRIMP NIGHT

Jan. 16th



Jumbo Crispy Shrimp and Filet Mignon,
Baked Potato and Cheddar Broccoli
\$43.95

SEAFOOD NIGHT

Jan. 23rd



Crabmeat, Shrimp Enchiladas with
Basmati Mexican Rice Ranchero Sauce
Churros with Dipping Sauces
\$39

BURGER NIGHT

Jan. 30th



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

LOBSTER NIGHT

Feb. 3rd



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

VALENTINE'S DINNER

Feb. 14th



Choose from a variety of dishes
for a 3-course meal.
Make your reservation today.

~ MAKE YOUR RESERVATIONS TODAY ~



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VALENTINE'S DINNER 2024



FIRST COURSE

Baked Puff Pastry

Three Cheeses, Roasted Garlic Wrapped in Puff Pastry Baked Drizzled with Pesto, Sun Dried Tomato, Olive Tapenade and Extra Virgin Olive Oil

Lobster Cake

Wrapped in Shredded Pilo Baked Served in a Creamy Citrus Sauce with Mango Pico and Raspberry

Quail

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

Caesar Salad

Crisp Romaine Tossed in Summit Club Caesar Dressing with Parmesan

Beet Salad

Organic Yellow and Red Beets, Baby arugula, Fresh Thyme Vinaigrette, Goat Cheese and Pistachios

Winter Salad

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

SECOND 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

Beef Tenderloin

Roasted Beef Tenderloin Topped with Crabmeat, Bearnaise, Broiled Asparagus

SWEET ENDINGS

Chocolate Molten

Warm Chocolate 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 then Baked, Vanilla Ice Cream and Caramel Sauce

Grand Marinier Soufflé

Warm Airy Light Pastry Served Filled with Grand Marinier Crème Anglaise

\$98

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

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