

# OVERLOOK

KITCHEN + BAR

## APPETIZERS

- Truffle Fries** *gf* **\$12**  
House Cut Potatoes, Truffle Oil, Parmesan Garlic Aioli
- Arancini** *v* **\$16**  
Pine Nut, Mozzarella, Roasted Garlic Pomodoro
- Frenched Chicken Drumettes** *gf* **\$18**  
Joyce Farms Chicken, Yuzu Honey, Toasted Sesame

## SOUP & SALAD

- Potato Leek Soup** **\$12**  
Kennebec Potatoes, Leeks, Bacon, Crème Fraiche, Smoked Paprika Oil
- SMALL SALAD \$8 - LARGE SALAD \$16**  
*Add Chicken - \$5 Add Salmon - \$8*
- 
- Caesar Salad**  
Romaine Hearts, Brioche Crouton, Parmagiano Reggiano
- Baby Iceberg Salad**  
Blue Cheese, Heirloom Tomato, Pancetta, Ranch
- Bibb Salad** *veg, gf*  
Sweet Corn, Red Onion, Shaved Fennel, Avocado, Smoked Tomato Vinaigrette
- Napa Cabbage Salad** *v, gf*  
Red Cabbage, Carrots, Edamame, Cashews, Crispy Rice Noodle, Soy Lime Vinaigrette

## ENTREES

- Club Sandwich** **\$12**  
Turkey, Bacon, Caramelized Onion Purée, Lettuce, Tomato, Mayo, Sourdough
- Falafel Pita** *veg* **\$14**  
Hummus, Mixed Greens, Roasted Red Pepper, Pickled Onions, Crispy Rice Noodle, Lemon Oil
- Chicken Ceasar Wrap** **\$14**  
Grilled Chicken Breast, Parmesan Cheese, Romaine Lettuce, Ceasar Dressing
- Blackened Salmon Sandwich** **\$14**  
Blackened Salmon, Blue Cheese Crumbles, Celery Slaw
- Summit Burger** **\$22**  
8oz Certified Angus Beef, Bibb Lettuce, Heirloom Tomato, Boursin, Cracked Pepper Mayo  
*served with Truffle Fries*

## DESSERT

- Peanut Butter Mousse** *v* **\$10**  
Chocolate Ganache
- Baked Apple Tart** *v* **\$12**  
Vanilla Bean Ice Cream

gf - gluten-free   v - vegetarian   veg - vegan   psc - pescatarian

Our friends at the Cincinnati Health Department want to remind you that consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.