

First Course

Portobello Mushrooms

Oak grilled and topped with a Garlic, Shallot, and Thyme Butter served with Parmesan Polenta 8.95

Escargots Bourguignonne

Burgundy Snails served Piping Hot with a Brandy Pernod Garlic Butter 9.75

Baked "Double Creme" Brie

En Croute with Apple Cider Butter Sauce 8.95

Artisan Cheeses

Lambchopper, a firm and smooth Sheep's Milk Cheese; Humboldt Fog, an aged Goat Cheese; 2 year aged Vermont White Cheddar; and a smooth elegant triple Cream Cheese 14.95

Hawaiian Ahi Sashimi

Seared Ahi Tuna served rare with Miso Vinaigrette Slaw 10.95

Chesapeake Crab Cakes

Crisp Crab Cakes served with a Three Mustard Lobster Sauce 10.95

Prawn Cocktail

Chilled Mexican Prawns with a Zesty Cocktail Sauce 12.95

Seaside Sampler (for four)

A combination Platter of Chesapeake Crab Cakes, Chilled Mexican Prawns, and Hawaiian Ahi Sashimi 29.95

Soups & Salads

Chef Tim's Soup of the Day

Bowl 6.95 Cup 5.95

French Onion Soup Gratinee

Caramelized Sweet Onions in a Flavorful Beef Stock topped with a Toasted Crouton and Gruyere Cheese 7.95

Summit House Salad

A Tossing of tender Bibb Lettuce with Pancetta, Gruyere Cheese and Pecans, Black Mustard Seed Vinaigrette 7.95

California Greens

A delicate mixture of Baby Greens tossed with Dried Cranberries, Caramelized Walnuts and Balsamic Vinaigrette Dressing topped with Point Reyes Blue Cheese 7.95

Caesar Salad

Crisp Romaine Lettuce Tossed with our Classic Caesar Dressing, Croutons and Shaved Reggiano Parmesan Cheese 7.95

Summit Wedge

Three Mini Ice Berg Wedges topped with Red Onion, Applewood Smoked Bacon, Tomato, with Herb Ranch Dressing and topped with Point Reyes Bleu Cheese Crumbles 7.95

The Main Course

Roasted Prime Ribs of Beef

Slow Roasted and Carved to Order, Served with our Classic Creamed Corn, Creamed Spinach and Individual Yorkshire Pudding

Summit House Cut 27.95

Our most Popular Cut

Cottage Cut 25.75

A Cut for Lighter Appetites

Castle Cut 36.95

24 oz. Extra Thick Cut on the Bone

John Dory

Pan seared and topped with Toasted Macadamia Nuts and Panko Bread Crumbs, Lemon Butter Sauce 26.95

Wild King Salmon

Line caught King Salmon sauteed with a Brown Sugar Citrus Glaze atop sauteed Tatsoi Spinach 25.50

Jumbo Mexican Shrimp

Jumbo Shrimp sautéed in Olive Oil and Roasted Garlic, finished with Plum Tomato, Fresh Basil and Lemon on Angel Hair Pasta 25.75

Oak Wood Rotisserie Chicken

Herb Citrus Marinated Natural Jidori half Chicken, with a Tangerine Honey Glaze, served with a Wild Rice, Orzo Blend 25.75

Eggplant Crepes

Thinly Sliced Eggplant rolled and filled with Grilled Portobello Mushrooms, Red Bell Pepper and Zucchini on a bed of Tatsoi Spinach topped with a Roasted Plum Tomato Coulis and served with a Wild Rice, Orzo Blend 23.95

Rack of Colorado Lamb

Oven Roasted, Herb Rubbed Lamb with a Spicy Sauce of Citrus Essence, flavored with Marigold and Mint 39.75

Prime Rib Chop

20 oz. USDA Prime All Natural Rib Chop, Oak Wood Grilled, served with sautéed Texas Sweet Onions and Wild Mushrooms, Gruyere au Gratin Potatoes 43.50

Filet Mignon

Center Cut Tenderloin Steak Oak Wood Grilled, with a Port Wine Reduction Sauce, Gruyere au Gratin Potatoes, and Straw Onions

7 oz. Petite Filet 32.95

10 oz. Filet 38.95

The Finale

Save room for one of Chef Timothy's scrumptious hand crafted "sweets."