

Summit House

RESTAURANT

Dinner Party Menu

First Course

(Choice of one)

California Baby Greens

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

Classic Caesar

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

Summit House Salad

A Tossing of Bibb Lettuce with Pancetta, Pecans, Gruyere Cheese and Croutons with an Olive Oil and Mustard Vinaigrette

Main Course

(Choice of three)

Roasted Prime Ribs of Beef

Slow Roasted and Carved to Order, served with Creamed Horseradish, Creamed Spinach, Creamed Corn, Individual Yorkshire Pudding 37.95

Wild King Salmon

Sauteed with a Brown Sugar Citrus Glaze, atop sauteed Tatsoi Spinach, served with Jasmine Rice 35.50

Herb Stuffed Breast of Chicken

With Brandied Apricot Demi Glace 35.50

Filet Beef Steak

Broiled Beef Tenderloin Steak with Straw Onions, and a Merlot Bordelaise
7oz. 42.95 10oz. 48.95

Filet Beef Steak and John Dory

Broiled 7 oz. Beef Tenderloin Steak with Straw Onions, and a Port Wine reduction, accompanied by our Famous John Dory with Toasted Macadamia Nut and Crumb Topping, Lemon Butter Sauce 55.00

Sauteed John Dory

With Toasted Macadamia Nut and Crumb Topping, Lemon Butter Sauce 36.95

Desserts

(Choice of one)

English Trifle

Layers of Rum and Brandy Soaked Cake with English Custard, Strawberries, Chantilly Cream, Toasted Almonds 7.95

Three Chocolate Torte

Layers of Chocolate Meringue and Chocolate Mousse, topped with Belgian Ganache 7.95

New York Cheesecake

With a Strawberry and Grand Marnier Sauce 7.95

Creme Brulee

The Summit House "burnt" creme with fresh Vanilla Bean 7.95

15% Gratuity, 5% Service Charge & Sales Tax will be added