

First Course

Artichoke Hearts

Crusted with Reggiano and Panko Crumbs
with Roasted Garlic Meyer Lemon Aioli 11.

Portobello Mushrooms

Sauteed with California Chardonnay,
served over Parmesan Polenta 9.

Baked "Double Creme" Brie

En Croute with Apple Cider Butter Sauce 10.

Assorted Artisan Cheeses 15.

Escargots Bourguignonne

With a Brandy Pernot Garlic Butter 15.

Chesapeake Crab Cakes

Crisp Crab Cakes served with
a Three Mustard Lobster Sauce 12.

Hawaiian Ahi Sashimi

Seared, sliced Ahi Tuna served with Soy Sauce Reduction,
Wasabi Cream, and Miso Vinaigrette Slaw 12.

Prawn Cocktail

Chilled Mexican Gulf Shrimp
with a Zesty Cocktail Sauce 16.

Seaside Sampler (for four)

A combination Platter of Crab Cakes, Chilled Mexican
Prawns, and Ahi Sashimi 32.

Soups & Salads

Chef Tim's Soups of the Day

cup 8. bowl 9.

French Onion Soup Gratinee

Caramelized Sweet Onions in a Flavorful Stock
topped with a toasted Sour Dough Crouton
and melted Gruyere Cheese 10.

Organic Baby Greens

Tossed with Dried Cranberries, Caramelized Walnuts
and Balsamic Vinaigrette, topped with
Point Reyes Blue Cheese Crumbles 10.

Summit House Salad

A Tossing of tender Bibb Lettuce with Pancetta,
toasted Pecans and Gruyere Cheese,
Black Mustard Seed Vinaigrette 10.

Caesar Salad

Hearts of Romaine tossed with our Classic Caesar Dressing
and Shaved Reggiano Parmesan Cheese 9.

Summit Wedge

Mini Iceberg Wedges topped with Apple Wood Smoked
Bacon, Tomato, Red Onion, Herb Ranch Dressing
and Point Reyes Blue Cheese Crumbles 10.

The Main Course

Roast 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 38.

Our most popular cut

Cottage Cut 34.

A cut for lighter appetites

Castle Cut 45.

24 ounce extra thick Cut "On the Bone"

Filet Mignon

Oak Wood grilled Center Cut Beef Tenderloin Steak
with Straw Onions and Port Wine Reduction

7 oz. Petite Filet 38.

10 oz. Filet 44.

Rib Eye Steak

20 oz. USDA Prime Bone-In Rib Eye
Oak Wood grilled, served with Straw Onions
and Gruyere au Gratin Potatoes 46.

Braised Colorado Lamb Shank

Frenched Lamb Shank, Slow Roasted
with Fresh Herbs and Garden Vegetables
served with Risotto and Herbed Au Jus 37.

John Dory

Pan seared, topped with Toasted Macadamia Nuts and
Panko Bread Crumbs, Lemon Butter Sauce 32.

Wild King Salmon

Line caught King Salmon sauteed with a Brown Sugar
Citrus Glaze atop sauteed Tatsoi Spinach 31.

Hawaiian Ahi Tuna

Furikake crusted and pan seared rare,
served with Purple Thai Rice, braised fresh Bok Choy,
and an Anise Port Wine Reduction 30.

Jidori Chicken

Half all natural fresh Jidori Chicken slow roasted
on our Oak Wood Rotisserie, served with
a Tangerine Honey Glaze, Wild Rice Orzo Pilaf 31.