

Soups & Salads

Chef Tim's Soup of the Day

cup 6.50 bowl 8.

French Onion Soup Gratinee

Caramelized Sweet Onions in a Flavorful Stock topped with a toasted Sour Dough Crouton and melted Gruyere Cheese 9.

Chef Tim's Chopped Salad

Chopped Hearts of Romaine, Jidori Chicken, Point Reyes Blue Cheese, Roma Tomato, Bacon, Avocado, Hard Boiled Egg and Balsamic Vinaigrette, topped with Dried Cranberries and Candied Walnuts 18.

Jumbo Shrimp Salad

Grilled Jumbo Shrimp atop Bibb Lettuce tossed with Diced Mango, Tear Drop Tomatoes, Hot House Cucumber, Diced Avocado and Dill Mango Vinaigrette 21.

Toasted Cous Cous Salad

With Oak Wood Grilled Vegetables and Basil Orange Vinaigrette, topped with Honey Glazed Laura Chenel Chevre and Toasted Almonds 7.

Summit Wedge

Mini Iceberg Wedges topped with Apple Wood Smoked Bacon, Tomato, Red Onion, Herb Ranch Dressing and Point Reyes Blue Cheese Crumbles 7.

Summit House Salad

A Tossing of tender Bibb Lettuce with Pancetta, toasted Pecans and Gruyere Cheese, Black Mustard Seed Vinaigrette 7.

Caesar Salad

Hearts of Romaine tossed with our Classic Caesar Dressing and Shaved Reggiano Parmesan Cheese 6.50

Specialties

Roast Prime Ribs of Beef

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

English Cut 22.

Cottage Cut 28.

Summit House Cut 32.

Prime Rib "Dip" Sandwich

English Cut Prime Rib on a toasted french Roll topped with Onion Straws and Whipped Cream Horseradish Sauce, au jus and French Fries 22.

Vermont Cheddar Bacon Burger

10 oz. ground Prime Rib, Oak Wood grilled with aged Vermont White Cheddar and Apple Wood Smoked Bacon on a toasted Ciabatta Roll, Yukon Gold Potato Chips 16.

John Dory

Pan seared, topped with Toasted Macadamia Nuts and Panko Bread Crumbs, Lemon Butter Sauce 28.

Filet Mignon

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

7 oz. Petite Filet 34.

10 oz. Filet 42.

Light Lunch Combos

Served with French Fries and your choice of small Summit House Salad, Caesar Salad, Iceberg Wedge, or a Cup of Chef Tim's Soup of the Day

Roast Prime Rib Sliders

Sliced Prime Rib, Whipped Cream Horseradish and Onion Straws on fresh baked Slider Rolls 18.

Chicken Salad Sliders

Oak Wood Rotisserie Jidori Chicken Salad, Arugula, and Heirloom Tomato on fresh baked Slider Rolls 17.

Caprese Sliders

Vine Ripe Tomato and Fresh Mozzarella, with a Fresh Sweet Basil Aioli on fresh baked Slider Rolls 17.

Icelandic Cod Fish and Chips

Beer battered and fried Icelandic Cod Filets with Tartar Sauce and Malt Vinegar 18.

Crab Cakes

Crisp Cakes served with a Three Mustard Lobster Sauce 19.

Hawaiian Ahi Sashimi

Seared, sliced Ahi Tuna served with a Soy Sauce Reduction and Wasabi Cream 18.