



Happy Hour in the Tavern

\$4.50 Imported Draft Beers

\$4.75 Well Drinks

\$4.75 Salmon Creek Wines by the Glass

Discounted Appetizers
from the Tavern Menu

Monday - Friday

4:00 pm. - 6:30 pm.

Wines by the Glass

Chardonnays

Salmon Creek, California, 2009	6.50
J. Lohr Riverstone, Arroyo Seco, Monterrey, 2009	8.50
Kendall Jackson, Vintners Reserve 2009	9.50
Cuvaison, Napa Valley, 2009	12.00
Rodney Strong Reserve, Russian River, 2008	15.00
Cakebread, Napa Valley, 2009	16.50

White Varietals

Beringer, White Zinfandel, 2010	6.50
Fess Parker, Riesling, 2010	8.00
Guenoc, Pinot Grigio, 2010	8.00
Mirassou, Moscato, 2010	8.00
Matanzas Creek, Sauvignon Blanc, 2010	9.50

Sparkling

Mumm, Brut Prestige, 187ml	11.00
Moët & Chandon Imperial 187ml	18.75

Pinot Noir

Salmon Creek, California, 2010	6.50
Mark West, California, 2009	8.50
Artesa, Carneros, 2008	10.75

Syrah

Cambria, Tepusquet Vineyards, Santa Maria 2008	9.75
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Zinfandel

St. Francis, Old Vine, California, 2008	9.50
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Merlot

Salmon Creek, 2009	6.50
Cannonball, Napa Valley, 2007	8.75
Trefethen Estate, Napa Valley, 2007	10.00

Dessert Wines

Grahams Six Grapes	7.00
Fonseca Bin 27	7.00
Grahams Tawny, 10 year	8.50
Grahams LBV, 2005	8.50
Ramos Pinto Tawny, 10 year	8.50
Deco Port with Essence of Chocolate	8.50
Konzelmann Estate Winery Ice Wine 2008	9.00
Grahams Malvedos Vintage, 1996	14.00
Fonseca Quinto Do Panascal Vintage Porto 2008	14.00
Grahams Tawny 20 year	14.00
Croft Vintage 2000	22.50
Grahams Tawny, 30 year	25.00
Grahams Tawny, 40 year	35.00

Cognacs

Courvoisier VS	7.50
Hennessy VSOP	10.50
Remy VSOP	10.50
Courvoisier Napoleon	16.50
Courvoisier XO	19.50
Hennessy XO	19.50
Remy XO	23.00
100 Year Anniversary Grand Marnier	28.00
150 Year Anniversary Grand Marnier	40.00
Hennessy Paradis	46.00

Special Scotches

Glenfiddich	9.50	Dewars 12 yr	9.50
Glenlivet	9.50	Macallan 12 yr	10.50
Dalwhinnie 15 yr	11.00	Lagavulin 16 yr	12.00
Highland Park 18 yr	15.50	Glenlivet 18 yr	15.50
Johnny Walker Green	15.00	Laphroaig 18 yr	15.50
Johnny Walker Swing	25.00	Macallan 18 yr	20.00
Johnny Walker Blue	45.00	Glenlivet 21 yr	29.00

Special Bourbons

Jack Daniels Single Barrel	9.50	Makers Mark	9.50
Bulleit	9.50	Blantons	9.50
Woodford Reserve	9.50	Crown Royal	9.50
Knobcreek	9.50	Makers Mark 46	10.50
Crown Royal XR	30.00	Crown Royal Reserve	15.50

Special Martinis

Pomatini

“Pama” Pomegranate Liqueur, Ketel One,
and a splash of fresh Lemon Juice 10.

The Summit Peach

Blue Ice Vodka with Peach Puree, and Orange Juice 10.

Washington Apple

Crown Royal, Pucker Sour Apple, with a Splash of Fresh Lime Juice and
Cranberry Juice 10.

Cosmopolitan

Ketel One Citron Vodka, Splash of Cointreau, Cranberry Juice,
Fresh Lime Juice 10.

Appletini

Ion Vodka, Sour Apple Schnapps, Fresh Lime Juice 10.

The Ty-Kuun

TK-Ku Sake Liqueur, Bombay Sapphire Gin, St Germaine Liqueur,
Squeeze of Lime, chilled and served with Cucumber Garnish 10.

Lemon Drop

Ketel One Citron Vodka, Triple Sec, Splash Sweet & Sour,
Fresh Lemon Juice 10.

Malibu Sunset

Grey Goose Vodka, Malibu Rum, Pineapple Juice,
Fresh Lime Juice 10.

Cabernet Sauvignon

Salmon Creek, California, 2009	6.50
Hess, Allomi Vineyard, Napa Valley 2008	9.25
Rodney Strong Estate, Alexander Valley, 2008	10.75
Beringer, Napa Valley, 2007	11.25
Franciscan, Napa Valley, 2008	13.50
August Briggs, Monte Rosso Vineyard, 2006	15.75

Meritage Blends & Other Reds

Terrazas Reserve Malbec, Mendoza, Argentina, 2008	8.50
Cain Cuvee, Napa Valley, NV7	14.75

Half Bottles

Frogs Leap Merlot, 2008	28.
Duckhorn Merlot, Napa Valley, 2007	42.
Schug Pinot Noir, Napa Valley, 2008	28.
Paraduxx, Zinfandel Blend, Duckhorn, 2007	40.
Goldeneye Pinot Noir, Duckhorn, 2007	49.
Estancia Meritage, Alexander Valley, 2008	25.
Frogs Leap Cabernet Sauvignon, 2008	34.
Duckhorn Cabernet Sauvignon, 2007	52.

Beers

Newcastle Draft	6.50	Stella Artois Draft	6.50
Beck's Light	6.50	Bud Light	5.50
Bass Pale Ale	6.50	Michelob Ultra	5.50
Heineken	6.50	Coors Light	5.50
Corona	6.50	Stone IPA	6.50
Shock Top	6.50	Longboard	6.50

Tavern Menu

(HH Denotes Happy Hour Pricing)

Sandwiches and Specialties

Vermont Cheddar Bacon Burger 14.95 HH 10.95
10 oz. Ground Prime Rib Eye Beef, Oak Wood Grilled, and topped with Aged Vermont White Cheddar Cheese, Apple Wood Smoked Bacon, and Avocado Mayonnaise on a Toasted Ciabatta Roll with home made Yukon Gold Potato Chips

Prime Rib Dip Sandwich 18.95 HH 14.95
Hand Carved Slow Roasted Prime Rib on a Grilled French Roll with Onion Straws, au jus, Whipped Cream Horseradish Sauce, and French Fries

Roast Prime Rib Sliders 13.95 HH 9.95
Three Certified Angus Prime Rib Sliders carved to order and served with Onion Straws, Creamed Horseradish and Au jus

Jidori Chicken Salad Sliders 11.95 HH 8.95
Oak Wood Rotisserie Jidori Chicken Salad, Arugula, and Heirloom Tomato on fresh baked Slider Rolls

Chesapeake Crab Cakes and Fries 13.95 HH 9.95

Icelandic Cod Fish and Chips 12.95 HH 9.95

Assorted Artisan Cheeses 14.95 HH 10.95
Please ask your server for today's varieties

Seaside Sampler (for four) 31.95 HH 24.95
Chesapeake Crab Cakes, Chilled Mexican Prawns, and Ahi Sashimi

Chef Tim's Truffle Fries 6.95 HH 4.95

Soups and Salads

French Onion Soup Gratinée 9.95 HH 6.95

Chef Tim's Soup of the Day cup 7.95 bowl 8.95

Summit Wedge 9.95

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

Summit House Salad 9.95

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

Chicken Caesar Salad 15.95 HH 11.00

Oak Grilled Jidori Chicken Breast on Crisp Romaine Lettuce tossed with our Classic Caesar Dressing and Shaved Reggiano Parmesan Cheese

Small Plates

Portobello Mushrooms 8.95 HH 6.50

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

Hawaiian Ahi Sashimi 11.95 HH 8.50

Seared Ahi Tuna serve rare with Miso Vinaigrette Slaw

Artichoke Hearts 10.95 HH 7.50

Crusted with Reggiano and Panko Crumbs, served with a Roasted Garlic Meyer Lemon Aioli

Escargots Bourguignonne 14.95 HH 10.95

Burgundy Snails served piping hot with a Brandy Pernod Garlic Butter

Prawn Cocktail 15.95 HH 11.95

Chilled Mexican Prawns with a Zesty Cocktail Sauce