

Summit House R e s t a u r a n t

Lunch Party Menu

First Course

(choice of one)

Summit House Salad

A tossing of Bibb Lettuce with Pancetta, Pecans Gruyere, Cheese and Croutons with an Olive Oil and Mustard Vinaigrette 7.95

Caesar Salad

Crisp Romaine Lettuce tossed with our Classic Caesar Dressing and Fresh Shaved Parmesan Cheese 7.95

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 7.95

Main Course

Prime Ribs of Beef

Slow Roasted and carved to Order, served with Creamed Spinach, Creamed Corn au Gratin and Whipped Horseradish 22.95

Wild King Salmon

Sauteed with a Brown Sugar Citrus Glaze, atop sauteed Tatsoi Spinach, served with Jasmine Rice 20.95

Filet Mignon

Oak Wood Grilled Center Cut 7oz. Beef Tenderloin Steak with Straw Onions and a Port Wine Reduction 32.95

John Dory

Pan Seared and topped with Toasted Macadamia Nuts and Panko Bread Crumbs, Lemon Butter Sauce 20.95

Herb Stuffed Breast of Chicken

With Brandied Apricot Demi Glace 17.95

Chicken Caesar Salad

Oak Grilled Chicken Breast on top of Crisp Romaine Lettuce with our Classic Caesar Dressing, Sourdough Croutons and Shaved Reggiano Parmesan Cheese 14.95

Desserts

(Choice of one)

Summit English Trifle

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

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

Three Chocolate Torte

Layers of Rum and Grand Marnier Laced Chocolate Meringue, Chocolate Mousse and topped with Belgian Chocolate and Chantilly Cream 7.95

Creme Brulee

The Summit House "Burnt" Creme with Fresh Vanilla Bean 7.95

New York Cheesecake

With a Strawberry and Grand Marnier Sauce 7.95

