

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 \$8.50

Caesar Salad

Crisp Romaine Lettuce tossed with our Classic Caesar Dressing and Fresh Shaved Parmesan Cheese \$8.50

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 \$8.50

Main Course

Prime Ribs of Beef

Slow Roasted and carved to Order, served with Creamed Spinach, Creamed Corn au Gratin and Whipped Horseradish \$24.

Wild King Salmon

Sauteed with a Brown Sugar Citrus Glaze, atop sauteed Tatsoi Spinach \$22.

Filet Mignon

Oak Wood Grilled Center Cut 7oz. Beef Tenderloin Steak with Straw Onions and a Port Wine Reduction \$35.

John Dory

Pan Seared and topped with Toasted Macadamia Nuts and Panko Bread Crumbs, Lemon Butter Sauce \$22.

Herb Stuffed Breast of Chicken

With Brandied Apricot Demi Glace \$19.

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 \$16.

Desserts

(Choice of one)

Summit English Trifle

Layers of Rum and Brandy Soaked Cake with English Custard, Strawberries, Chantilly Cream and Toasted Almonds \$8.50

Three Chocolate Torte

Layers of Rum and Grand Marnier Laced Chocolate Meringue, Chocolate Mousse and topped with Belgian Chocolate and Chantilly Cream \$8.50

Creme Brulee

The Summit House "Burnt" Creme with Fresh Vanilla Bean \$8.50

New York Cheesecake

With a Strawberry and Grand Marnier Sauce \$8.50