

☞ Light Lunch Combos \$13.95 ☞

Please choose One Menu Item from each column

Half Summit House Club

Sliced Turkey, Ham, applewood Smoked Bacon and Mayonnaise on Toasted Wheat Bread with Slice Tomatoes and Lettuce, with Fresh Yukon Gold Potato Chips and a Kosher Pickle

Half Prime Rib Dip Sandwich

On a Grilled French Roll with Onion Straws, au Jus, Whipped Cream Horseradish and French Fries

Half Rotisserie Chicken Sandwich

Rotisserie Jidori Chicken with Sliced Grilled Portobello Mushrooms, Roasted Bell Pepper and a Pesto Mayonnaise on a Toasted Ciabatta, with Fresh Yukon Gold Potato Chips and a Kosher Pickle

Half Classic Reuben Sandwich

Lean Corned Beef Thinly Sliced, Swiss Cheese and Sauerkraut on Grilled Dark Pumpernickel Bread with Fresh Yukon Gold Potato Chips and a Kosher Pickle

French Onion Soup Gratinée

Caramelized Sweet Onions in a Flavorful Stock topped with a toasted Crouton and Gruyere Cheese

Half of Summit House Salad

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

Half of California Greens

A delicate mixture of Baby Greens tossed with Dried Cranberries, Caramelized Walnuts and Balsamic Vinaigrette Dressing topped with Point Reyes Blue Cheese

Half of Caesar Salad

Crisp Romaine Lettuce tossed with our Classic Caesar Dressing, Toasted Croutons, and Shaved Reggiano Parmesan Cheese

Half of Summit Wedge

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

Cup of Soup of the Day

☞ Soups & Salads ☞

Chef Tim's Soup of the Day

Bowl 6.95 Cup 5.95

French Onion Soup Gratinée

Caramelized Sweet Onions in a Flavorful Stock topped with a toasted Crouton and Gruyere Cheese 7.95

Summit House Salad

A Tossing of tender Bibb Lettuce with Pancetta, Gruyere Cheese and Pecans, Black Mustard Seed Vinaigrette 7.95

California 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

Caesar Salad

Crisp Romaine Lettuce tossed with our Classic Caesar Dressing, Toasted Croutons, and Shaved Reggiano Parmesan Cheese 7.95

Summit Wedge

Three Mini Ice Berg Wedges topped with Red Onion, applewood Smoked Bacon, Tomato, with Herb Ranch Dressing and topped with Point Reyes Bleu Cheese 7.95

☞ Entree Salads ☞

Chef Tim's Chopped Salad

Rotisserie Chicken, Point Reyes Blue Cheese, Roma Tomatoes, Bacon, Avocado, Hard Boiled Egg and Hearts of Romaine chopped and tossed with our Balsamic Vinaigrette, topped with Dried Cranberries and Candied Walnuts 17.95

Mandarin Chicken Salad

Rotisserie Jidori Chicken tossed with crisp Romaine Lettuce, Julienne of Jicama, Snow Peas, Caramelized Sliced Almonds, and Mandarin Oranges with a Valencia Orange Vinaigrette 16.50

Jumbo Shrimp Salad

Tender Bibb Lettuce tossed with a Diced Mango, Tear Drop Tomatoes, Hot House Cucumber, Diced Avocado and a fresh Dill Mango Vinaigrette topped with four Grilled Jumbo Shrimp 18.95

Blackened King Salmon Salad

Served on Mixed Baby Greens, tossed with Grilled Granny Smith Apples, Toasted Pecans, Asparagus Tips, Pear Tomatoes and a Honey Lemon Vinaigrette 18.95

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

Specialties

Roasted 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 22.95

Cottage Cut 20.50

John Dory

Pan seared and topped with Toasted Macadamia Nuts and Panko Bread Crumbs, Lemon Butter Sauce 19.95

Wild King Salmon

Line Caught King Salmon sautéed with a Brown Sugar Glaze atop sautéed Tatsoi Spinach 19.95

Jumbo Mexican Shrimp

Jumbo Shrimp sautéed in Olive Oil and Roasted Garlic, finished with Plum Tomato, Fresh Basil and Lemon on Angel Hair Pasta 19.95

Rotisserie Jidori Chicken

Natural Rotisserie Half Jidori Chicken, with Citrus Honey Glaze served with a Wild Rice, Orzo Blend 19.95

Eggplant Crepes

Thinly Sliced Eggplant rolled and filled with Grilled Portobello Mushrooms, Red Bell Pepper and Zucchini on a bed of Tatsoi Spinach topped with a Roasted Plum Tomato Coulis and served with a Wild Rice, Orzo Blend 19.95

Sandwiches

Summit Prime Burger

10 oz. Ground Prime Rib Eye Beef, Oak Wood Grilled, topped with Aged Vermont White Cheddar Cheese, applewood smoked Bacon, Avocado Mayonnaise on a Toasted Ciabatta with Fresh Yukon Gold Potato Chips 14.95

Prime Rib "Dip" Sandwich

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

Summit House Club

Sliced Turkey, Ham, and applewood Smoked Bacon on Toasted Wheat Bread with Sliced Tomatoes and Lettuce with Fresh Yukon Gold Potato Chips and a Kosher Pickle 14.95

Rotisserie Jidori Chicken Sandwich

Rotisserie Jidori Chicken with Sliced Grilled Portobello Mushrooms and Roasted Bell Pepper on a Toasted Ciabatta, with Fresh Yukon Gold Potato Chips and a Kosher Pickle 14.95

Classic Reuben Sandwich

Lean Corned Beef Thinly Sliced, Swiss Cheese and Sauerkraut on Grilled Dark Pumpernickel Bread with Fresh Yukon Gold Potato Chips and a Kosher Pickle 14.95

Small Plates

Prawn Cocktail

Chilled Mexican Prawns with a Zesty Cocktail Sauce 12.95

Hawaiian Ahi Sashimi

Seared Ahi Tuna Served rare with Miso Vinaigrette Slaw 10.95

Crab Cakes

Crisp Crab Cakes served with a Three Mustard Lobster Sauce 10.95

Portobello Mushrooms

Oak Grilled and topped with a Garlic, Shallot, Thyme Butter served with Parmesan Polenta 8.95