

Dinner at the Summit

STARTERS AND SMALL PLATES

-  Prawn Cocktail 17.
Chilled Mexican #1 white shrimp with a zesty cocktail sauce.
- Chesapeake Bay Style Crab Cakes 16.
Dill horseradish aioli.
-  Hokkaido Scallops* 16.
*Wild caught cold water Japanese scallops, prosciutto wrapped/fennel soubise/
cranberry apple pecan chutney.*
-  Hawaiian Ahi Sashimi* 14.
Seared rare ahi tuna/soy sauce reduction/wasabi cream/miso vinaigrette slaw.
-  Escargots Bourguignonne 16.
Served piping hot with brandy pernod garlic butter.
- Artisanal Cheese and Meat Assortment 17.
*Cowgirl Creamery "Mount Tam"/Cypress Grove "Midnight Moon"/Beecher's Flagship cheddar/
Busseto prosciutto/Hobbs red wine cured salame.*
- Seaside Sampler* 36. (for four) 54. (for six)
Chesapeake Bay style crab cakes, chilled Mexican prawns, ahi sashimi.

BOTTLE WINE LIST



SOUPS AND SALADS

- Lobster Bisque Soup 12.
- French Onion Soup Gratinee 13.
Caramelized sweet onions in a flavorful stock/sourdough crouton/melted Gruyere.
- Summit House Salad 13.
*"Living" Boston Lettuce/pancetta/grated gruyere/toasted pecans/sour dough croutons/
black mustard seed vinaigrette.*
-  Big Rock Blue Cheese Iceberg Wedges 13.
Apple wood smoked bacon/toasted pecans/heirloom tomato/Big Rock blue cheese dressing.
- Hearts of Romaine with Caesar Dressing 12.
Hearts of romaine tossed with our hand crafted caesar dressing/fresh grated Reggiano-Parmesan/toasted brioche croutons.

DESSERT MENU




ROAST PRIME RIBS OF BEEF


Stockyards of Chicago prime ribs of beef slow roasted and carved to order, served with our classic creamed corn au gratin, creamed spinach, and an individual Yorkshire popover.

Cottage Cut 39. Summit House Cut 47. Castle Cut 62.

SPECIALTIES

- John Dory* 39.
Macadamia nut and panko bread crumb topping/lemon butter sauce/purple Peruvian mashed potatoes.
-  Skuna Bay Salmon* 38.
Oak wood grilled/cabernet sauvignon infusion/red rice, eston lentils, and black quinoa pilaf.
- Filet Mignon* (7 ounce) 47. (10 ounce) 55.
Stockyards of Chicago center cut tenderloin, oak wood grilled/roasted shallot port wine reduction/Gruyere au gratin potatoes.
- USDA Prime Rib Eye Steak* 68.
Stockyards of Chicago 22 oz. bone-in rib eye aged a minimum of 28 days, oak wood grilled/Gruyere au gratin potatoes.
-  Rosemary Garlic Rotisserie Chicken 36.
*Oak wood roasted half free range natural chicken same day fresh from Patterson Family Organics/crimini mushrooms/
red rice, eston lentils, and black quinoa pilaf.*
-  Portobello Mushroom Tower 35.
*Oak wood grilled portobello mushroom/oven roasted zucchini, summer squash, and red bell pepper/sauteed tatsoi spinach/
red rice, eston lentils, and black quinoa pilaf/herbed tomato coulis.*

SIDES

-  Locally Grown Brussels Sprouts 13.
- Bone Marrow Mac n' Cheese 16.
- Chef Tim's Truffle Fries 9.
- Yorkshire Popovers 8.

 - Gluten Free

* - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

While at the Summit House guests must use face coverings while not at the dining table, practice physical distancing, frequently wash their hands, use hand sanitizer, and not touch their face.

“Your Special Occasion Place”

2000 E. Bastanchury Rd., Fullerton, CA 92835 www.SummitHouse.com 714.671.4111

Cocktail Time

SPECIALTY COCKTAILS

Tito's Mule 14.

*Tito's Vodka/ginger beer/agave nectar/fresh lime squeeze/
served in Tito's copper mug.*

The Burning Chair Manhattan 14.

*Burning Chair bourbon/Falernum/vermouth/bitters/shaken
and served up.*

Summit House Margarita 14.

*Tres Generations tequila/fresh lime juice/agave nectar/
Cointreau/shaken and served over ice.*

Makers Marmalade 14.

*Makers Mark bourbon /lemon juice/orange bitters/orange
spiced wheat beer/orange marmalade/simple syrup/
shaken and served over ice.*

Rosemary Ginger Old Fashion 14.

*Templeton Rye/Ginger liqueur/house made rosemary syrup/
Peychaud bitters.*

Lavender Lemon Drop 14.

Ketel One Citron vodka/Lavendar syrup/fresh lemon juice.

Pear Bliss 14.

*Grey Goose Pear vodka/St. Germain liqueur/house made
sweet & sour/club soda.*

Strawberry Mule 8.50 (no alcohol)

*Strawberry Puree/ fresh lime juice/simple syrup/ginger beer/
club soda.*

Autumn Pom 8.50 (no alcohol)

Pomegranate juice/rosemary simple syrup/club soda.

WINES BY THE GLASS

Cabernet Sauvignon and

Blends

	6oz.	9oz.
Salmon Creek, California	9.	13.
Rodney Strong, Alexander Vly	15.	22.
Cain "NV15", Napa Valley	19.	28.
Grgich Hills Estate, Napa Valley	23.	34.

Rhone-Style Red

Michael David "Petite Petit", Lodi	12.	18.
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Pinot Noir

Salmon Creek, California	9.	13.
Decoy, Sonoma County	14.	21.

Merlot

Salmon Creek, California	9.	13.
Duckhorn, Napa Valley	19.	28.

Zinfandel

Ravenswood, Old Vine, Sonoma	10.	15.
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Chardonnay

	6oz.	9oz.
Salmon Creek, California	9.	13.
J. Lohr "Riverstone"	10.	15.
Raeburn, Russian River	12.	18.
Rombauer, Carneros	19.	28.

Sauvignon Blanc

Echo Bay, New Zealand	10.	15.
Justin, Paso Robles	12.	18.

White Varietals

Pinot Gris, Ponzi, Willamette	12.	18.
Moscato, Mirassou, California	10.	15.

Sparkling (187ml)

Valdo Prosecco Brut		13.
Le Grand Courtage, Blanc de Blancs		15.
Mumm, Cuvee M		19.
Moet & Chandon Imperial		28.

BEERS ON DRAFT

Mango Cart, Golden Road Brewing	9.50
Scrimshaw Pilsner, North Coast	9.50
805, Firestone Walker	9.50
Weihenstephaner Original Lager	9.50
Allagash White	9.50
Sculpin IPA, Ballast Point	9.50

BOTTLE BEERS

Stella Artois	8.50
Corona	8.50
Space Dust IPA, Elysian	9.50
Coors Light	7.50
Buckler NA	7.50

BOURBONS, CANADIAN, RYE WHISKEYS

Basil Hayden	14.	Makers Mark	13.	Bulleit 95 Rye	13.
Buffalo Trace	13.	Makers Mark 46	14.	High West Double Rye	15.
Bulleit Bourbon	13.	Woodford Reserve	14.	Knobcreek Rye	14.
Burning Chair	15.	Crown Royal XR	30.	Nikka	17.
Jim Beam Single Barrel	15.	Crown Royal Reserve	15.	Templeton Rye	12.
Jack Daniels Single Barrel	15.			Whistle Pig Rye	15.
Knobcreek Bourbon	14.				

SCOTCH WHISKEYS

Glenfiddich	14.	Dalwhinnie 15 yr	17.	Macallan 18 yr	36.
Glenlivet	14.	Glenlivet 18 yr	26.	Macallan Rare Cask	60.
Dewars 12 yr	14.	Glenlivet 21 yr	36.	Johnny Walker Platinum	45.
Macallan 12 yr	17.	Lagavulin 16 yr	22.	Johnny Walker Blue	45.