

Summit House

R E S T A U R A N T

Mother's Day Weekend

Curbside Pick-up: Friday- 4:00 to 7:30 Saturday- 2:00 to 7:30 Sunday- 11:30 to 6:30

Now Accepting Pre-Orders 714-671-4111

STARTERS, SOUP, AND SALADS



Prawn Cocktail 17. (one dozen) 54.

Chesapeake Bay Style Crab Cakes 16.

Summit House Salad 13. (for 4 to 6) 45.

"Living" Boston Lettuce/pancetta/grated gruyere/sour dough croutons/black mustard seed vinaigrette.



Blue Cheese Iceberg Wedges 13.

Apple wood smoked bacon/toasted pecans/heirloom tomato/Big Rock blue cheese dressing.

SPECIALTIES

Roast Prime Ribs of Beef (Cottage Cut) 34. (Summit House Cut) 39. (Castle Cut) 49.

Stockyards of Chicago prime ribs of beef/creamed corn/creamed spinach/whipped cream horseradish sauce/au jus.

Filet Mignon* (7 ounce) 42. (10 ounce) 49.

7 oz. center cut tenderloin of beef oak wood grilled/roasted shallot port wine reduction/red roasted smashed potatoes.

John Dory* 35.

Pan seared/Macadamia nut and panko bread crumb topping/lemon butter sauce/creamed corn/red roasted smashed potatoes.



Colorado Lamb Shank 39.

Braised overnight with fresh herbs and garden vegetables/natural au jus/creamed corn/red roasted smashed potatoes.



Rosemary Garlic Rotisserie Chicken 32.

Oak wood roasted half free range natural chicken/creamed corn/red roasted smashed potatoes.

SWEETS

Caramel Whiskey Bread Pudding 13.

J. M. Rosen's New York Cheesecake 13. (whole cake) 75.

Three Chocolate Torte 12.

SIDES & STUFF



Locally Grown Brussels Sprouts 13.

Creamed Corn Au Gratin (quart) 12.

Creamed Spinach (quart) 12.



Red Roasted Smashed Potatoes (quart) 12.

Loaf of our Sour Dough or Multi Grain Bread 6.

Inclusive Family Dinner

(Please order a minimum of four hours in advance)

Prime Rib Dinner for 4 to 6 people - 235.00

*1/4 roast prime ribs of beef/Summit House salad/creamed corn au gratin (1 quart)/creamed spinach (1 quart)/
one loaf sour dough or multigrain bread (par baked)/J. M. Rosen's New York Cheesecake (6 slices)/
one bottle of Salmon Creek Cellars wine- your choice of varietal*



- 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.

Summit House

BEVERAGE CURBSIDE MENU

714-671-4111

Bottle Wines

CABERNET SAUVIGNON AND BLENDS

Salmon Creek, California	24.
Coppola Diamond Collection, Sonoma	32.
Franciscan, Napa Valley	35.
Rodney Strong Estate, Alexander Valley	35.
Cain "NV15", Napa Valley	40.
Grgich Hills Estate, Napa Valley	50.

RHONE-STYLE RED

Orin Swift "Abstract", California	45.
Michael David, "Petite Petit", Lodi	30.

PINOT NOIR

Decoy, Sonoma County	35.
Foxen, Santa Maria	40.

MERLOT

Salmon Creek, California	24.
Duckhorn, Napa Valley	50.

CHARDONNAY

Salmon Creek, California	24.
J. Lohr "Riverstone", Arroyo Seco	30.
Raeburn, Russian River	32.
La Crema, Sonoma County	35.
Rombauer Vineyards, Carneros	50.

SAUVIGNON BLANC

Echo Bay, New Zealand	29.
Justin, Paso Robles	29.

WHITE VARIETALS

<i>Riesling</i> , Fess Parker, Santa Barbara	28.
<i>Pinot Gris</i> , Ponzi, Willamette Valley	30.
<i>Moscato</i> , Mirassou, California	27.

SPARKLING (187ml)

Valdo Prosecco Brut	13.
Le Grand Courtage, Blanc de Blancs	15.
Mumm, Cuvee M	19.

Bottle Beers

Stella Artois	3.50
Corona	3.50
Space Dust IPA, Elysian	3.75
Coors Light	2.75
Sculpin IPA	3.50
Buckler NA	3.50

Bottle Sodas

Coke Original	2.25
Diet Coke	2.25
Sprite	2.25
IBC Root Beer	2.25