

Mother's Day

Wine List



Dessert Menu



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Reservations



At the Summit

Starters

Portobello Mushrooms 11.
Sautéed with California chardonnay/
Gruyere Parmesan polenta.

Hawaiian Ahi Sashimi* 14.
Seared rare Ahi tuna/soy sauce reduction/
Wasabi cream/miso vinaigrette slaw.

Chesapeake Crab Cakes 16.
With a dill horseradish aioli.

Prawn Cocktail 17.
Chilled Mexican #1 white shrimp/cocktail sauce.

Seaside Sampler (for four)* 36.
Chesapeake style crab cakes/Ahi sashimi/
chilled Mexican prawns.

Soup and Salads (Choose one)

Lobster Bisque Soup

Blue Cheese Iceberg Wedges
Mini iceberg lettuce wedges topped with Big Rock Blue
cheese dressing/crisp apple wood smoked bacon/
baby heirloom tomatoes/toasted pecans.

Summit House Salad
Hollandia Farms Boston lettuce tossed with pancetta,
toasted pecans, and grated Gruyere cheese/
black mustard seed vinaigrette.

Classic Caesar Salad
Ocean Mist Farms hearts of romaine/hand crafted caesar
dressing/toasted brioche croutons/shaved parmigiano.

Main Course

Roast Prime Ribs of Beef

World famous Stock Yards of Chicago prime ribs slow roasted all day,
served with our classic creamed corn au gratin, creamed spinach
and individual Yorkshire pudding.

Cottage Cut 55. Summit House Cut 61. Castle Cut 77.

Filet Mignon* 62.
Oak wood grilled 7 oz. center cut tenderloin steak,
aged a minimum of 28 days/Gruyere au gratin
potatoes/port wine reduction.

Colorado Lamb Shank 54.
Braised overnight with fresh herbs and garden
vegetables/creamy parmigiano-reggiano
risotto/natural au jus.

Rosemary Garlic Rotisserie Chicken 51.
Oak wood roasted half free range natural chicken/
crimini mushrooms/red rice, eston lentils,

JohnDory* 55.
Pan seared, crusted with toasted macadamia nuts
and panko bread crumbs/lemon butter sauce.

Skuna Bay Salmon* 52.
Oak wood grilled/cabernet sauvignon infusion/
red rice, eston lentils, and black quinoa pilaf.

Portobello Mushroom Tower 49.
Oak wood grilled portobello mushroom/oven roast
zucchini, summer squash, red bell pepper/tatsoi spinach
red rice, eston lentils, black quinoa pilaf/tomato coulis.

Sides

Locally Grown Brussels Sprouts 13.
Yorkshire Popovers 8.

Bone Marrow Mac n' Cheese 16.
Chef Tim's Truffle Fries 9.

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

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

	<u>6oz.</u>	<u>9oz.</u>
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

	<u>6oz.</u>	<u>9oz.</u>
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

<i>Pinot Gris</i> , Ponzi, Willamette	12.	18.
<i>Moscato</i> , Mirassou, California	10.	15.
<i>Riesling</i> , Fess Parker, Santa Barbara	10.	15.

Sparkling (187ml)

Valdo Prosecco Brut		13.
Le Grand Courtage, Blanc de Blancs		15.
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.