

Dinner at the Summit

STARTERS AND SMALL PLATES

-  Prawn Cocktail 19.
Chilled Mexican #1 white shrimp with a zesty cocktail sauce.
- Chesapeake Bay Style Crab Cakes 22.
Dill horseradish aioli.
-  Hokkaido Scallops* 23.
*Wild caught cold water Japanese scallops, prosciutto wrapped/fennel soubise/
cranberry apple pecan chutney.*
-  Hawaiian Ahi Sashimi* 17.
Seared rare ahi tuna/soy sauce reduction/wasabi cream/miso vinaigrette slaw.
-  Portobello Mushrooms 13.
Sauteed with California chardonnay/Gruyere parmesan polenta.
-  Escargots Bourguignonne 18.
Served piping hot with brandy pernod garlic butter.
- Artisanal Cheese and Meat Assortment 25.
*Saint Angel "Triple Cream" Brie/Cypress Grove "Midnight Moon" gouda/Beecher's Flagship cheddar/
Busseto prosciutto/Hobbs red wine cured salame.*
- Seaside Sampler* 42. (for four) 60. (for six)
Chesapeake Bay style crab cakes, chilled Mexican prawns, ahi sashimi.

BOTTLE WINE LIST**



DESSERT MENU



SOUPS AND SALADS

- Lobster Bisque Soup 14.
- French Onion Soup Gratinee 15.
Caramelized sweet onions in a flavorful stock/seasoned brioche croutons/melted Gruyere.
- Summit House Salad 15.
*"Living" Boston Lettuce/pancetta/grated gruyere/toasted pecans/sour dough croutons/
black mustard seed vinaigrette.*
-  Big Rock Blue Cheese Iceberg Wedges 16.
Apple wood smoked bacon/toasted pecans/heirloom tomato/Big Rock blue cheese dressing.
- Hearts of Romaine with Caesar Dressing 14.
Hearts of romaine tossed with our hand crafted caesar dressing/fresh grated Reggiano-Parmesan/toasted brioche croutons.

ROAST PRIME RIBS OF BEEF


*WR Reserve premium Nebraska black angus 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 51. Summit House Cut 58. Castle Cut 78.

SPECIALTIES

- John Dory* 48.
Macadamia nut and panko bread crumb topping/lemon butter sauce/herb garlic mashed potatoes/mango passion fruit relish.
-  Skuna Bay Salmon* 47.
Oak wood grilled/house made sweet chili glaze/sauteed baby spinach/cilantro lime jasmine rice.
- USDA Prime Filet Mignon* (7 ounce) 59. (10 ounce) 72.
Stockyards of Chicago center cut tenderloin, oak wood grilled/roasted shallot port wine reduction/Gruyere au gratin potatoes.
- USDA Prime Rib Eye Steak* 104.
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 46.
*Oak wood slow roasted half free range natural chicken same day fresh from Patterson Family Organics/herb seasoned and oven
roasted Babe Farms organic baby carrots, baby turnips, fingerling potatoes/natural au jus.*
-  Black Sheep Farm Organic Vegetable Skillet (vegan) 40.
*Oak wood grilled portobello mushroom/oven roasted zucchini, summer squash, and red bell pepper/sauteed tatsoi spinach/
cilantro lime jasmine rice/herbed tomato coulis.*
-  Fresh Basil Pesto Risotto (vegetarian) 39.
Asparagus tips/baby heirloom tomatoes/roasted pine nuts/fresh burrata gratinee.

SIDES

-  Locally Grown Brussels Sprouts 15. Chef Tim's Truffle Fries 12.
Bone Marrow Mac n' Cheese 16. Yorkshire Popovers 8.

 - Gluten Free

Split entree charge- 7.50 (Prime Rib Wednesday special price entree- 14.50)

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

**Corkage Fee \$35 for each 750 ml bottle, 2 bottle maximum per table.

Cocktail Time

SPECIALTY COCKTAILS

Lavender Lemon Drop 17.

Ketel One Citron vodka, lavender syrup, fresh lemon juice.

Humble Apple Pie 17.

Makers Mark bourbon, Apple Jack brandy, House cinnamon honey syrup, bitters, apple cider, shaken and served up.

Pumpkin Spice Rum White Russian 17.

Bacardi rum, Kahlua, cream, House made pumpkin cold foam, served over ice.

Burning Chair Manhattan 17.

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

Summit House Margarita 17.

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

Rosemary Ginger Old Fashion 17.

Templeton Rye, Ginger liqueur, house made rosemary syrup, Peychaud bitters.

Spicy Pomegranate Paloma 17. (12. no alcohol)

Casamigos tequila, pomegranate juice, grapefruit juice, fresh lime juice, agave nectar, House cayenne ginger syrup, shaken and served over ice.

Chai Espresso Martini 17.

Stoli vanilla vodka, Tia Maria coffee liqueur, fresh brewed espresso, house made chai simple syrup.

Strawberry Mule 17. (12. no alcohol)

Tito's Vodka, strawberry puree/ fresh lime juice, simple syrup, ginger beer, club soda.

TEQUILA

Sauza Hacienda Silver	12.	Clase Azul	30.	Patron Silver	15.
Casamigos	18.	Don Julio 1942	36.	Reserva de la Familia	41.
Cazadores	14.	Gran Coramino	16.	Tres Generaciones	15.
400 Conejos (mezcal)	15.	Union Uno Mezcal	14.		

BOURBONS, CANADIAN, RYE WHISKEYS

Four Roses	12.	Jack Daniels Single Brll	17.	Bulleit 95 Rye	15.
Basil Hayden	16.	Knobcreek Bourbon	16.	High West Double Rye	17.
Buffalo Trace	15.	Makers Mark	15.	Knobcreek Rye	16.
Bulleit Bourbon	15.	Makers Mark 46	16.	Templeton Rye	14.
Burning Chair	17.	Nikka	19.	Whistle Pig Rye	17.
Jim Beam Single Barrel	17.	Woodford Reserve	16.		

WINES BY THE GLASS

Cabernet Sauvignon	<u>6oz.</u>	<u>9oz.</u>	Chardonnay	<u>6oz.</u>	<u>9oz.</u>
Salmon Creek, California	11.	16.	Salmon Creek, California	11.	16.
Duckhorn "Decoy", Napa Valley	14.	21.	La Crema, Russian River	17.	25.
Justin, Paso Robles	18.	27.	Rombauer, Carneros	24.	36.
Austin Hope, Paso Robles	22.	33.			
			Sauvignon Blanc		
Red Blend			Matua, Marlborough, N.Z.	12.	18.
"The Prisoner", Napa Valley	25.	37.	Justin, Paso Robles	13.	19.
Pinot Noir			White Varietals		
Duckhorn "Decoy", California	14.	21.	<i>Pinot Gris</i> , J Vineyards, Russian Rvr	12.	18.
"Row 503" by Domaine Druhine, Willamette Valley, Oregon	15.	22.	<i>Moscato</i> , Mirassou, California	12.	18.
			Sparkling (187ml)		
			La Marca Prosecco D.O.C.		13.
			Chandon Brut Rose, California		16.
			Moet & Chandon Imperial		28.

DRAFT BEERS, SELTZER

Huckleberry Hard Seltzer, Brewery X, 5.0%	8.50
Michelob Ultra, 4.2% abv	8.50
Modelo Especial, 4.4% abv	9.50
805, Firestone Walker, 4.7% abv	9.50
Downtown Brown, Lost Coast, 5.0% abv	9.50
Hacker Pschorr Octoberfest, 5.8% abv	9.50
Mind Haze IPA, Firestone Walker, 6.2% abv	9.50
Sculpin IPA, Ballast Point, 7.0% abv	9.50

BOTTLE BEERS, CANS

Succulent Sipper Seltzer, Brewery X, 5.0% abv (can)	8.50
Stella Artois, 4.8% abv	9.50
Corona, 4.6% abv	9.50
Coors Light, 4.2% abv	8.50
Heineken 00, No Alcohol	9.50