

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 23.
Dill horseradish aioli.
-  Hokkaido Scallops* 24.
*Wild caught cold water Japanese scallops, prosciutto wrapped/fennel soubise/
cranberry apple pecan chutney.*
-  Hawaiian Ahi Sashimi* 18.
Seared rare ahi tuna/soy sauce reduction/wasabi cream/miso vinaigrette slaw.
-  Portobello Mushrooms 14.
Sauteed with California chardonnay/Gruyere parmesan polenta.
-  Escargots Bourguignonne 19.
Served piping hot with brandy pernod garlic butter.
- Artisanal Cheese and Meat Assortment 26.
*Saint Angel "Triple Cream" Brie/Cypress Grove "Midnight Moon" gouda/Beecher's Flagship cheddar/
Chef made lemon ricotta/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.

SOUPS AND SALADS

- Lobster Bisque Soup 15.
- French Onion Soup Gratinee 16.
Caramelized sweet onions in a flavorful stock/seasoned brioche croutons/melted Gruyere.
- Summit House Salad 16.
*Hydroponics Boston lettuce/pancetta/grated gruyere/toasted pecans/sour dough croutons/
black mustard seed vinaigrette.*
-  Big Rock Blue Cheese Iceberg Wedges 17.
Apple wood smoked bacon/toasted pecans/heirloom tomato/Big Rock blue cheese dressing.
- Hearts of Romaine with Caesar Dressing 15.
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 59. Summit House Cut 66. Castle Cut 92.

SPECIALTIES

- John Dory* 58.
Macadamia nut and panko bread crumb topping/lemon butter sauce/herb garlic mashed potatoes/mango passion fruit relish.
-  Skuna Bay Salmon* 54.
Oak wood grilled/house made sweet Thai chili glaze/sauteed baby spinach/cilantro lime jasmine rice.
- Filet Mignon* (7 ounce) 68. (10 ounce) 82.
Stockyards of Chicago center cut tenderloin, oak wood grilled/roasted shallot port wine reduction/Gruyere au gratin potatoes.
- USDA Prime Rib Eye Steak* 108.
22 oz. bone-in rib eye aged a minimum of 28 days, oak wood grilled/Gruyere au gratin potatoes.
-  Rosemary Garlic Rotisserie Chicken 55.
*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) 44.
*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) 46.
Asparagus tips/baby heirloom tomatoes/roasted pine nuts/fresh burrata gratinee.

SIDES

-  Locally Grown Brussels Sprouts 15.
- Bone Marrow Mac n' Cheese 18.
- Chef Tim's Truffle Fries 14.
- Yorkshire Popovers 8.

 - Gluten Free

\$15.00 split charge for each split entree, \$9.50 charge for each additional plate.

We can accept a maximum of three payment transactions per reservation.

20% gratuity will be added to all parties of 9 and above.

**A corkage Fee \$35 will be charged for each 750 ml bottle, 2 bottles maximum per table.

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

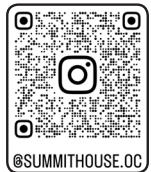
WINE AND LIQUOR LIST



OUR DESSERTS



DISCOVER MORE ABOUT THE SUMMIT HOUSE



COCKTAIL TIME

JOIN US FOR HAPPY FRIDAYS

HAPPY HOUR ALL NIGHT FRIDAY NIGHTS IN THE JOHN DORY TAVERN

SPECIALTY COCKTAILS

Lavender Lemon Drop 18.

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

Planteray Tiki Punch 18.

Washed Planteray Pineapple Rum, Aperol, Falernum, fresh lime, orgeat syrup, pineapple juice.

NEW Irish Gold 18.

Glendalough Double Barrel Irish Whisky, honey syrup, fresh lemon juice, whiskey barrel-aged bitters.

Spicy Casamigos Paloma 18.

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

Summit House Margarita 18.

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

Smoke and Honey 18.

Union Uno Mezcal, Johnny Walker Black, house made honey syrup, fresh lemon juice.

NEW Soul Mate Sour 18.

Bulleit bourbon, fresh lime juice, agave nectar, strawberry puree.

The G & G 18.

Empress gin, guava puree, pineapple juice, fresh lime, agave nectar

Rosemary Ginger Old Fashion 18.

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

Chai Espresso Martini 18.

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

Knob Creek Manhattan 18.

Knob Creek rye, falernum, vermouth, bitters, shaken and served up.

ALCOHOL-FREE SPECIALTY COCKTAILS

Guavarita 13.

Fresh lime juice, agave nectar, guava puree, Seedlip Notes de Agave, shaken and served over ice.

NEW Sweet Tart Sour 13.

Seedlip grove 42, fresh lime juice, agave nectar, strawberry puree.

Rosemary Ginger Mule 13.

House made rosemary syrup, lime juice, agave nectar, Seedlip Grove 42, shaken and served over ice, topped with ginger beer.

Cranberry Spritz 13.

Cranberry juice, Lyres Non-alcohol Apertif Rosso, Seedlip Grove 42, house made lime agave syrup, Sprite float, fresh cranberry garnish.

Apple Crisp 13.

Seedlip Spice 94, cinnamon honey syrup, fresh lemon juice, sparkling cider float.

WINES BY THE GLASS

CABERNET SAUVIGNON

	6oz.	9oz.
Salmon Creek, California	11.	16.
Duckhorn "Decoy", Napa Valley	14.	21.
Justin, Paso Robles	18.	27.
Austin Hope, Paso Robles	22.	33.

RED BLEND

"The Prisoner", Napa Valley 25. 37.

PINOT NOIR

Duckhorn "Decoy", California	14.	21.
"Row 503" by Domaine Druhine, Willamette Valley, Oregon	15.	22.

OTHER REDS

Malbec, Alamos Seleccion, Mendoza, Argentina	13.	19.
Zinfandel, Turley, "Juvenile", California	18.	27.

DRAFT BEERS

Michelob Ultra, 4.2% abv	8.50
Modelo Especial, 4.4% abv	9.50
805, Firestone Walker, 4.7% abv	9.50

BOTTLE BEERS, SELTZER

Stella Artois, 4.8% abv	9.50
Corona Extra, 4.6% abv	9.50

NON ALCOHOLIC BEERS

Heineken 0.0, 0.0% abv	9.50
Corona Non-alcoholic, 0.5% abv	9.50

CHARDONNAY

	6oz.	9oz.
Salmon Creek, California	11.	16.
La Crema, Russian River	17.	25.
Rombauer, Carneros	24.	36.

SAUVIGNON BLANC

Matua, Marlborough, N.Z.	12.	18.
Rombauer, Sonoma-Napa	15.	22.

OTHER WHITES

Chenin Blanc/ Viognier, Pine Ridge, Clarksburg-Lodi	12.	18.
Sancerre, Domaine Delaporte, Loire Valley, France	24.	36.

SPARKLING (187ML)

La Marca Prosecco D.O.C.	13.
Chandon Brut Rose, California	16.
Moet & Chandon Imperial	28.

Downtown Brown, Lost Coast, 5.0%	9.50
Mind Haze IPA, Firestone, 6.2%	9.50
Sculpin IPA, Ballast Point, 7.0%	9.50

Coors Light, 4.2% abv	8.50
Succulent Sipper Seltzer, Brewery X, 5.00 % abv	8.50

Athletic Free Wave Hazy IPA, less than 0.5% abv	9.50
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