

# Easter Sunday

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Reservations



## At the Summit

Bottle Wines



Dessert Menu



### STARTERS

**GF** Hawaiian Ahi Sashimi\* 17.

*Seared rare Ahi tuna/soy sauce reduction/  
wasabi cream/miso vinaigrette slaw.*

**GF** Hokkaido Scallops\* 23.

*Wild cold water scallops prosciutto wrapped/  
fennel soubise/cranberry apple pecan chutney.*

**GF** Prawn Cocktail 19.

*Chilled Mexican #1 white shrimp/cocktail sauce.*

Chesapeake Style Crab Cakes 22.

*With a dill horseradish aioli.*

Portobello Mushrooms 14.

*Sauteed with California chardonnay/  
gruyere parmesan polenta.*

Seaside Sampler (for four)\* 42.

*Chesapeake style crab cakes/Ahi sashimi/  
chilled Mexican prawns.*

### SOUP AND SALADS (CHOOSE ONE)

Lobster Bisque Soup

*Chef Tim's favorite.*

**GF** Blue Cheese Iceberg Wedges

*Mini iceberg lettuce wedges topped with Big Rock  
blue cheese dressing/crisp apple wood smoked bacon/  
toasted pecans/heirloom tomato.*

Summit House Salad

*"Living" Boston lettuce tossed with pancetta,  
toasted pecans, and grated Gruyere cheese/  
black mustard seed vinaigrette.*

Caesar Salad

*Hearts of romaine tossed with our hand crafted  
caesar dressing, toasted sourdough croutons/  
shaved parmigiano-reggiano.*

### MAIN COURSE

#### Roast Prime Ribs of Beef

*WR Reserve premium Nebraska prime ribs slow roasted all day,  
served with our classic creamed corn au gratin, creamed spinach  
and individual Yorkshire pudding.*

Cottage Cut 69. Summit House Cut 77. Castle Cut 93.

**GF** Colorado Lamb Shank 68.

*Braised overnight with fresh herbs and garden vegetables/  
creamy parmigiano-reggiano risotto/natural au jus.*

**GF** Fresh Basil Pesto Risotto 54.

*Asparagus tips/baby heirloom tomatoes/  
roasted pine nuts/fresh burrata gratinee.*

**GF** Skuna Bay Salmon\* 65.

*Oak wood grilled/sweet chili glaze/sauteed  
baby spinach/cilantro lime jasmine rice.*

John Dory\* 64.

*Pan seared, crusted with toasted macadamia nuts  
and panko bread crumbs/lemon butter sauce/  
garlic mashed potatoes/mango passion fruit relish.*

Filet Mignon\* 77.

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

**GF** Organic Rotisserie Chicken 61.

*Oak wood roasted half free range natural chicken/  
crimini mushrooms/garlic herb mashed potatoes.*

### SIDES

**GF** Locally Grown Brussels Sprouts 15.

Yorkshire Popovers 8.

Bone Marrow Mac n' Cheese 18.

Chef Tim's Truffle Fries 12.

**GF** - gluten free      Split entree charge - \$9.50

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

\*\*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.