

Easter Sunday

Bottle Wines



Dessert Menu



[Click Here to make Reservations](#)



At the Summit

STARTERS

Hawaiian Ahi Sashimi* 16. (GF)

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

Hokkaido Scallops* 22. (GF)

*Crusted with aged parmigiano-reggiano and
panko crumbs/roasted garlic Meyer lemon aioli.*

Prawn Cocktail 19. (GF)

Chilled Mexican #1 white shrimp/cocktail sauce.

Chesapeake Style Crab Cakes 19.

With a dill horseradish aioli.

Portobello Mushrooms 12.

*Sauteed with California chardonnay/
gruyere parmesan polenta.*

Seaside Sampler (for four)* 38.

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

SOUP AND SALADS (CHOOSE ONE)

Lobster Bisque Soup

Chef Tim's favorite.

Blue Cheese Iceberg Wedges (GF)

*Mini iceberg lettuce wedges topped with Big Rock Blue cheese
dressing/crisp apple wood smoked bacon/
Coastal Farms 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

*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 64. Summit House Cut 69. Castle Cut 88.

Colorado Lamb Shank 63. (GF)

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

Fresh Basil Pesto Rissoto 53. (GF)

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

Skuna Bay Salmon* 63. (GF)

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

John Dory* 62.

*Pan seared, crusted with toasted macadamia nuts
and panko bread crumbs/lemon buttersauce/
garlic mashed potatoes.*

Filet Mignon* 74.

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

Organic Rotisserie Chicken 57. (GF)

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

SIDES

Locally Grown Brussels Sprouts 15. (GF)

Yorkshire Popovers 8.

Bone Marrow Mac n' Cheese 16.

Chef Tim's Truffle Fries 9.

(GF) - gluten free Split entree charge - \$7.50

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