

Reservations Start Tuesday, October 1

Thanksgiving



At the Summit

Bottle Wines **



STARTERS

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

GF Butternut Squash Soup
Garnished with creme fraiche/sun dried currants.

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 brioce croutons/shaved parmigiano-reggiano.

MAIN COURSE

Roast Prime Ribs of Beef
WR Reserve premium Nebraska black angus prime ribs of beef slow roasted and carved to order/classic creamed corn au gratin/creamed spinach/Yorkshire popover.

Cottage Cut 78.

Summit House Cut 86.

Castle Cut 98.

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

76.

Traditional Roast Turkey
Roast fresh Butterball turkey, served with three mushroom dressing, home style mashed potatoes, citrus cranberry relish.

74.

GF Black Sheep Farms Organic Vegetable Skillet
Oak wood grilled portobello mushroom/oven roasted zucchini, summer squash, and red bell pepper/sauteed tatsoi spinach/cilantro lime jasmine rice pilaf/herbed tomato coulis.

68.

THE FINALE

Pumpkin Cheesecake
With bourbon molasses caramel sauce/candied roast pecans/Chantilly creme.

English Trifle

Rum and brandy Genoise cake layered with English custard, strawberries, and whipped fresh cream/toasted sliced almonds.

GF Three Chocolate Torte
Layers of rum and grand marnier laced chocolate meringue and chocolate mousse topped with Belgian chocolate sauce/Chantilly creme.

GF Creme Brulee
"Burnt Creme" with fresh vanilla bean.

FOR THE KIDS (10 years and younger)

Roast Turkey 21.95

Prime Rib of Beef 24.95

Burger Sliders* 16.95

GF - gluten free

Split dinner charge - \$15.

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

**Bottle wine corkage fee \$35 for each 750 ml bottle, 2 bottle maximum per table.

CELEBRATING
33 YEARS
...AND COUNTING...