

Dinner Menu

Summit House

RESTAURANT

Soup & Salads

Summit House Salad 7.50

A tossing of tender Bibb Lettuce with Pancetta, Gruyere Cheese, Pecans, Olive Oil and Mustard Vinaigrette

Caesar Salad 6.95

Crisp Romaine Lettuce Tossed with our Classic Caesar Dressing and Fresh Grated Parmesan Cheese

California Greens Salad 7.50

A delicate mixture of Baby Greens tossed with Dried Cranberries, Hearts of Palm, Caramelized Walnuts and Balsamic Vinaigrette Dressing topped with Point Reyes Blue Cheese

Hearts of Romaine Salad 7.50

Tender Hearts of Romaine Lettuce served with Point Reyes Blue Cheese and Sliced Vine Ripened Tomatoes

Cabbage, Leek and Potato Soup

with Point Reyes Blue Cheese

Bowl - 6.95

Cup - 5.50

Specialties

Roasted Prime Ribs of Beef

Tender Served with Creamed Corn Au Gratin, Creamed Spinach and Whipped Cream Horseradish Sauce with Yorkshire Pudding

Cottage Cut (for lighter appetites) - 24.50

The Summit House Cut - 26.95

The Castle Cut - 33.95

Rib Eye Steak 43.50

20 oz USDA Prime Rib Chop, Oak Wood Grilled, served with Gruyere au Gratin Potatoes and Straw Onions

Oakwood Rotisserie Shelton Chicken 25.95

Herb Citrus Marinated Half Chicken with a Tangerine Honey Glaze served with Jasmine Rice

Jumbo Shrimp and Scallops 24.95

Sauteed with Roasted Garlic, Thyme Chervil Butter, Crimini Mushrooms with Tagliatelle Pasta

Filet Mignon

Certified Angus Beef Tenderloin Steak, Oak Wood Grilled with Straw Onions and Port Wine Reduction Sauce

7 oz. Petite Filet - 31.75

10 oz. Filet - 38.50

Roasted Rack of Colorado Lamb 38.50

Oven Roasted, Herb Rubbed Lamb with a Spicy Sauce of Citrus Essence, flavored with Marigold and Mint and Garlic Mashed Potatoes

Wild King Salmon 24.95

Line Caught King Salmon with a Brown Sugar Citrus Glaze atop Sauteed Tatsoi Spinach

John Dory 24.95

Pan Seared and topped with Toasted Macademia Nut and Japanese Bread Crumbs, Lemon Butter Sauce