



The Summit Sample Menu

Chef's Soup of the Day

Cup / Bowl

Summit Signature Shrimp Cocktail

Five Shrimp Served in a Martini Glass with Homemade Cocktail Sauce

Crab Stuffed Potato Skins

Old Bay, Crab, and a Blend of Cheeses baked in a Fried Idaho Potato Skin

Crab Louis Salad

4oz of Lump Crab Meat Served with Capers, Tomatoes, Hard Boiled Eggs, and Shredded Iceberg Lettuce with Thousand Island dressing

Classic Caesar Salad

Chopped Romaine, Shaved Parmesan, Croutons
Side Salad or Entree

Add Grilled Chicken Breast, Grilled Salmon or Shrimp

Fried Chicken Asian Salad

Sliced Gluten Free Chicken Tenders, Grilled Pineapple and Peppers, Wonton Strips, and Sesame Dressing over a Bed of Greens

Grilled Cedar Plank Salmon with Lemongrass Soy Sauce

Marinate Salmon Served on a Cedar Plank

Fried Fish & Chips

Grouper Fingers with House Made Potato Chips

Rosemary and Mint Lamb Shanks with Mint Jelly

Slow Roasted Lamb Shank with Mint and Rosemary Au Jus

Grilled Bistro Filet

Char Grilled Filet of Beef cooked to your perfection topped with Herb Butter

Peach Caprese Chicken Breast

Grilled Breast of Chicken and Peaches, Fresh Mozzarella, Basil, & Balsamic Glaze