

# *Appetizers, Starters and Light Fare*

## *Fresh Oysters on the Half Shell*

*Selection of fresh shucked to order oysters served on the half shell over crushed ice Half dozen - dozen*

## *Crab Stuffed Mushroom Caps*

*Warm baby portabella caps stuffed with crab mixture seasoned with herb and spices*

## *Warm and Crispy Ciliegine Mozzarella Balls*

*Served with fresh basil pesto and drizzled with extra virgin olive oil and aged Modena balsamic vinegar*

## *Fried Calamari*

*Calamari rings coated in our signature cornmeal breading served with spicy dipping sauce*

## *Crispy Seared Duck Breast*

*Maple Leaf Farms duck breast pan seared to medium rare and thinly sliced, glazed with raspberry gastrique*

## *Crab Cake*

*Jumbo lump crab meat cake served with spicy grain mustard sauce and Cajun remoulade*

## *Lobster Macaroni and Cheese*

*Elbow noodles tossed with Lobster chunks in a rich cheese sauce infused with truffle oil*

## *Vietnamese Spring Roll*

*Shrimps, mint, basil, and organic greens wrapped in rice paper served with spicy dipping sauce*

# *Soups*

## *French Onion*

*Served au gratin, with croutons and Swiss cheese Cup - Crock*

## *Soup du jour*

*Two fresh features prepared daily from scratch Cup - Bowl*

# *Chef's Featured Salads*

## *Summit Signature Nuts and Berries*

*Toasted mixed nuts, fresh berries and organic mesclun mix tossed in Summit Club's own raspberry vinaigrette*

## *Crab and Fennel Salad*

*Organic baby greens and shaved fennel bulb topped with crab meat and drizzled with fennel seed vinaigrette*

## *Carrot and Beets Salad*

*Baby red and golden beets and baby carrots tossed in ginger Asian vinaigrette*

*As a Courtesy to other members please silence your pagers and cell phones while in de dining room*

*"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness"*

## *Chef Featured Entrees*

### *Grilled Truffled New York Strip*

*14oz center cut strip steak served over truffle infused mashed potatoes and finished with black truffle demi*

### *Seared Salmon*

*Farm raised salmon seasoned with Mediterranean herb and spices served over warm couscous salad*

### *Elk Strip Steak*

*North American elk strip loin steak grilled to medium rare finished with wild mushroom cream sauce*

### *Seafood Stuffed Chicken Breast*

*Chicken breast stuffed with seafood mixture pan seared, served with rich lobster sauce*

### *Pheasant Ravioli*

*Fresh pasta stuffed with pheasant mousseline served over herb infused velouté*

### *Pan Seared Scallops*

*Day boat scallops pan fried until golden brown served over vegetables ribbons and roasted garlic sauce*

### *Roasted Sea Bass*

*Sea bass fillet topped with sun dried tomato tapenade and oven roasted served over rice*

### *Tuna Niçoise*

*A variation of the classical Mediterranean dish; grilled tuna steak topped with olives, caper and tomato sauce*

### *Braised Natural Beef Short Ribs*

*Slow braised short ribs served over mashed potatoes*

## *Summit Club Specialties*

### *Beef Filet Mignon* *Grilled to order to your desired doneness served with cabernet demi*

*8 oz certified Black Angus - 6 ounces center cut petite filet*

### *Broiled Lobster Tail* *Oven broiled lobster tail served with clarified butter*

*Maine 6z - Twin Maine tail - Australian 10 oz*

### *Summit Club Signature Surf and Turf* *French onion style filet mignon and lobster tail duo*

*Maine 6oz tail - Australian 10 oz*

### *Steak Diane for Two* *Black Angus Tenderloin cutlets sautéed tableside with shallots, garlic, quartered mushrooms, Dijon mustard, red wine demi-glace and finished with heavy cream*

### *Ravioli Au Gratin* *Mushroom stuffed ravioli covered with marinara topped with shaved parmesan gratin*

*With grilled chicken - With sautéed shrimps*

### *Dover Sole* *Pan seared whole Atlantic Ocean Dover sole deboned tableside*