

**\*Norwegian Salmon 19.95**

*Hand cut fillet of Salmon brushed with a citrus dill butter then baked to perfection with a splash of vermouth served with rice pilaf.*

**\*Orange Roughy 17.95**

*Baked in white wine and orange juice topped with lemon buerre blanc served with rice pilaf.*

***From the Land***

**\*The Summit Feature 33.95**

*Angus filet mignon char-grilled to your specification and paired with our Summit Signature crab cake. For our meal package guest...add 10.00 surcharge.*



**\*Filet Mignon 28.95**

*Angus filet, most tender of all steaks char-grilled to your specification, served with red wine peppercorn demi-glace. For our meal package guest...add 5.00 surcharge.*

**\*New York Strip Steak 27.95**

*Angus strip steak char-grilled slowly to bring out the flavor, topped with steak butter. For our meal package guest...add 5.00 surcharge.*

**\*Roasted Prime Rib of Beef 24.95**

*Available Friday and Saturday only. Slow-roasted prime rib cooked to your liking, served with and horseradish sauce.*

**\*Blackened Prime Rib 24.95**

*A generous cut of prime rib char-grilled with blackened seasoning and served with horseradish sauce. Medium rare to well done.*

**\*Liver and Onions 16.95**

*Tender baby calves liver pan-fried with sautéed onions, topped with slices of crisp smoked bacon and served with smashed red potatoes.*

**\*Pork Loin Medallions 20.95**

*Tender marinated pork loin baked in a sauce of port wine and honey served with rice pilaf.*

**Chicken Rollatini 17.95**

*Chicken breast stuffed with hickory smoked bacon, sun-dried tomatoes and mild cheddar, then baked, topped with a mushroom marsala cream sauce served with rice pilaf.*

**Chicken Pot Pie 16.95**

*Puff pastry filled with chicken, carrots, celery, fresh peas and onions in a creamy chicken gravy.*

***Pasta Perfection***

**\*Veal Neapolitan 19.95**

*Farfalle pasta in a creamy sauce of marscapone cheese, garlic and basil tossed with veal, caramelized onions and sautéed baby portabella mushrooms.*



**Seafood Medley 22.95**

*Jumbo shrimp, scallops and lobster sautéed with sun-dried tomatoes, garlic and scallions tossed with farfalle pasta in a tomato cream sauce.*

**Linguine with Clam Sauce 17.95**

*Tender clams sautéed in garlic and olive oil, served with red or white sauce.*

**Baked Cavatappi ala Roma 16.95**

*Cavatappi tossed with spinach, mushrooms, marinara and ricotta cheese topped with mozzarella then oven baked.*

**Seafood and Pasta Alfredo 20.95**

*Tender sea scallops and shrimp served over pasta tossed in a creamy Alfredo sauce.*

**Gemilli Pomodoro 16.95**

*Sautéed fresh tomatoes, mushrooms, artichokes, scallions and a light pesto sauce tossed with gemelli pasta in topped with shaved Parmigiano Reggiano.*

**Spaghetti and Meatballs 15.95**

*Our delicious marinara sauce served over spaghetti topped with homemade meatballs.*

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

*For your convenience a 15% gratuity will be added to parties of 6 or more.*