

Cranberry Goat Cheese \$11

Goat Cheese coated in dried Cranberries and Candied Pecans topped with fresh honey and served with Fried Pita

Spinach Artichoke dip \$12

Creamy Cheese dip served with fresh tortilla chips

Mini Crab Cakes \$16

Jumbo Lump Crab cakes with a Cajun Remoulade

Kung Pao Calamari \$15

Jumbo Fried Calamari with Fresh Peppers, red onions, and dried peanuts in a sweet and spicy sauce.

Zucchini Planks \$10

Crisp Zucchini Planks with Horseradish Ranch Dipping Sauce

Shrimp Cocktail \$14

Jumbo Chilled Shrimp with House made Cocktail Sauce

Caesar \$11

Shaved Parmesan Cheese, Red Onion, and Croutons on a bed of Chopped Romaine tossed with Caesar Dressing Add Chicken \$5, Add Steak \$7, Add Salmon \$7

BLT Wedge \$9

Iceberg Wedge topped with Bacon Crumbles, Tomatoes,
Bleu Cheese Dressing and Crumbles

Mae's Salad \$11

Seasonal Greens, Dried Cranberries, Candied Pecans, Feta Cheese, Green apple, Red Onion and Tomatoes Add Chicken \$5, Add Steak \$7, Add Salmon \$7

French Onion Soup \$7

Caramelized onions in a rich beef broth topped with French bread and broiled cheese

Pastas

Spinach Ravioli \$20

Spinach Ravioli in a lemon cream sauce with Cremini mushrooms (v)

Shrimp Scampi \$24

Jumbo Shrimp Sauteed in a white wine garlic sauce over a bed of angel hair pasta

King of the Sea \$25

Shrimp, Lobster & Scallops with a tomato cream sauce served over a bed of pasta.

Alfredo Sauce Substitute Available

Entrees Served with daily sides

Signature Crab Cakes \$34

Jumbo Lump Crab cakes with a Cajun Remoulade (gf)

Norwegian Salmon \$24

8oz Salmon Fillet with Lemon Dill Cream (gf)

Lamb \$28

Two Grilled 4oz Lamb Loins with a Peach Balsamic Glaze (gf)

Chicken Frangelica \$22

Pecan Crusted Chicken Breast with a Hazelnut Cream Sauce

Filet Mignon \$38

8oz Choice Angus Filet grilled to your liking (gf)

Summit Feature \$47

8oz Choice Angus Filet & a Signature Crab cake (gf)

Slow Roasted Prime Rib \$35

Roasted with our house blend of herbs and served with Au Jus

Available Friday and Saturday only



Mini Crab Cakes \$16

Jumbo Lump Crab cakes with a Cajun Remoulade (gf)

Cranberry Goat Cheese \$11

Goat Cheese coated in dried Cranberries and Candied Pecans topped with fresh honey and served with Pita

Zucchini Planks \$10

Crisp Zucchini Planks with a Horseradish Ranch Dipping Sauce

Kung Pao Calamari \$15

Jumbo Fried Calamari with Fresh Peppers, red onions, and dried peanuts in a sweet and spicy sauce

Soup & Salad

Caesar \$11

Shaved Parmesan Cheese, Red Onion, and Croutons on a bed of Chopped Romaine tossed with Caesar Dressing Add Chicken \$5, Add Steak \$7, Add Salmon \$7

BLT Wedge \$9

Iceberg Wedge topped with Bacon Crumbles, Tomatoes, Bleu Cheese Dressing and Crumbles

Mae's Salad \$11

Seasonal Greens, Dried Cranberries, Candied Pecans, Feta Cheese, Green apple, Red Onion and Tomatoes Add Chicken \$5, Add Steak \$7, Add Salmon \$7

French Onion Soup \$7

Caramelized onions in a rich beef broth topped with French bread and broiled cheese

Pittsburgh Steak Salad \$15

Grilled Steak atop a bed of mixed greens, red onion, cherry tomato, cucumbers, shredded cheese, French fries.

Sandwiches Served with Fries or Cole Slaw

Inn Burger \$14

8oz Angus Burger blend Grilled to your liking served on a Brioche bun

Add your choice of Provolone, Swiss, Cheddar or American Cheese

Lettuce, Tomato, Onion & Pickles on the side

Add Bacon \$2 Add Sautéed Onions and Mushrooms \$2

Crab Cake Sandwich \$14

Jumbo Lump Crab cake with a Cajun Remoulade on a Brioche Bun

Reuben \$11

Corned Beef, Sauerkraut, Swiss Cheese, and Thousand Island Dressing on Marble Rye

Club Wrap \$10

Turkey, Ham, Bacon, Swiss Cheese , Lettuce, Tomato, and Pesto Mayonnaise on a Flour Tortilla Wrap

Chicken Caesar Wrap \$13

Romaine Lettuce, Red Onion, Shaved Parmesan, Grilled Chicken & Caesar Dressing in a Flour Tortilla

Prime Rib Sandwich \$13

Sliced Prime Rib with peppers, onions, and provolone cheese Served with Horseradish Mayo

Chicken Salad Sandwich \$12

Chilled Chicken Salad with Dried Cranberries, Candied Pecans, Red Onion, Celery and Mayonnaise served on a Croissant