

Dinner Menu

5:00pm-9:00pm

Appetizers

Blueberry Goat Cheese \$13

Goat cheese rolled in blueberry & pecans topped with blueberry pecan compote and served with fried pita & crackers

Spinach Artichoke Dip \$13

Spinach, artichokes, and sundried tomato in a cream sauce served with naan and crustini

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.

Mussels Diablo \$13

One pound of steamed mussels in a spicy garlic tomato sauce served with charred crustini

Bang Bang Shrimp \$12

Jumbo breaded shrimp drizzled with tangy sweet and sour sauce

Soup & Salad

Caprese Salad \$10

Heirloom sliced tomatoes, sliced mozzarella, fresh basil, drizzled with house made balsamic vinaigrette

BLT Wedge \$10

Romaine wedge topped with bacon crumbles, tomatoes, bleu cheese dressing and crumbles

Mae's Salad \$8

Seasonal greens, dried cranberries, candied pecans, feta cheese, green apple, red onion and tomatoes

French Onion Soup \$7

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

Pastas

Spinach & Cheese Ravioli \$24

Spinach & cheese stuffed ravioli with homemade tomato basil sauce with spinach, mushroom & mild Italian sausage

Mushroom Bourguignon \$25

Mycopia, shitake, crimini, oyster mushrooms and pearl onions, in a red wine tomato sauce served over fettuccini pasta (V)

King of the Sea \$30

Shrimp, lobster & scallops with a tomato cream sauce served over a bed of pasta.

Entrees

Served with daily sides

Signature Crab Cakes \$36

Jumbo lump crab cakes with a Cajun remoulade (gf)

Chilean Salmon \$28

8oz salmon fillet with honey Dijon glaze sauce (gf)

Pork Chop \$30

14oz Frenched-bone-in pork chop pan seared and topped with a bourbon peach glaze (gf)

Ribeye Steak \$40

14oz angus ribeye grilled to your liking topped with mushroom bourguignon sauce (gf)

Chicken Piccata \$25

Two 4oz pan seared chicken breast with capers & shallots in a lemon wine sauce

Summit Feature \$50

6oz choice angus filet & a signature crab cake (gf)

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.

Lunch Menu

Noon-4:00pm

Appetizers

Mini Crab Cakes \$16

Jumbo lump crab cakes with a cajun remoulade (gf)

Zucchini Planks \$11

Crisp zucchini planks with a horseradish ranch dipping sauce

Bang Bang Shrimp \$12

Jumbo tempura shrimp drizzled with spicy sweet and sour sauce

Kung Pao Calamari \$15

Jumbo fried calamari with fresh peppers, red onions, and dried peanuts in a sweet and spicy sauce

Soup & Salad

Caprese Salad \$10

Sliced tomatoes & Mozzarella with fresh basil drizzled with house made balsamic vinaigrette

French Onion Soup \$7

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

BLT Wedge \$10

Romaine wedge topped with bacon crumbles, diced tomatoes, hard boiled egg, bleu cheese dressing and crumbles

Pittsburgh Steak Salad \$17

Grilled steak on a bed of greens with red onion, cherry tomatoes, Hard boiled egg, cucumbers, cheese & fries

Mae's Salad \$12

Seasonal greens, dried cranberries, candied pecans, feta cheese, green apple, red onion and tomatoes
Add Chicken \$5, Add Steak \$7, Add Salmon \$7

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
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

California Turkey Panini \$14

Turkey, avocado, sundried tomato, bacon, cheddar cheese, & garlic aioli on farm bread

Reuben \$11

Corned beef, sauerkraut, Swiss cheese, & Thousand Island dressing on Marble Rye

Summit Chicken Sandwich \$12

5oz breaded chicken breast, bacon, lettuce ,tomato, provolone cheese and honey mustard on a ciabatta roll

Salmon Wrap \$14

4oz salmon fillet , red pepper, red onion, spinach, remoulade & Cheddar Jack Cheese

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