

Appetizers

Baked Brie \$13

Warm Brie with brown sugar and almonds baked on top
Served with crostini and topped with melba & fresh berries

Kung Pao Calamari \$15

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

Spinach Artichoke dip \$11

Creamy Cheese dip served with fresh tortilla chips

Shrimp Cocktail \$14

Jumbo Chilled Shrimp with House made Cocktail Sauce

Signature Crab Cake \$16

Jumbo Lump Crab cake with a Cajun Remoulade (gf)

Starters

Mae's Salad \$7

Seasonal Greens, Dried Cranberries, Candied Pecans,
Feta Cheese, Green apple, Red Onion and Tomatoes

BLT Wedge \$8

Iceberg wedge topped with crispy bacon, tomatoes and bleu cheese
dressing

French Onion Soup \$7

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

Pastas

Porcini Ravioli \$19

Cheese & mushroom stuffed ravioli
in a maple & sage cream sauce (v)

King of the Sea \$24

Shrimp, Lobster & Scallops in a tomato cream sauce
Tossed with pasta. (Alfredo Sauce Available)

Entrees

Served with daily sides

Signature Crab Cakes \$34

Jumbo Lump Crab cakes with a Cajun Remoulade (gf)

Chicken Frangelica \$22

Pecan Crusted Chicken Breast with a Hazelnut Cream Sauce

Pork Chop \$28

12 oz Bone-in Pork chop pan seared and
Topped with fresh apple relish (gf)

Filet Mignon \$39

8oz Choice Angus Filet grilled to your liking
served with a peppercorn demi-glace

Norwegian Salmon \$25

8oz Salmon Fillet with brown sugar bourbon glaze (gf)

Summit Feature \$49

8oz Choice Angus Filet grilled to your liking
with a Signature Crab Cake

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.