

Appetizers & Sharables

Kung Pao-Style Calamari	15
Calamari with fine cut vegetables, ginger, soy and roasted peanuts.	
Shrimp Cocktail	14
Jumbo shrimp served chilled with cocktail sauce and lemon wedge. (gf)	
Baked Brie	14
Topped with brown sugar, almonds and raspberry sauce, served with crostinis. (v)	
Spinach and Artichoke Dip	10
Spinach and artichoke dip served hot, with tortilla chips.	
Summit Signature Crab Cake	11
Fresh jumbo lump crab blended with our own seasonings baked golden brown served with Cajun remoulade. (gf)	
Herb Hummus	11
Creamy hummus blended with our special mix of herbs topped with tomato, cucumber, red onion and feta cheese, served with grilled flat bread. (v)	
Brussels Sprouts	10
Roasted Brussels Sprouts with Bacon sautéed with and honey and butter.	
Fried Zucchini	10
Generous portion of Zucchini served with our homemade Texas petal sauce. (v)	

Soups & Salads

Soup Du Jour	7	
French Onion Soup	7	
Mae's House Salad		8
Spring mix tossed with dried cranberries, green apple, red onions, candied pecans, tomatoes and crumbled Feta cheese. (v) <i>Recommended with Homemade Balsamic Vinaigrette. Make it a larger entrée salad by adding grilled shrimp, steak or chicken....add \$12.00</i>		
The Wedge		8
Iceberg wedge with Bleu cheese dressing, Bleu cheese crumbles, and red onion & tomato relish. (v) (gf)		

Pasta Perfection

Substitute Zucchini Noodles for \$3

*Spaghetti and Meatballs	17
Our delicious marinara sauce served over spaghetti topped with a giant meatball smothered in provolone cheese.	
Eggplant Parmesan	18
Breaded and seasoned eggplant fried to a golden brown atop a bed of spaghetti tossed in marinara. (v)	
*King of the Sea	24
A medley of jumbo shrimp, scallops and lobster sautéed with sun-dried tomatoes, garlic and scallions tossed with pasta in a tomato cream sauce. <i>Alfredo sauce also available upon request.</i>	
*Shrimp Diavolo	22
Shrimp and sausage in a spicy tomato sauce with fresh basil on a bed of pasta.	

From the Land

*New York Strip Steak	30
Strip steak char-grilled topped with garlic herb butter. (gf) For our meal package guest...add \$3 surcharge.	
*Filet Mignon	32
8oz USDA Black Angus filet char-grilled, served with red wine peppercorn demi-glace. For our meal package guest...add \$5 surcharge.	
*The Summit Feature	39
Filet mignon or strip steak char-grilled paired with our Summit Signature crab cake. For our meal package guest...add \$10 surcharge.	
*Lamb Chops	30
Herb grilled local rack of lamb with a mint jelly. For our meal package guest...add \$3 surcharge.	
*Liver and Onions	17
Tender calves liver pan-fried with sautéed onions, topped smoked bacon.	
*Chicken Pot Pie	18
Chicken, carrots, celery, fresh peas and onions in a creamy chicken gravy topped with a crispy puff pastry.	
*Chicken Frangelica	19
Pecan crusted chicken breast sautéed golden brown topped with Frangelica cream sauce.	

From the Sea

*Summit Signature Crab Cakes...Best in the USA	27
Fresh jumbo lump crab blended with our own seasonings baked golden brown with Louisiana remoulade. (gf)	
*Jumbo Shrimp	20
Crispy breaded shrimp served with tartar or cocktail sauce.	
*Pecan Trout	20
Sautéed Rainbow Trout topped with pecans and hazelnut buerre blanc.	
*Faroe Island Salmon	22
Pan Seared salmon served with dill cream sauce. (gf)	

Entrees are served with a choice of Rice Pilaf or Mashed Potatoes and Vegetable du jour.

Beverages 2.95

Perrier 3.25

One Liter Pellegrino 7.95

Note: For our meal package guests all dinners include soup or salad, and your choice of
vanilla ice cream, chocolate ice cream, or rainbow sherbet for dessert with coffee or tea.

**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.*

*~Please ask your server for additional Gluten free options or other dietary requirements~
(gf) Gluten Free (v) Vegetarian*