



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	11
Spinach and artichoke dip served hot, with tortilla chips.	
Summit Signature Crab Cake	12
Fresh jumbo lump crab blended with our own seasonings baked golden brown served with Louisiana Remoulade. (gf)	
Brussels Sprouts	10
Roasted Brussels Sprouts sautéed with honey butter and bacon. .	
Zucchini Planks	10
Generous portion of Zucchini served with our homemade Parmesan Ranch sauce. (v)	
Cranberry Pistachio Crusted Goat Cheese	11
Creamy Goat Cheese drizzled in honey, served with warm fried pita.	

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.</i> <i>Make it a larger entrée salad by adding grilled shrimp, steak, or chicken....add \$10.00</i>	
The Wedge	8
Iceberg wedge with Bleu cheese dressing, Bleu cheese crumbles, and red onion & tomato relish. (v) (gf)	
Caesar Salad	8
Crisp Romaine lettuce tossed in a classic Caesar dressing, Parmigiano Reggiano, red onion and seasoned croutons. <i>Make it a larger entrée salad by adding chicken...additional \$10.00</i>	

Entrees

- *Filet Mignon** 32
8oz USDA Black Angus filet char-grilled, served with red wine peppercorn demi-glaze.
For our meal package guest...add \$5 surcharge.
- *The Summit Feature** 39
Filet mignon 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.
- *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.
- *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)
- *Faroe Island Salmon** 22
Pan Seared salmon served with strawberry balsamic sauce. (gf)
- Asiago Gnocchi** 18
Potato gnocchi made with Asiago cheese served with a Mushroom Cream Sauce. (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.
Alfredo sauce also available upon request. Zucchini Noodles available upon request.

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

Beverages 3

Perrier 3.25

One Liter Pellegrino 8

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*