## **Sharables**

Cranberry Pistachio Crusted Goat Cheese Creamy Goat Cheese drizzled in honey, served with warm fried pita.	12
<b>Kung Pao-Style Calamari</b> Crispy Calamari with fine cut vegetables, ginger, soy and roasted peanuts.	15
<b>Zucchini Planks</b> Generous portion of Zucchini served with our homemade Parmesan Ranch sauce. (v)	10
Summit Signature Crab Cake Fresh jumbo lump crab blended with our own seasonings baked golden brown served with Louisiana Remoulade. (gf)	12
French Onion Soup or Soup Du Jour	7
Mae's House Salad Spring mix tossed with dried cranberries, green apple, red onions, candied pecans, tomatoes, and crumbled Feta Cheese. (v) Make it a larger entrée salad by adding steak, shrimp, or chickenadditional \$10.00	8
<b>Traditional Caesar Salad</b> 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 chickenadditional \$10.00</i>	8
* <b>Pittsburgh Salad</b> Char grilled steak, seasonal greens, cucumber, tomato, red onion, pepperoncini, shredded cheese topped with French fries served with your choice of dressing. Substitute Grilled Chicken, Grilled Shrimp, or buffalo chicken if you prefer.	17
* Salmon Salad Filet of Faroe Islands salmon atop mixed greens with strawberries, red onion, and feta served with our house balsamic vinaigrette. Substitute our Summit signature crab cake for another delicious option.	19
Available Dressings: Homemade Balsamic Vinaigrette, Ranch, Italian. Bleu Cheese, Thousand Island. Lunch Entrées	
Summit Signature Crab Cake Our signature fresh jumbo lump crab blended with our own seasoning baked golden brown served with Louisiana Remoulade, vegetable, rice pilaf or crisp fries.	17
Jumbo Shrimp Platter A generous platter of lightly breaded shrimp, deep fried golden brown served with French fries, tartar or cocktail sauce.	13
Creamed Chicken and Biscuits Tender chicken and gravy over biscuits and homemade mashed potatoes.	12
*Fish and Chips Fresh Yuengling battered Cod, fried golden brown with fresh fries.	12

## **Sandwiches and Burgers**

Daily Double Soup and Sandwich Choose from our freshly made Chicken salad served on a croissant,	12
or our Summit grilled three cheese sandwich. Served with your choice of French onion soup or the Chef's daily creation or side salad.	
*Summit Club Wrap Turkey breast, ham, bacon, tomatoes, lettuce, and Swiss cheese rolled in a flour tortilla with a spicy mayonnaise. Served with chips.	10
*Shrimp Tacos Spicy grilled shrimp on soft tortilla shells with Sriracha mayonnaise and Homemade Slaw.	12
* <b>Philly Ribeye Sandwich</b> Shaved Prime rib on a crusty French roll with provolone cheese and peppers and onions with a horseradish mayo sauce.	14
*Inn Burger 1/2lb genuine black Angus burger garnished with lettuce, onion, and pickle. Add cheese of your choice, Cheddar, Swiss, American, or Pepper jack. Served on a Brioche bun. Vegetarian burger available upon request. (v)	11
*Salmon Burger Fresh ground salmon topped with fresh spinach and tomato and a lemon dill sauce. Served on a Brioche bun.	12
*Grilled Deli Reuben Corned beef piled high on grilled marble rye with sauerkraut, Swiss cheese and thousand island dress	11 sing.
All sandwiches are served with a side of fries. For a lighter option substitute a side salad\$2	
Old Fashioned Milk Shakes, Vanilla, C <mark>hocola</mark> te, or Strawberry	6
Peachy Green Smoothie Peaches, Pineapple, Spinach, Yogurt and Apple Juice.	6
Berry Goodness Smoothie Strawberries, Blueberries, Blackberries, Yogurt and Apple Juice.	6
Beverages: Coffee, Tea, Iced Tea, Lemonade, Coke, Diet Coke, Sprite, Dr. Pepper, Ginger A Mellow Yellow, Milk3 Bottled Water2.50 Perrier 3.25 One Liter Pellegrino8	le,

\*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 or other dietary requirements. (gf) Gluten free (v) Vegetarian