

Spring Dinner Menu

5:00-9:00pm

Appetizers

Chicken Lollipops \$15

Crispy chicken legs tossed in honey soy or bang bang sauce served with celery and ranch

Lavender Honey Goat Cheese \$13

Lavender honey and pistachio goat cheese served with celery, carrots, pita and assorted crackers

Spinach Artichoke Dip \$13

Spinach, artichokes and sundried tomatoes in a parmesan cream sauce +served with naan and pretzel bread

Coconut Shrimp \$14

Fried shrimp hand breaded with panko, coconut flakes and served with orange-chili sauce



Crab Stuffed Mushroom Caps \$16

Cremini mushroom caps stuffed with lump crab meat and topped with Krabbe Kase Cheddar (gf)

Salads

Mae's Salad \$8

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

Caesar Salad \$8

Crisp romaine lettuce, homemade crotons, red onion and Caesar dressing

French Onion Soup \$9

Caramelized onions in a rich beef broth topped with Croutons and provolone and gruyere cheese

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Pastas

Beef Bourguignon \$28

French beef stew with slow cooked beef tips with shitake, cremini, oyster mushrooms and pearl onions in a red wine reduction served over pappardelle pasta

Seafood Ala Lamon \$30

Shrimp, and sea scallops, and roasted peppers in an lemon cream sauce tossed in fettuccine pasta

Blackened Chicken Asiago Gnocchi \$27

Blackened chicken and spinach, in a asiago cream sauce

Entrees

Served with daily sides rice, mashed potatoes or vegetables



Signature Crab Cakes \$37

Jumbo lump crab cakes with a Cajun remoulade (gf)

Poached Halibut \$40

7oz poached halibut filet in coconut and roasted red pepper broth

Pork Chop \$40

Pan seared 12 oz. frenched-bone-in pork chop with apricot fig glaze (gf)

Ribeye Steak \$49

14oz prime ribeye grilled to your liking and served with house steak sauce and compound butter (gf)

Poulet ala morel \$33

8oz Frenched Chicken breast in a brandy cream sauce, spring onion, morel and shitake mushrooms (gf)

Summit Feature \$57

8oz angus filet , grilled to your liking, topped with a demi glaze & a 4oz crab cake topped with cajun remoulade.

(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.