

APPETIZERS

PORK BELLY (GF) — 18.00

Parsnip Purée, Applewood-Smoked Pork Belly, Kimchi BBQ Sauce, Pea Tendril

DUCK BREAST BAO BUNS — 20.00

Hoisin-Marinated Duck Breast, Steamed Bao Buns, Pickled Carrots, Cucumber, Spicy Mayo, Chili Threads, Micro Cilantro, Sesame Seeds

SUMMIT CHARCUTERIE BOARD — 18.00

Bresaola on Pumpernickel Crostini, Goat Cheese Mousse, Pickled Carrot, Wilted Spinach

PORTABELLA WELLINGTON (V) — 18.00

Swiss Chard, Oven-Dried Tomatoes, Brie, Grilled Portabella, Puff Pastry, Basil Aioli

OYSTERS ON THE HALF SHELL (GF) — MP

6 Seasonal Oysters, Lemon, Horseradish, Cocktail Sauce

SMOKED SHRIMP MARTINI (GF) — 15.00

Hickory-Smoked Shrimp, Mango Cocktail Sauce, Lemon Zest

SOUP

TARRAGON TOMATO BISQUE — 14.00

Served with Lobster Grilled Cheese

MANHATTAN CONCH CHOWDER (GF) — 12.00

SALAD

BEET SALAD (GF) — 14.00

Parsnip Purée, Sous Vide Beets, Date Vinaigrette, Mission Figs, Red Sorrel

CAESAR — 12.00

Chopped Romaine, Grilled Croutons, Shaved Parmesan, Heirloom Tomatoes (*also available grilled*)

SUMMIT SALAD (GF) — 14.00

Artisan Lettuce, Cucumber, Pickled Blueberries, Goat Cheese

PASTA

PAPPARDELLE — 33.00

Chicken, Peas, Sundried Tomatoes, Shallots, Garlic, Mushrooms, Basil, Parmesan, Vodka Sauce

PORCINI MUSHROOM GNOCCHI (V) — 35.00

Porcini Mushroom Gnocchi, Goat Cheese Cream, Parsley Oil

SEAFOOD

BAYOU SALMON (GF) — 35.00

Blackened Salmon, Vegetable Spaghetti, Crawfish Cream, Cajun Rice, Watercress

SMOKED SCALLOPS (GF) — 42.00

Four Large Scallops, Sweet Potato Hash, Frangelico Butter Sauce

CHICKEN-FRIED LOBSTER — 70.00

Battered 8 oz Lobster Tail, Whipped Potatoes, Wilted Spinach, Green Peppercorn Gravy, Lemon, Melted Butter

FROM THE GRILL

FILET	8oz	60.00
NY STRIP	16oz	60.00
RIBEYE	18oz	70.00
PORK TOMAHAWK	22oz	52.00

All steaks are certified USDA unless specified.

Choice of 1 side with entree.

SAUCE

One sauce is included with any item from the “On the Grill” section. Additional sauces are available for 8.00 each.

ADD-ONS

GRILLED PRAWN (4)	16.00
OSCAR	16.00
LOBSTER STUFFING	16.00
LOBSTER TAIL	35.00

Hollandaise Béarnaise Tomato Hollandaise
Au Poivre Chimichurri

SIDES 11.00

Smoked Gouda & Tasso
Hasselback Baked Potato

Tasso Mac & Cheese
Mushroom Ragout GF
Creamed Spinach GF

Roasted Vegetables GF
Risotto of the Week
House French Fries

GF = Gluten Free / V = Vegetarian

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies.
A 22% gratuity will be added to all parties of 8 or more, and checks will be combined into a single bill.