

Summit Thursday Menu

Appetizers

Shrimp Cocktail: \$15

8 Jumbo Shrimp In a Glass with Cocktail Sauce

Crab Cakes: \$28

3 Cakes Pan-seared jumbo lump crab meat with house seasonings and minimal filler. Served with a zesty Remoulade Sauce and fresh lemon.

Chile con carne with chips \$12

Crispy, house-fried corn tortilla chips piled high and served with seasoned beef and queso chili pepper blend. Served hot and ready to share.

Stuffed Mushrooms \$15

5 Mushroom Caps, Plump white mushroom caps filled with a rich, creamy blend of spinach and cheeses. Baked until golden brown and served hot.

Entrees

Grilled Salmon \$32

Atlantic salmon fire-roasted over an open flame, finished with fresh dill and sea salt. Accompanied by creamy, golden-baked gruyere potatoes au gratin and flame-kissed artisan asparagus.

Sirloin \$42

A hearty, hand-cut 12oz Certified Angus Beef® Prime sirloin, seasoned with our signature rub and fire-broiled. Served alongside rich, layer-deep potatoes au gratin and flame-kissed seasonal vegetables.

Entrees

Filet \$65

A premium, hand-cut Certified Angus Beef® filet mignon, seasoned and fire-broiled to lock in juicy flavor. Accompanied by buttery garlic-and-herb mashed potatoes and charred seasonal vegetables

Sooner Seafood Platter \$42

A mountain of crispy fried shrimp, a savory stuffed crab, crunchy clam strips, cornmeal-crusted fried catfish, and a sweet, steamed crab cluster. Served with French fries, coleslaw, tartar sauce, cocktail sauce, and warm melted butter.

Ribeye \$60

A premium Certified Angus Beef® ribeye seasoned and flame-broiled to lock in flavor. Paired with a piping-hot baked potato and charred grilled asparagus with a hint of garlic.

Chilean Sea Bass \$55

A pristine 6oz, buttery filet seared to a delicate crust. Served over a fragrant lemon grass risotto with fire-grilled asparagus and finished with a rich poblano-avocado guacamole.

Thyme Roasted Alaskan Halibut \$65

A thick, pan-roasted filet of wild halibut basted in a rich brown-butter and fresh thyme emulsion. Served over an aromatic saffron and heirloom tomato risotto, ringed with a vibrant basil-infused oil and grilled asparagus.

Desserts \$12

Dou of Cream Brulé

Peanut Butter Pie