

# THE CABIN BAR

## APPETIZERS

<b>AHI TUNA</b> , SESAME CRUSTED AHI TUNA WITH WONTON CHIPS, CUCUMBER, & SWEET SOY GLAZE.....	\$12
<b>ESCARGOT</b> , ROASTED FRENCH ESCARGOT IN GARLIC HERB BUTTER WITH LEMON & FRESH SLICED BAUGETTE.....	\$10
<b>MARYLAND CRAB CAKES</b> , MARYLAND BLUE CRAB FOLDED INTO MOUSSELINE & GRIDDLED. SERVED WITH REMOULADE.....	\$12
<b>CALAMARI</b> , LIGHTLY BREADED & FLASH FRIED WITH HONEY MUSTARD AND COCKTAIL SAUCE.....	\$9
<b>SHRIMP COCKTAIL</b> , POACHED JUMBO GULF SHRIMP WITH COCKTAIL & LEMON.....	\$12
<b>SPINACH &amp; ARTICHOKE DIP</b> , WITH HOUSE-MADE TORTILLA CHIPS & PARMESAN CROSTINI.....	\$8
<b>BEER BATTERED SHRIMP</b> , FRIED & SERVED WITH REMOULADE & COCKTAIL SAUCE .....	\$12
<b>BRUSCHETTA</b> , CROSTINIS WITH A TOMATO-RED ONION RELISH, FINISHED WITH FRESH PARMESAN.....	\$8
ADD OUR SHAVED PRIME RIB & CREAMY HORSERADISH SAUCE.....	\$13
<b>ARTISAN CHEESE PLATE</b> , A SAMPLING OF OUR FINEST CHEESES FROM AROUND THE WORLD WITH FRESH FRUIT & CRACKERS.....	\$10
<b>BAKED BRIE</b> , FRENCH TRIPLE CREAM BRIE PAIRED WITH ROASTED GARLIC, APPLE SLICES, GRAPES & CROSTINIS.....	\$12
<b>OYSTERS ON THE HALF SHELL</b> , A HALF OR FULL DOZEN, FRESH SHUCKED & SERVED WITH LEMON, COCKTAIL, & HORSERADISH.....	\$14 OR \$25
<b>BEEF TENDERLOIN CARPACCIO</b> , THINLY SHAVED UNCOOKED FILET , WITH PARMESAN, CAPERS, ONIONS, TOMATO & DIJON MUTARD SERVED WITH FRESH SLICED BAGUETTE.....	\$11
<b>STEAMED MUSSELS</b> , FRESH MUSSELS STEAMED IN WHITE WINE - GARLIC BROTH, TOPPED WITH PARMESAN AND SERVED WITH HOMEMADE CROSTINIS.....	\$12
<b>SHRIMP PLATTER</b> , A PAIRING OF OUR BEER BATTERED SHRIMP & SHRIMP COCKTAIL WITH REMOULADE & COCKTAIL.....	\$15
<b>THE SUMMIT SAMPLER</b> , A SAMPLING OF OUR SHRIMP COCKTAIL, CALAMARI, CRAB CAKES, SPINACH & ARTICHOKE DIP.....	\$16
<b>AHI TACOS</b> , SEARED AHI TUNA, CITRUS REPOLLO, PEPPER JACK CHEESE, TOPPED WITH PINEAPPLE SALSA.....	\$13
<b>QUESADILLAS</b> , GRILLED CHICKEN, PEPPER JACK & CHEDDAR CHEESES WITH A SIDE OF SANTE FE SAUCE.....	\$8
<b>CHICKEN WINGS</b> , 10 OR 20 OF BBQ, HOT, GARLIC PARMESAN, OR SPICY THAI .....	\$8 OR \$15
<b>USDA PRIME SLIDERS</b> , PRIME ANGUS BURGERS ON HOMEMADE BUTTER BUNS. TOPPED W/ WHITE CHEDDAR & SUMMIT SAUCE.....	\$11

## SOUPS & SALADS

<b>FRENCH ONION</b> , CARAMELIZED ONIONS IN A ROASTED VEAL STOCK WITH CROUTONS & MELTED CHEESE.....	\$4 OR \$6
<b>SOUP DU JOUR</b> , OUR FEATURED SOUP OF THE DAY.....	\$4 OR \$6
<b>SOUP OR SALAD</b> , CHOICE OF FRENCH ONION OR SOUP DU JOUR & DINNER OR CAESAR SALAD.....	\$9
<b>THE SUMMIT DINNER SALAD</b> , CHILLED ICEBERG, CUCUMBER, TOMATO, ONION, CHEESE & CROUTONS.....HALF OR FULL.....	\$3 OR \$6
<b>ICEBERG WEDGE</b> , ICEBERG WEDGE WITH TOMATO, CUCUMBER, ONION, CHEESE, CROUTONS & ROQUEFORT DRESSING.....	\$8
<b>BABY SPINACH</b> , CRISP BABY SPINACH WITH STRAWBERRIES, GOAT CHEESE, PECANS, AGED BALSAMIC & OLIVE OIL.....	\$8
<b>CAESAR</b> , ROMAINE LETTUCE LIGHTLY TOSSED WITH CREAMY CAESAR DRESSING, PARMESAN & CROUTONS.....	\$7
ADD A BREAST OF OUR JUICY GRILLED CHICKEN, SAUTEED SHRIMP OR GRILLED SALMON.....	\$13
<b>SUMMIT COBB</b> , SMOKED TURKEY, BACON, AVOCADO, EGG, TOMATO, WITH SWISS & BLEU CHEESE CRUMBLES.....	\$12
<b>SPINACH SALAD</b> , LIGHTLY TOSSED IN OUR HOT BACON DRESSING, FINISHED WITH EGG, MUSHROOM, TOMATO & RED ONION.....	\$8
<b>TOMATO &amp; MOZZARELLA</b> , SLICED BEEF STEAK TOMATOES WITH FRESH MOZZARELLA WITH BALSAMIC & OLIVE OIL .....	\$10
<b>SHRIMP &amp; CRAB</b> , GRILLED GARLIC SHRIMP & MARYLAND LUMP CRAB WITH CUCUMBERS, TOMATO, & AVOCADO.....	\$13
<b>SMOKED SALMON</b> , APPLEWOOD SMOKED SALMON, ROASTED YELLOW BELL PEPPERS, TOMATO, NICOISE OLIVES, CRUMBLED GOATS CHEESE, & BALSAMIC VINAIGRETTE.....	\$16
<b>FILET SALAD</b> , PRIME FILET OVER MIXED GREENS WITH PINE NUTS, DRIED CHERRIES, TOMATO, BLUE CHEESE CRUMBLES, COWBOY ONIONS, AGED BALSAMIC VINAGARETTE.....	\$16
<b>AHI TUNA NICOISE</b> , SEARED AHI TUNA OVER MIXED GREENS WITH FIRE ROASTED YELLOW BELL PEPPERS, PEAR TOMATO, ASPARAGUS, RED ONIONS, FINGERLING POTATOES, NICOISE OLIVES & DRESSING.....	\$16
<b>SUMMIT WALNUT CHICKEN SALAD</b> , GRILLED CHICKEN, CANDIED WALNUTS, GRAPES, & RED ONION IN A HOMEMADE POPPY SEED VINAIGRETTE & TOPPED WITH A RED WINE POACHED PEAR.....	\$13
<b>TUNA STUFFED TOMATO</b> , LARGE SCOOP OF TUNA SALAD STUFFED IN A WHOLE TOMATO W/ COTTAGE CHEESE & FRUIT .....	\$8

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## SANDWICHES

SANDWICHES COME WITH YOUR CHOICE OF STEAK OR SHOESTRING FRIES, FRUIT OR COTTAGE CHEESE

<b>SMOKED TURKEY CLUB</b> , TURKEY, HAM, BACON, AMERICAN CHEESE, LETTUCE, TOMATO, MAYO, ON CHOICE OF BREAD.....	\$10
<b>PRIME FRENCH DIP</b> , THINLY SLICED PRIME RIB PILED HIGH ON CIABATTA BREAD WITH PROVOLONE CHEESE & AU JUS .....	\$11
<b>SUMMIT STEAK SANDWICH</b> , PRIME TENDERLOIN, ONIONS, MUSHROOMS, PEPPERS, WHITE CHEDDAR & CREAMY CHEESE SAUCE.....	\$12
<b>RUEBEN</b> , THE FINEST CORN BEEF GRILLED WITH SAUERKRAUT, SWISS CHEESE, WITH 1000 ISLAND ON RYE.....	\$10
<b>CALIFORNIA CHICKEN</b> , GRILLED CHICKEN BREAST, PROVOLONE, AVOCADO, LETTUCE, TOMATO, ONION & TOMATO PESTO MAYO.....	\$11
<b>OPEN FACE PRIME RIB</b> 8OZ SERVED ON A TOASTED SLICE OF THICK RYE BREAD WITH AU JUS & HORSE RADDISH.....	\$14
<b>B.L.T. WITH C</b> , SMOKED BACON, LETTUCE, TOMATO, AMERICAN CHEESE & MAYO ON CHOICE OF BREAD.....	\$9
<b>FISH SANDWICH</b> , LIGHTLY SEASONED & FRIED TILAPIA FILET. SERVED ON A TOASTDED ROLL WITH TARTAR SAUCE .....	\$8
<b>BUFFALO CHICKEN</b> , GRILLED CHICKEN, DIPPED IN A SPICY BUFFALO SAUCE W/ BLEU CHEESE DRESSING.....	\$8

## WRAPS

WRAPS COME WITH YOUR CHOICE OF STEAK OR SHOESTRING FRIES, FRUIT OR COTTAGE CHEESE

<b>CHICKEN RANCH</b> , GRILLED CHICKEN WITH RANCH DRESSING, LETTUCE, TOMATO & RED ONION.....	\$9
<b>SANTE FE</b> , BLACKENED CHICKEN WITH A BLEND OF CHEESES, SPANISH RICE, BELL PEPPERS, & SANTE FE SAUCE .....	\$9
<b>PORTABELLA MUSHROOM</b> , MUSHROOMS, LETTUCE, TOMATO, MEUNSTER CHEESE & SUN DRIED TOMATO PESTO .....	\$8

*ADD GRILLED CHICKEN \$5*

<b>THE CANUCK</b> , USDA PRIME FILET, BLEU CHEESE CRUMBLES, ROMAINE LETTUCE, TOMATOES & COWBOY ONIONS .....	\$12
<b>CHICKEN CAESAR</b> , GRILLED CHICKEN, ROMAINE LETTUCE, HOMEMADE CAESAR DRESSING W/ PARMESAN CHEESE .....	\$9

## USDA PRIME STEAK BURGERS

ALL OF OUR STEAKBURGERS ARE GROUND FRESH FROM OUR PRIME STEAK TRIMMINGS

STEAK BURGERS COME WITH YOUR CHOICE OF STEAK OR SHOESTRING FRIES, FRUIT OR COTTAGE CHEESE

<b>BACON &amp; GUACAMOLE</b> , ½ POUND WITH OUR GUACAMOLE & 2 STRIPS OF APPLE-WOOD SMOKED BACON.....	\$10
<b>PORTABELLA MUSHROOM</b> , ½ POUND WITH MARINATED PORTABELLA , SAUTEED ONIONS, & MOZZARELLA .....	\$10
<b>BLEU CHEESE</b> , THE NAME SAYS IT ALL!!.....	\$10
<b>BUILD YOUR OWN</b> , ½ POUND .....	\$9

TOPPINGS \$.50 EACH

AMERICAN CHEESE, SWISS CHEESE, PROVOLONE CHEESE, BLEU CHEESE, MOZZARELLA CHEESE, MUENSTER CHEESE, MUSHROOMS, SAUTEED ONIONS, GUACAMOLE, BACON, GREEN OR BLACK OLIVES, BBQ SAUCE, 1000 ISLAND, RED & YELLOW PEPPERS, SERRANO PEPPERS

## PERSONAL PIZZAS

<b>WHITE PIZZA</b> , GRILLED CHICKEN, ALFREDO SAUCE, FRESH MOZZARELLA, & BASIL.....	\$8
<b>BBQ CHICKEN</b> , GRILLED CHICKEN, BBQ SAUCE, RED ONIONS, & FRESH MOZZARELLA .....	\$8
<b>TRADITIONAL ITALIAN</b> , ITALIAN SAUSAGE, PEPPERONI, TOPPED W/ HOMEMADE MARINARA, FRESH MOZZARELLA, & PARMESAN.....	\$8
<b>BUILD YOUR OWN</b> , ADD ANY OF THE ABOVE BURGER TOPPING TO YOUR PIZZA FOR \$.50 EACH.....	\$8

## SUMMIT LUNCH

THIS MENU IS AVAILABLE FOR LUNCH ONLY FROM 11AM – 3PM

<b>FILET MIGNON</b> , OUR MOST TENDER CUT, 6 OR 8 OUNCES CHOICE OF SOUP OR SALAD. COMES WITH YUKON GOLD MASHED POTATOES OR FRENCH FRIES.....	\$20 OR \$28
<b>RIBEYE</b> , WELL MARBLED AND FULL FLAVORED, 10 OR 12 OUNCES CHOICE OF SOUP OR SALAD. COMES WITH YUKON GOLD MASHED POTATOES OR FRENCH FRIES.....	\$21 OR \$29
<b>BABY BACK RIBS</b> , HALF OR FULL RACK OF RIBS WITH OUR AWARD WINNING SAUCE. COMES W/ CHOICE OF FRIES.....	\$11 OR \$19
<b>ASPARAGUS CHICKEN</b> , BAKED CHICKEN WITH ASPARAGUS AND CHEESE ATOP RICE PILAF AND MUSHROOM DIJON CREAM SAUCE SERVED WITH CHOICE OF SOUP OR SALAD.....	\$14
<b>GRILLED SALMON FILET</b> , GRILLED TO ORDER & SERVED ON A BED OF RICE WITH VEGETABLES & CHOICE OF SOUP OR SALAD.....	\$16
<b>CRAB &amp; SCALLOP ALFREDO</b> LUMP CRABMEAT & SEA SCALLOPS, CREAMY ALFREDO SAUCE OVER LINGUINI & MUSHROOMS.....	\$11
<b>BEEF OR CHICKEN FAJITAS</b> , WITH CHEESE, SOUR CREAM, SALSA, GUACAMOLE, BLACK BEANS, RICE & FLOUR TORTILLAS.....	\$11
<b>SHRIMP MARINARA</b> , SAUTÉED SHRIMP IN GARLIC & WHITE WINE, FRESH BASIL & PARMESAN CHEESE WITH ZESTY MARINARA.....	\$10
<b>TUNA MELT</b> , 2 LARGE SCOOPS OF HOMEMADE TUNA ON CHOICE OF BREAD WITH MELTED SWISS & AMERICAN CHEESES.....	\$9
<b>TURKEY &amp; BACON WRAP</b> , TURKEY & BACON IN A WHEAT TORTILLA WITH TOMATOES, AVOCADO, & CAESAR DRESSING.....	\$8
<b>FISH &amp; CHIPS</b> BEER BATTERED TILAPIA WITH STEAK FRIES .....	\$9
<b>CHICKEN CORDON BLEU</b> SAUTEED IN OLIVE OIL, WITH SWISS CHEESE, HAM, MASHED POTATO & VEG.....	\$9