

SUMMIT MENU

\$75 Per Person

Price is subject to change. Quote is Valid for 60 Days

APPETIZERS

A Sampling of All Served Family Style

AHI TUNA*

Sashimi grade Ahi, seared rare and served with Wasabi and pickled Ginger

CALAMARI

Lightly floured and fried, Sweet Asian chili sauce, Candied Cashews

SHRIMP COCKTAIL

Jumbo Shrimp Cocktail served with cocktail sauce and lemons

SALAD & SOUP

Select One Salad for the Group

Chef Soup Selection

House salad with Balsamic

House Salad with Ranch

Caesar Salad

ENTRÉES

PRIME RIB*

A huge 14oz cut of our juicy, herb roasted prime rib cooked Medium Rare
+ Served with a Loaded Baked Potato +

CHEF'S CATCH OF THE DAY

Freshly prepared by our Chef
+ Served with Jasmine Rice +

BONE-IN RIBEYE*

Our prized cut of ribeye is a 16oz Cowboy Cut Frenched Bone in to bring our the most flavor. Topped with our house made Truffle Butter
+ Served with Loaded Twice Baked Potatoes +

SANIBEL COMBO

Our Coldwater lobster tail and large sea scallops served with drawn butter
+ Served with Fresh Brussel Sprouts made with our Aged Balsamic Glaze +

FILET & LOBSTER*

Our 8oz Filet seasoned & seared on a 900 degree grill & a cold water lobster tail
+ Served with a Loaded Baked Potato +

DESSERT

CHEF SELECTION

Selected by the Chef from one of his favorite epicurean desserts