

# Summer House Banquet Menu #1

## Appetizer or Salad

### **Summerhouse Blue Cheese Potato Chips**

*Homemade potato chips with our Stilton blue cheese sauce*

### **Caesar**

*Crisp romaine with garlic croutons, shredded parm and house recipe Caesar*

### **Loaded Wedge**

*Iceberg wedge with bacon, tomatoes, red onion and homemade blue cheese dressing*

### **Flash Fried Calamari**

*Hand breaded and flash fried calamari tossed with cherry peppers and served with homemade tartar*

### **Goat Cheese**

*Fresh goat cheese baked in phyllo topped w/spring mix, dried cherries and toffee pecans tossed in lemon thyme vinaigrette*

## Entrée Selections

*Choose five.*

### **Fried Shrimp**

*Hand breaded jumbo fried shrimp served with homemade slaw and shoestring fries*

### **Pecan Crusted Atlantic Salmon**

*Fresh pecan crusted Atlantic salmon, Yukon Gold "mash" w/cranberry mango salsa & one side*

### **Delicious "Fall off the Bone" Baby Back Ribs**

*A half rack of our famous "Fall off the Bone" baby back ribs served w/shoestring fries & homemade slaw*

### **Seafood Pasta**

*Sautéed shrimp, scallops, clams & mussels over fresh linguine tossed with the chef's daily sauce*

### **Rigatoni Lobster Bolognese**

*Sweet lobster, tender veal in a creamy tomato sauce with fresh grated parm*

### **Braised Short Ribs**

*Served over scallion mashed potatoes topped with mushroom gravy and one side*

### **Roasted Yardbird**

*Herb rubbed, baked half chicken served over mash with au jus and daily veg*

### **Bone in Berkshire Pork Chop**

*Over daily mashers and your choice of one side*

### **8 oz. Kona Crusted Angus Sirloin**

*Served over Yukon Gold "mash" with blue cheese herb butter and one side*

## Homemade Sides

**Yukon Gold Mash | Creamed Spinach | Hand Cut Fries | Neva's Potatoes | Mac & Cheese  
Apple Slaw | Sweet Potato Fries | Sautéed Mushrooms | Jasmine Rice | Daily Fresh Veggie**

## Homemade Dessert

*Choose two.*

**Key Lime Pie | Double Fudge Brownie w/Cheesecake Swirl a la mode | Carrot Cake  
Cheesecake | Chocolate Walnut Pie**

**\$35/person plus gratuity,**

**This menu includes coffee, soda and iced tea.**

# Summer House Banquet Menu #2

## Appetizers, Soup and Salad

**Homemade Daily Soup or Chili**

**Summerhouse Blue Cheese Potato Chips**

*Homemade potato chips with our Stilton blue cheese sauce*

**Caesar**

*Crisp romaine with garlic croutons, shredded parm and house recipe Caesar*

**Loaded Wedge**

*Iceberg wedge with bacon, tomatoes, red onion and homemade blue cheese dressing*

**Flash Fried Calamari**

*Hand breaded and flash fried calamari tossed with cherry peppers and served with homemade tartar*

**Goat Cheese**

*Fresh goat cheese baked in phyllo topped w/spring mix, dried cherries and toffee pecans tossed in lemon thyme vinaigrette*

## Dinner Entrees

*Choose five.*

**Summerhouse Prime Rib**

*Served with au jus, homemade horsey sauce and two sides*

**Jumbo Lump Crab Cakes**

*Our jumbo lump "only" crab cakes served with homemade tartar and two sides*

**Pan Seared Scallops**

*Served over mushroom risotto with a sweet pea lobster cream sauce and one side*

**Dockside Stew**

*Clams, mussels, shrimp, scallops, fish, tomato broth, grilled bread*

**Lobster & Shrimp Mac & Cheese**

*Maine lobster, Gulf shrimp, orecchiete, herb bread crumbs with choice of one side*

**Grilled or Blackened Yellowfin Tuna**

*With Chef's daily sauce or salsa and choice of two sides*

**Jumbo Shrimp and Scallop Daily Pasta**

*Pans seared U-10 shrimp and scallops served over linguine in chef's daily homemade sauce*

**8 oz. Broiled Angus Filet**

*Served over Yukon Gold mash with demi glaze and one side*

**Pan Seared Rockfish (seasonal)**

*Served over mushroom risotto with one side*

**Fresh Herb Crusted Halibut**

*Served over Yukon Gold mash with cranberry mango salsa and one side*

**Horseradish Crusted Salmon**

*Served over jasmine rice with mango salsa and one side*

## Homemade Sides

**Yukon Gold Mash | Creamed Spinach | Hand Cut Fries | Sweet Potato Fries | Apple Slaw  
Neva's Potatoes | Mac & Cheese | Sautéed Mushrooms | Jasmine Rice | Daily Fresh Veggie**

## Homemade Dessert

*Choose two.*

**Double Fudge Brownie w/Cheesecake Swirl a la mode | Homemade Cheese Cake  
Chocolate Walnut Pie | Key Lime Pie | Carrot Cake**

**\$45/person plus gratuity,**

**This menu includes coffee, sodas and iced tea.**