



Wednesday, December 5th, 2018

Prime Rib Night

Three Courses for \$26.95

FIRST COURSE: LOADED WEDGE, CAESAR SALAD, OR HOUSE SALAD

SECOND COURSE: HAND CUT SLOW ROASTED PRIME RIB W/ AU JUS, HORSERADISH CREAM, ONE SIDE

THIRD COURSE: BROWNIE W/ CHEESECAKE SWIRL A LA MODE, APPLE COBBLER A LA MODE OR MOCHA CHEESECAKE W/ CANDIED ALMONDS & SALTED CARAMEL SAUCE

Soups, Salads & Starters

Pumpkin Crab Bisque 7 Manhattan Clam Chowder 7

OYSTERS ON THE HALF SHELL: Nassawadox Creek (VA) 2.75 EA, \$14 1/2 DOZEN, \$27 DOZEN

SUMMERHOUSE NACHOS covered in melted cheese, salsa, guacamole & roasted jalapenos 14

BURRATA CHEESE W/ HEIRLOOM CHERRY TOMATOES basil, balsamic, ciabatta toast points 11

PAN SEARED SEA SCALLOPS over a lobster pea cream sauce with wild mushroom risotto 14

FRIED PICKLES served with buttermilk ranch 6

Tonight's Entrées

HOMEMADE SPICY CRAWFISH ÉTOUFFÉE Jasmine rice with sautéed jumbo shrimp 19

SEAFOOD PASTA shrimp, scallops, clams & mussels in a pasta primavera sauce 24

12 OZ TENDERLOIN BURGER topped with sautéed mushrooms, provolone cheese 16

SESAME CRUSTED TUNA over Heirloom grape tomato, mozzarella & basil, Quinoa salad w/a balsamic reduction 24

CASHEW CRUSTED MAHI MAHI over mashed potatoes with pineapple mango salsa and a choice of one 21

BLACKENED SALMON over jasmine rice with tri-pepper salsa and a choice of one side 21

SHORT RIBS over mashers with mushroom gravy and one side 20

BLACKENED DELMONICO topped with sautéed mushrooms & onions, over mashers with choice of one side 23

FRESH TURKEY BURGER on a brioche bun with lettuce, tomato, pickle and choice of one side 12

FRESH SALMON BURGER with lemon mayo on a brioche bun with a choice of one side 15

FRESH TUNA BURGER with wasabi aioli on a brioche bun with a choice of one side 15

Additional Sides

SPINACH & CARROTS

BROCCOLI

*Loaded baked potato (\$3 up charge)

Desserts 8

FUDGE BROWNIE W/ CHEESECAKE SWIRL A LA MODE

APPLE COBBLER A LA MODE

MOCHA CHEESECAKE W/ CANDIED ALMONDS & SALTED CARAMEL

↓ FEATURED BEERS

BEER ON DRAFT

Miller Lite \$3.00

Yuengling \$3.00

Leinenkugel Vanilla Porter \$5.25

Guinness Draft \$6.00

Dogfish 60 Min IPA \$5.75

Dogfish Seaquench \$5.50

Blue Moon \$5.00

RAR VIP Pale Ale \$5.50

Terrapin Hi Fi IPA \$5.50

16 Mile Blues Golden Ale \$5.50

Oskar Blues Mama's Lil Pils Can \$5.00

Oskar Blues Dale's Pale Ale Can \$5.00

Oskar Blues Hot Box Porter Can \$5.00

Budweiser Copper Lager Bottle \$4.25