



Wednesday, February 6<sup>th</sup>, 2019

### 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: APPLE COBBLER A LA MODE OR FUDGE BROWNIE W/CHEESECAKE SWIRL A LA MODE

### Soups, Salads & Starters

*Cream of Crab 7*

*White Chicken Chili 7*

OYSTERS ON THE HALF SHELL: Bourbon Creek (MD) 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

GRILLED STREET CORN topped with chipotle mayo & queso fresco 5

### Tonight's Entrées

8 OZ. USDA PRIME SIRLOIN over mushroom risotto topped with fried onion rings and one side 24

HOMEMADE SPICY CRAWFISH ÉTOUFFÉE Jasmine rice with sautéed jumbo shrimp 19

SEAFOOD PASTA shrimp, scallops, clams, and mussels in a roasted red pepper lobster sauce with spinach 24

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

BLACKENED TUNA over spaghetti squash tossed in lobster cream sauce topped with cucumber mango salsa & choice of one side 24

PARMESAN CRUSTED MAHI over mashers with lobster tomato basil sauce and one side 23

CHIPOTLE LIME SALMON over tri-pepper risotto with avocado salsa and one side 21

12 OZ. USDA PRIME RIBEYE over mushroom risotto topped with fried onion rings and one side 36

BLACKENED DELMONICO topped with sautéed mushrooms and onions over mashers with one side 23

### Additional Sides

BROCCOLI

SPAGHETTI SQUASH

\*Loaded baked potato (\$3 up charge)

### Desserts 8

FUDGE BROWNIE W/ CHEESECAKE SWIRL A LA MODE

APPLE COBBLER A LA MODE

### FEATURED BEVERAGES

**\*BEER ON DRAFT\***

Miller Lite \$3.00

Yuengling \$3.00

Guinness Draft \$6.00

Dogfish 60 Min IPA \$5.75

Blue Earl Satin Porter \$5.50

Leinenkugel Berry Shandy \$5.25

Blue Moon \$5.00

Goose Island IPA \$5.75

RAR VIP Pale Ale \$5.50

Terrapin Up High IPA \$5.50

16 Mile Oyster Stout \$5.50

Budweiser Copper Lager Bottle \$4.25