



Sunday, February 10, 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

Roasted Tomato & Garlic Crab Bisque 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

Tonight's Entrées

32oz USDA PRIME ANGUS TOMAHAWK RIBEYE over mashers & one side 59

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 lobster pesto cream sauce with spinach 24

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

SESAME CRUSTED TUNA over Hawaiian noodles, red pepper, mangos, pineapple and one side 24

CASHEW CRUSTED MAHI over mashers with pineapple mango salsa and one side 23

BLACKENED SALMON over Jasmine rice with citrus, mango, tarragon 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
BAKED POTATO

*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

Revelation Conan the Juiceman \$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