



Wednesday, March 6, 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

Tonight's Entrées

1 LB WHOLE MAINE LOBSTER served with drawn butter & two sides 23

HOMEMADE SPICY CRAWFISH ÉTOUFFÉE Jasmine rice with sautéed jumbo shrimp 19

SESAME CRUSTED SALMON over a ginger-soy stir-fry with snow peas, carrots, mushrooms, jasmine rice and a choice of one side 21

PRIME 14 OZ. RIBEYE over mushroom risotto topped with onion rings and choice of one side 36

SEAFOOD PASTA shrimp, scallops, mussels & clams over sundried tomato basil cream 24

12 OZ. TENDERLOIN BURGER topped with sautéed mushrooms, provolone cheese & one side 16

CASHEW CRUSTED MAHI over roasted rainbow baby carrots topped pineapple mango salsa & a side 23

SESAME CRUSTED TUNA over seaweed salad with tomatoes, cucumbers and carrots with a citrus ginger vinaigrette, topped with lemon cream sauce and a choice of one side 24

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)

*Street Corn (\$2 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

Dogfish 60 Min IPA \$5.75

Dogfish American Beauty Pale Ale \$5.75

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 Blues Golden Ale \$5.50

Budweiser Copper Lager Bottle \$4.25