



Summit Restaurant Week Menu

Select one from each category

\$45

APPETIZERS

Summer Vegetable Grain Bowl

Feta Cheese, Kalamata Olives, Lemon Citronette

Philips Farm Tomatoes

Leaf Lettuce, Cucumbers, Greek Yogurt Dill Dressing, Buttered Rye Bread Crisps

ENTREES

Spicy Pork Ragu with Cavatelli

Parmigiano, Ricotta, Calabrian Chili Peppers

Fresh Market Fish of the Day

Jersey Corn, Oyster Mushrooms, Charred Scallion Vinaigrette, Smoked Paprika

Surf & Turf Burger

Crab & Shrimp cake, Remoulade, Pimento Cheese, House-made Pickles, Brioche Bun

DESSERT

Root Beer Float

Vanilla Ice Cream, Molasses Cookie

Chocolate Mousse

Coconut Cream & Raspberries