

# SUMMIT MENU

\$69 Per Person

## APPETIZERS

A Sampling of All Served Family Style

### AHI TUNA\*

*Fresh Sashimi grade Ahi, seared rare in a Sesame Peppercorn Rub and served with Wasabi and pickled Ginger*

### CALAMARI

*Lightly floured and fried, Sweet Asian chili sauce, Candied Cashews*

### ROASTED SALT & PEPPERCORN PRAWNS

*Fried shrimp finished in a roasted salt & peppercorn blend, with jalapeños and garlic*

## SALAD & SOUP

*House or Caesar Salad  
Lobster Bisque with sherry*

## ENTRÉES

### PRIME RIB\*

*A huge 16oz cut of our juicy, herb roasted prime rib cooked Medium Rare  
+ Served with a Loaded Baked Potato +*

### GRILLED FRESH CATCH

*Freshly caught and prepared by our Chef  
+ Served with Jasmine Rice +*

### BONE-IN RIBEYE\*

*Our prized cut of ribeye is a 16oz Cowboy Cut Frenched Bone in to bring our the most flavor. Topped with our house made Truffle Butter  
+ Served with Grilled Asparagus +*

### SANIBEL COMBO

*Our Coldwater lobster tail and large sea scallops served with drawn butter  
+ Served with Fresh Brussel Sprouts made with our Aged Balsamic Glaze +*

### FILET & LOBSTER\*

*Our 8oz Filet seasoned & seared on a 900 degree grill & a cold water lobster tail  
+ Served with a Loaded Baked Potato +*

## DESSERT

### CHEF SELECTION

*Selected by the Chef from one of his favorite epicurean desserts*