



SUMMIT
TERRACE
DINNER

Sample Menu
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The PINNACLE RESTAURANT

DINNER CLASSIC SELECTIONS

We have a daily 'Du Jour' Special menu that compliments these Classic Selections

BEGIN

Signature Salad Selection

Chef's House

Chef's choice of greens topped with fresh tomatoes, cucumbers, green onions, peppers, and carrots.

Classic Greek

Iceberg lettuce topped with fresh tomatoes, cucumbers, red onions, black olives, feta cheese and Greek dressing.

Classic Caesar

Romaine lettuce with croutons, bacon bits, parmesan cheese tossed in a creamy Caesar dressing.

FOLLOW

Classic Entrees

(All of our classic entrees are served with your choice of sides)

Seasoned Roast Chicken

Lightly seasoned oven roasted chicken breast and served with your choice of side.

Chicken Fingers and Plum Sauce

Fried breaded chicken tenders served with plum sauce and your choice of side.

Haddock Loin with Lemon Butter

Oven baked haddock loin drizzled with lemon butter and served with your choice of side.

Pastas

Classic Chicken Alfredo

Pasta in a creamy parmesan and alfredo sauce topped with grilled chicken.

Pasta Primavera

Pasta tossed in fresh vegetables and tomato sauce.

Pasta Carbonara

Pasta tossed in creamy garlic, bacon, egg, and parmesan cheese sauce.



LOCALLY GROWN INGREDIENTS

Our dishes are made with locally grown in season fruits and vegetables whenever possible. We are dedicated to bringing only the freshest ingredients to your table.

The PINNACLE

RESTAURANT

DINNER CLASSIC SELECTIONS

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From the Grill

Pork Ribs

Pork ribs rubbed with a blend of seasonings and slow cooked until tender and then grilled with your choice of BBQ or Honey Garlic sauce and your choice of side.

Beef Patty with Red Wine Gravy

Grilled beef patty with homemade red wine gravy and your choice of side

Classic Sides

Choose from one of our classic sides.

Crudites and Dip

French Fries (either plain or sweet potato)

Pickles (choose from sweet gherkins, dill or bread and butter)

Baked Beans

Mashed Potatoes and Gravy

Baked Potato (Served with a side of sour cream)

Rice Pilaf

Peas

Carrots

Finish

Choose from one of our classic desserts.

Ice Cream (ask your server about today's selection)

Fresh Fruit with Yogurt and Nuts

Fresh Baked Cookies (ask your server about today's selection)

Fried Cheesecake

Spring roll wrapper filled with cheesecake and strawberry pie filling.



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The **PINNACLE**

~ BEGIN ~

Hors d'oeuvre du jour

Blue Cheese and Pecan Tart

Seasoned blue cheese, pecans and egg in a individual tart shell

Soups du Jour

Creamy Potato and Bacon

A cream based soup with carrots, onions, celery, potatoes, mushrooms, bacon and seasonings

Chicken Creole

A broth based soup with diced chicken, onions, celery, carrots, tomatoes, rice and seasonings

Salad du Jour

Napoleon

Slices of tomatoes, mozzarella cheese and basil pesto stacked together with balsamic glaze

The **PINNACLE**

~ FOLLOW ~

Fish or Pasta

Tomato Penne with Sausage

Sauteed sausage, onions and spinach with penne noodle tossed in a tomato sauce

Feature Entrée

Sirloin Steak topped with Shrimp and Bearnaise Sauce

Seared sirloin steak topped with shrimp and a bearnaise sauce served with mashed potatoes, cauliflower and broccoli

~ FINISH ~

Dessert du Jour

Black Forest Cake

Layers of chocolate cake with a cherry filling topped with vanilla whipped icing and chocolate shavings

Fresh Fruit Cup

Ask your server for todays selection of fresh fruit