

# STARTERS

## CHICAGO STYLE SPINACH & ARTICHOKE DIP

Warm homemade tortilla chips

## "FLASH-FRIED" CALAMARI

Tossed with sliced cherry peppers

## PAN SEARED SEA SCALLOPS

Over a lobster pea cream sauce with wild mushroom risotto

## HAND BREADED FRIED CHICKEN TENDERS

Served with homemade honey mustard

## ROASTED & FRIED CHICKEN WINGS

Sauces: XX Hot, Hot, Cajun OR BBQ

## SH BAKED OYSTERS

Fresh shucked (6), wild mushroom, smoked Gouda, bacon, rosemary, lemon

## HOMEMADE BAKED SEAFOOD DIP

Fresh 'jumbo lump' crab, scallops & shrimp topped with cheddar & Monterey jack cheese with Ciabatta toast points

# GREENS

### SUMMER HOUSE CHOPPED SALAD

fresh chicken, romaine, corn, cabbage, calamari, carrots, cucumbers, tomatoes, egg, mushrooms, buttermilk garlic ranch

### CAESAR SALAD

Traditional dressing, pasteurized eggs, garlic croutons

### THE LOADED "WEDGE"

Tomato, bacon, onion, bleu cheese dressing

### SUMMER HOUSE SALAD

Cucumbers, tomatoes, carrots, bleu cheese, white balsamic vinaigrette

### ENHANCE ANY LARGE SALAD WITH

#### GRILLED CHICKEN

#### CRAB CAKE

#### SLICED FILET MEDALLIONS

#### DAILY FRESH FISH

# SIGNATURE SIDES

INDIVIDUALLY -OR- FAMILY SIZE

SALTED FRIES  
DAILY FRESH VEGETABLES  
SWEET POTATO FRIES  
SAUTÉED MUSHROOMS  
NEVA'S POTATOES  
APPLE SLAW  
CREAMED SPINACH  
LOADED BAKED POTATO

Menu items subject to change at any time.

# SIGNATURE STEAKS

We proudly hand-cut USDA Aged Black Angus Beef.

## SLICED FILET MEDALLIONS

Herb roasted fingerling potatoes, sautéed garlic spinach, peppercorn sauce

## KONA COFFEE CRUSTED SIRLOIN

8-oz. hand-cut sirloin, twice baked potato, grilled asparagus, garlic herb butter

## CENTER-CUT FILET MIGNON

8-oz blackened hand-cut filet, wild mushroom risotto, sautéed garlic spinach, horseradish cream sauce



## SLOW ROASTED PRIME RIB

Slow roasted for 20 hours, served with au jus and your choice of two sides from the bottom of the menu

Available after 4pm on T,W,F, Sat & Sun, while it lasts!

# ENTRÉES

## BROILED CHESAPEAKE BAY CRAB CAKES

Only fresh crab meat with salted fries and slaw

## BACK YARD BARBEQUE BABY BACK RIBS

Slow cooked, fall off the bone pork ribs with salted fries and slaw

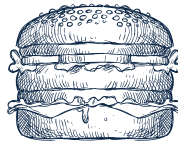
## RIGATONI LOBSTER BOLOGNESE

Sweet lobster, tender veal, creamy lobster tomato sauce, Parmesan cheese

## FRESH "FLASH-FRIED" JUMBO SHRIMP

With salted fries and slaw

ADD TO ANY ENTRÉE:  
CRAB CAKE  
SHRIMP SKEWER



# BURGERS AND SANDWICHES

Served with salted fries.

## SLICED PRIME SIRLOIN SANDWICH

Roasted for 20 hours until medium rare, topped with melted jack cheese, served warm on a homemade sesame seed bun

## CRAB CAKE SANDWICH

Only fresh crab meat, L,T,P, homemade sesame seed bun, house-made tartar

## JUICY GRILLED ANGUS CHEESEBURGER

Half-pound, just-ground chuck, jack cheese, L,T,P, homemade sesame seed bun

## GRILLED HICKORY BLEU BURGER

Half-pound, just-ground chuck, applewood smoked bacon, L,T,P, blue cheese, BBQ sauce, homemade sesame seed bun

## PULLED PORK SANDWICH

Carolina style, house made apple-slaw, homemade sesame seed bun

## GRILLED CHICKEN SANDWICH

Coleman's organic, free-range, double breast, jack cheese, applewood smoked bacon, L,T,P, homemade sesame seed bun

# TACOS

## SUMMER HOUSE TACOS (2)

With Spanish slaw, queso fresco & chipotle mayo with a choice of one side

YOUR CHOICE OF FISH -OR- SHRIMP.

## OPEN DAILY <sup>AT</sup>

11:30AM MON-SAT

11:00AM SUNDAY

Brunch on Sundays

228 Rehoboth Avenue  
Rehoboth Beach, DE  
302-227-3895

summerhousesaloon.com



A Coastal American Grill.