

SUMMERTIME RESTAURANT-FISH CREEK, WI

2014 BREAKFAST MENU

7:00 AM UNTIL 11:30 AM MONDAY – SATURDAY, & 7:00 AM UNTIL NOON ON SUNDAY

SPECIAL OCCASION? TRY A BLOODY MARY, MIMOSA OR CHAMPAGNE

Fresh Squeezed Orange Juice	12oz	2.99	16oz	3.99
Apple, Tomato, Cranberry, Cherry DeLite Juices	12oz	2.49	16oz	3.49
Fresh Fruit of the day	Cup	3.99	BOWL	5.99

TRADITIONAL FAVORITES

Boatsman

Two XL Farm Fresh eggs, Breakfast Potatoes, & Bacon, Sausage, or Canadian Bacon, & Choice of Toast 10.99

Eggs Benedict

English Muffins Topped with Canadian Bacon, Poached Eggs & Hollandaise Sauce 10.99

Blue Crab Benedict

English Muffins Topped with Blue Crab, Poached Eggs & Hollandaise Sauce 12.99

Brian's Farmer's Skillet

Mixture of Scrambled Eggs, Spicy Italian Sausage, Home Fried Potatoes, Bell Peppers, Mushrooms, & Cheddar Jack Cheese & Choice of Toast 10.99

Chef Efren's Breakfast Burrito

Fresh Flour Tortilla filled with Three Scrambled Eggs, Potatoes, Bacon, Bell Peppers, Cheddar Jack Cheese, Topped with Sour Cream & Pico de Gallo 10.99

Southern Style Sausage, Biscuit & Gravy

Large Pieces of Spicy Sausage in Gravy Served Over a Fresh Baked Biscuit 8.99

Breakfast Quesadilla

Fresh Flour Tortilla filled with Scrambled Eggs, Pico de Gallo & Cheddar Jack cheese 7.99

Terry's Egg McMuffin

Scrambled Eggs, Cheddar Cheese & Ham On English Muffin 6.30

Two Eggs Your Way with Choice of Toast 5.50

THREE EGG OMELETTES

Summertime Special Omelette

Filled with Canadian Bacon, Cheddar Cheese, and Fresh Mushrooms. Includes Breakfast Potatoes & Choice of Toast 11.99

Bandera Omelette

Filled with Spicy Sausage, Cheddar Jack, Pico de Gallo, Topped with Sour Cream & Homemade Guacamole, & Choice of Fresh Flour Tortillas or Toast 10.99. Add Potatoes 2.25

California Omelette

Filled with Bacon, Cheddar Jack Cheese, Topped with Sour Cream & Homemade Guacamole. & Choice of Toast 10.99. Add Potatoes 2.25

Garden Vegetable Omelette

Stuffed with Fresh Mushrooms, Spinach, Tomato, Cheddar Jack Cheese, & Pico de Gallo with Choice of Toast 9.99

EARLY RISER SPECIALS

(SERVED 7:00 AM - 9:00 AM - MONDAY THRU FRIDAY EXCLUDING HOLIDAYS)

Egg Early Riser - Two Eggs, Toast, & Choice of Bacon or Sausage 4.99

Pancake Early Riser - Two Pancakes with choice of Bacon or Sausage 5.99

PANCAKES, FRENCH TOAST, WAFFLES, BAKERY

Summer Lace Buttermilk Pancakes - Our Famous Large Crepe-Style Pancakes

One Cake 5.99

Two Cakes 6.49

Three Cakes 6.99

Add 3.00 for Fresh Strawberries & Whipped Cream

Classic French Toast

Traditionally Made French Toast Coated with Cinnamon and Sugar 7.49

Belgian Waffle 6.29

Add 3.00 for Fresh Strawberries & Whipped Cream

Homemade Coffeecake (Usually rhubarb grown on premise) 3.99

Homemade Pecan Caramel Roll 4.49

Blueberry Cobbler Muffin 3.49

OTHER FAVORITES & SIDE DISHES

Lox & Bagel

Served with Cream Cheese, Sliced Red Onion, Tomato, Fresh Dill, Lemon, & Capers 10.99

The Famous Lolo Bagel

Served with Cream Cheese, Bacon, Sliced tomato & Red Onion 5.99

Bagel & Cream Cheese

Choice of Plain, Everything, or Cinnamon 2.99

Our Extremely Thick Bacon, Pork Sausage or Canadian Bacon 3.49

Homemade Hash Browns 3.29

English Muffin 2.49

Baking Powder Biscuit 2.49

Toast & Preserves 2.34

IRISH OATMEAL & GRANOLA

McCann's Irish Oatmeal

Brown Sugar, Raisins, granola, and/or milk upon request. 5.99

Granola (Bruce's favorite) 4.99 **Add fresh fruit** 1.75

OTHER DRINKS

South African Bush Tea

Naturally Caffeine-Free and Very High in Vitamin C & Antioxidants 2.49

Assorted Imported Teas 2.49

Torke Coffee (Roasted in Sheboygan, WI) 2.35

Milk 2.49

Hot Chocolate 2.49

Soft Drinks (Free refill) 2.50

SUMMERTIME RESTAURANT-FISH CREEK, WI

2014 LUNCH MENU

APPETIZERS

Guacamole Fresca - Freshly made tortilla chips with shredded Monterey jack & cheddar cheese, oven baked & topped with guacamole. 9.49

Breaded Calamari with Chipotle aioli and lemon wedge. 9.99

Door County Cheese Curds with lite buttermilk ranch dipping sauce. 8.99

Frittered Chicken Tenders 8.99

With Lite Ranch. Add Buffalo style with Bleu cheese dressing & celery. 2.00

Spanakopita

Feta cheese, savory spinach, onions, and a wisp of dill, baked in filo dough.
Served with a Lemon, Shallot, Dill sauce. 8.99

New Zealand Green Lip Mussels

(12) Steamed mussels sprinkled with toasted bread crumbs.
Served with drawn butter, lemon wedges & garlic French bread. 12.99

SUMMERTIME LUNCH SPECIALTY SALADS

THE FOLLOWING SPECIALTY SALADS ARE LARGE AND HAND TOSSED WITH THEIR RESPECTIVE DRESSINGS.

Sensational Maine Lobster & Blue Crab Salad

Lobster, blue crab, and seafood mixed with Hellmann's mayonnaise, lemon zest, chopped red & green bell peppers, celery, seasonings, placed on a bed of leaf lettuce, and served with tomatoes, hard-boiled egg, and lemon wedges. 15.99

Sesame Oriental Chicken Salad

Spinach tossed in our special dressing and topped with grilled chicken breast strips, chow mein noodles, slivered almonds, and strawberries. 15.99

Greek Salad

Fresh greens, Kalamata olives, Feta cheese, tomatoes, pepperoncini, red onions. 11.99

Caesar Salad -

Crisp Romaine tossed in Caesar dressing with homemade croutons, & Parmesan. 11.99
Add grilled chicken 5.99

Summertime

Loft &

RESTAURANT

2014 LUNCH MENU

FISH CREEK, WISCONSIN

It was in 1910 that Mr. & Mrs. Jacob Barringer, (then) owners of the Barringer Hotel, was the "C and C Supper Club," & now "Coopers Corner" engaged architect and builder Matt Riley of Sturgeon Bay to design a retail summer ice cream shop for their daughters, Cora and Meta. The Barringer sisters had most recently suffered the loss of immediate family members in the tragic sinking of "The Hackley".

The shop was constructed on the north half of the hotel property and named "The Maple Tree Café". It was constructed of pine lumber purchased from the Wells Lumber Co. of Menominee, Michigan and brought across the ice to Fish Creek in the deep of winter, 1910.

The Maple Tree served vacationers who came to Fish Creek mainly by boat, and particularly those travelers of the Goodrich Steamship Line who's "Georgia," "Alabama," and especially the "Carolina," made Fish Creek a regular port o'call. The menu consisted specifically of ice cream and desserts. The loft, or second story, is considerably smaller than the first floor. It was used for private bridge parties for guests of the Thorp Hotel and Welcker Resort.

The Barringers operated the Maple Tree until 1940, when it was purchased by Roy E. Kinsey, a Fish Creek native. During the Barringer years, it was undoubtedly (and still is) the most unique structure on the Door peninsula. The Kinsey's renamed it "The Summertime" and they enlarged it to include a gift and coffee shop. After 37 years of operation by the Kinsey's, it was sold. The present owner, Terry Bolland, along with daughter, Heather, and son, David, purchased the Summertime in 1986.

As of 1984, it had been Door County's oldest gift and resort shop, and today is a fine dining establishment.

Terry and his outstanding staff welcome you to the legendary Summertime, and promise to do everything possible to make your visit with us an enjoyable experience. Reservations are accepted and appreciated for any size party. We welcome **all** of your comments.

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1 N. Spruce Street
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e-mail: tbolland@charter.net <http://www.thesummertime.com/>

SUMMERTIME RESTAURANT

FISH CREEK, WI

2014 CHILDREN'S MENU

"FOR OUR GUESTS UNDER 10 PLEASE"

BREAKFAST

Juice Choice - FRESH SQUEEZED Orange juice, or apple juice 1.99

Two Farm Fresh Eggs with Toast & a strip of bacon 4.99

Summer Lace Pancakes

(2 - Junior size) 4.99

With strawberries and whip cream add 1.49

French Toast

Coated with a mixture of cinnamon and sugar.

It can be eaten as finger food - No syrup necessary!!! 4.99

LUNCH & DINNER

Children's Frittered Chicken Tenders

Frittered chicken tenders & homemade French fries served with lite buttermilk ranch dressing. 6.99

Children's Fish & Chips

Cod fillets are lightly coated and deep fried. Served with coleslaw, homemade cut to order French fries, tartar sauce & lemon wedge. 8.99

Macaroni & Cheese. 6.99

BURGERS ARE SERVED ON A SHEBOYGAN HARD ROLL & INCLUDE LETTUCE, TOMATO, & DILL PICKLE SPEAR.

SANDWICHES ARE SERVED ON YOUR CHOICE OF BREAD OR TOAST: WHITE, WHEAT, OR RYE.

ITEMS BELOW INCLUDE CHOICE OF HOMEMADE CUT TO ORDER FRENCH FRIES, COLESLAW, OR COTTAGE CHEESE.

Children's Hamburger or Cheeseburger. 6.99

Grilled Cheese (Choice of Cheddar, Swiss, or Provolone) 5.99

Peanut Butter and Jelly 5.99

DESSERT

Scoop of vanilla ice cream with or without chocolate sauce 1.99

SUMMERTIME RESTAURANT-FISH CREEK, WI

WE OFFER A LARGE SELECTION OF FINE WINES BY THE GLASS & BOTTLE, COCKTAILS, COLD BEERS, & A SELECTION OF DAILY "SPECIALS" FOR BOTH LUNCH & DINNER. WIRELESS INTERNET ACCESS.

TOSSED SALAD & SOUPS

Tossed Salad

Tossed Spring mix, Green leaf lettuce, & Arugula with tomato, red onion, & sliced mushroom. 4.99

Soup Du Jour Cup 3.99 Crock 5.99

Arnaud's Crock of Baked French Onion Soup

Seasoned with Hungarian paprika, other seasonings, covered with croutons, provolone & baked. 6.99

LUNCH SMALL PLATES

Sandwiches & burgers include choice of cut to order homemade French fries, coleslaw, or cottage cheese, and also include lettuce, tomato & pickle spear.

Grilled Grouper Sandwich

Grouper fillet covered with Japanese bread crumbs, and grilled. 12.99

New England Style Lobster & Blue crab Roll (Cold)

Our famous lobster & blue crab salad mix on a hard roll. 12.99

Chicken Quesadilla

12" flour tortilla with grilled chicken breast, shredded cheddar & Monterey jack cheese, & pico de gallo. Chopped lettuce, sour cream, & homemade salsa on the side. 11.99

Terry's Great Beef Sandwich.

Hot shaved prime rib on a Telera roll with au jus. Pepperoncini peppers served on the side. 12.99

Reuben Sandwich

Corned beef brisket, sauerkraut, Swiss cheese, and 1000 Island dressing on Jewish rye bread. 12.99

Salmon Burger

North Pacific salmon (100% salmon with no fillers) grilled, placed on a hard roll with chipotle adobo sauce. 9.99

Perch Sandwich

Fresh lake perch lightly coated, and deep-fried. Served on a hard roll with Tartar sauce on the side. 12.99

The Red HB -

"USDA PRIME" CAB® ground chuck with cheddar cheese, bacon, & mushrooms. 12.99

The Summer Burger

"USDA PRIME" CAB® ground chuck with cheddar cheese spread, bacon & cream cheese. 12.99

Hamburger 9.99 **Cheeseburger** 10.99 They are **"USDA PRIME" Certified Angus ground chuck.**

SUMMERTIME RESTAURANT-FISH CREEK, WI 2014 LUNCH MENU

MEDIUM PLATES

Friday Fresh Lake Perch Fry - Every Day

Fresh Great Lakes perch lightly coated, deep fried, and served with cut to order homemade French fries, coleslaw, and Jewish rye bread. 17.99

English Style Fish & Chips

Cod loins are lightly coated and deep fried. They are served with cut to order homemade French fries, coleslaw, and Jewish rye bread. 15.99

Grilled Tilapia

Lightly seasoned & grilled with lemon juice & butter placed on a bed of long grain and wild rice, along with vegetable of the day, and Jewish rye bread. 15.99

Greek Lemon Chicken

Marinated in extra virgin olive oil, lemon juice, oregano, and garlic.
Prepared and placed on a bed of angel hair pasta. 16.99

Home-Made Chicken Pot Pie

Chunks of chicken breast, potatoes, along with carrots, peas, & celery in a cream sauce covered with a flaky piecrust, & served with garlic French bread. 15.99

Fettuccini Alfredo

Served with garlic French bread. 13.99 or add chicken breast 5.99

LARGE PLATES

Filet Mignon

With Summertime steak butter & mushrooms. (OUR MOST POPULAR STEAK!)
Eight ounce **Barrel cut** tenderloin steak charbroiled to taste. Served with cut to order homemade French fries & fresh vegetable. 23.99

Door County Whitefish Amandine

Fresh boneless skinless fillet basted with butter & lemon, sprinkled with toasted almond slices, and paprika, and grilled. Served on a bed of long grain and wild rice, with vegetable. 19.99

SUMMERTIME RESTAURANT-FISH CREEK, WI

2014 DINNER MENU

APPETIZERS

Guacamole Fresca - Freshly made tortilla chips with shredded Monterey jack & cheddar cheese, oven baked & topped with guacamole. 9.49

Breaded Calamari with Chipotle aioli and lemon wedge. 9.99

Door County Cheese Curds with lite buttermilk ranch dipping sauce. 8.99

Frittered Chicken Tenders 8.99

With Lite Ranch. Add Buffalo style with Bleu cheese dressing & celery. 2.00

Spanakopita

Feta cheese, savory spinach, onions, and a wisp of dill, baked in filo dough.
Served with a Lemon, Shallot, Dill sauce. 8.99

New Zealand Green Lip Mussels

(12) Steamed mussels sprinkled with toasted bread crumbs.
Served with drawn butter, lemon wedges & garlic French bread. 12.99

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The following specialty salads are large and hand tossed with their respective dressings.

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Seasoned with Hungarian paprika, other seasonings, covered with croutons, provolone & baked. 6.99

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DINNER SMALL PLATES

Sandwiches include choice of cut to order French fries, coleslaw, or cottage cheese, and also include lettuce, tomato & pickle.

Grilled Grouper Sandwich

Grouper fillet covered with Japanese bread crumbs, and grilled. 12.99

New England Style Lobster & Blue crab Roll (Cold)

Our famous lobster & blue crab salad mix on a hard roll. 12.99

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DINNER MEDIUM PLATES

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Grilled Tilapia

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Greek Lemon Chicken

Marinated in extra virgin olive oil, lemon juice, oregano, and garlic. Prepared and placed on a bed of angel hair pasta. 16.99

Home-Made Chicken Pot Pie

Chunks of chicken, potatoes, along with carrots, peas, & celery in a cream sauce covered with a flaky piecrust, & served with garlic French bread. 15.99

Fettuccini Alfredo

Served with garlic French bread. 13.99 or add chicken breast 5.99

SUMMERTIME RESTAURANT-FISH CREEK, WI

2014 DINNER MENU

DINNER LARGE PLATES

Lobster Tail & Jumbo Shrimp Platter

Four Jumbo Shrimp (2 oz to 2.7 oz each) are prepared in scampi butter, and placed on each side of a steamed 6 to 7 oz **cold water** lobster tail centered on a bed of long grain & wild rice, and served with drawn butter & lemon wedges. It includes steamed fresh vegetable. 29.99

"PRIME" Tenderloin Steak 6 ounce 32.99 10 ounce 39.99

"USDA PRIME" Barrel cut steer tenderloin trimmed of exterior fat, served on a sizzling platter with our steak butter & mushrooms along with baked potato & steamed fresh vegetable.

Delmonico (Ribeye) Steak **(NEW !!!)**

"USDA PRIME" 16-18 ounce aged center cut steak, the Delmonico is one of the most flavorful steaks there is. It is served on a sizzling steak platter and covered with our steak butter & fresh sautéed mushrooms with baked potato and steamed fresh vegetable. 39.99

Filet Mignon

Eight ounce **Barrel** cut steer tenderloin steak done to taste. Served on a sizzling platter with our steak butter & mushrooms along with baked potato & vegetable. **(OUR MOST POPULAR STEAK!)** 23.99

Sushi Grade Ahi Tuna Steak - **Seared rare** unless otherwise requested.

Coated w/black & white sesame seeds. Served on a bed of wild & long grain rice with vegetable. Wasabi, slivered pickled ginger, and soy sauce served on the side. 21.99

Grilled Grouper

Skinless filet coated with Japanese breadcrumbs & grilled. Served with a lemon, shallot, dill sauce. Served with angel hair pasta & vegetable. 19.99

Lake Perch Dinner

Fresh perch lightly coated, deep-fried, and served with baked potato & vegetable. 21.99

Door County Whitefish Amandine

Fresh boneless skinless fillet basted with butter & lemon, sprinkled with toasted almond slices, and paprika, and grilled. Served on a bed of long grain and wild rice, and vegetable. 19.99

South African BBQ Pork Back Ribs (A favorite at the Summertime for the past 33 years.)

They are extra meaty & served with baked potato & fresh steamed vegetable. The sauce recipe is from the kitchen of DeBeers Finsch Hotel in Lime Acres, South Africa. 22.99

Half Roast Duck Frangelico

Partially boned half duck roasted until crispy is served with a mixture of wild, and long grain rice. Frangelico sauce is served on the side & vegetables are included. 23.99

The Wisconsin Department of Public Health advises that eating raw or under cooked meat, poultry, eggs, or seafood imposes a health risk to everyone. Thorough cooking of such animal foods reduces the risk of illness.

INFORMATION ABOUT OUR “USDA PRIME” STEAKS

The Summertime Restaurant takes great pride in its fine selection of **USDA “Prime”** steaks .

Expert care goes into the selection of this product.

“Prime” beef comes from native **steer** cattle. Careful evaluation by the **United States Department of Agriculture** ensures that only beef meeting the specifications for **“Prime”** beef earn the label. Only one out of 200 cattle meet or exceed the specifications and are graded **“Prime”**. Quality grades set by the **USDA** help predict the eating quality of beef based on marbling, maturity and leanness. **USDA “Prime”** steaks are laden with fine flecks of marbling uniformly blended in lean meat. Marbling is the main contributor to a steak's flavor and juiciness. Maturity relates to the tenderness, color, and texture of the meat.

Our **USDA “Prime”** steaks are wet aged 21 to 28 days. They are tender, succulent, and loaded with flavor. The Summertime's **USDA “Prime”** steak quality specifications are as good and in most cases better than those specifications found anywhere.

According to a Wall Street Journal article a few years ago **“USDA PRIME FILET MIGNON WAS NOT EVEN AVAILABLE AT MORTON’S, RUTH’S CHRIS, THE PALM, OR SMITH & WOLLENSKY.” THEY SERVED ONLY USDA CHOICE.**

OUR PRIME STEAKS INCLUDE OUR FAMOUS STEAK BUTTER, FRESH SAUTÉED MUSHROOMS, FRESH VEGETABLE & BAKED POTATO.

2014 WINE LIST

SUMMERTIME RESTAURANT - FISH CREEK



WHITE WINES BY THE GLASS

Bar Cooler #1

- White Zinfandel, **C K Mondavi** (St. Helena, California)
- Riesling, **Bex** (Germany)
- Chardonnay, **2012 C K Mondavi** (St. Helena, California)
- Pinot Grigio, **2012 C K Mondavi** (St. Helena, CA)
- Sauvignon Blanc, **Clifford Bay** (Marlborough New Zealand)
- Sauvignon Blanc, **Chateau Ste Michelle** (St. Helena, California) (12)
- Sauvignon Blanc, **St. Supery** (Napa Valley)

Bar Wine Rack

Glass	Bin Number
\$6.50	14271
\$7.50	14258
\$6.50	14268
\$6.50	14270
\$6.50	14259
\$7.50	14122
\$9.00	14230

RED WINES BY THE GLASS

Pinotage, Makulu Iswithi (South Africa)	\$6.50	14083
Beaujolais Villages, George Dubœuf (France)	\$6.50	14008
Merlot, C K Mondavi (St. Helena, California)	\$6.50	14269
Cabernet Sauvignon, 2011 C K Mondavi (St. Helena, California)	\$6.50	14098
Cabernet Sauvignon, Triumph (Calistoga Cellars) (Napa Valley, California)	\$11.50	14166
Malbec, Conquista Oak Cast (Argentina)	\$7.50	14110
Shiraz Cabernet, Penfolds (Koonunga Hill, Australia)	\$8.50	14202
Pinot Noir, Picket Fence (Russian River Valley, Sonoma, CA) (60)	\$9.00	14355

WHITE & RED WINES BY THE HALF BOTTLE

	375ml	Bottle	
Sauvignon Blanc, Kim Crawford (Marlborough, NZ) (12)	375ml	\$19	14359
Sauvignon Blanc, Duckhorn (St. Helena, California) (11)	375ml	\$28	14247
Chardonnay, Coppola Diamond Collection (Monterey County, CA)(12)	375ml	\$17	14160
Merlot, Coppola Diamond Collection (Monterey County, CA)(12)	375ml	\$17	14365
Merlot, Kendall Jackson (Sonoma County CA) (3)	375ml	\$23	14263
Cabernet Sauvignon, Natura (Chile) (24)	375ml	\$14	14282
Cabernet Sauvignon, Kendall Jackson (Sonoma County CA) (12)	375ml	\$23	14262

CHAMPAGNE & SPARKLING WINES

	Bottle	Bin Number
Sparkling Wine Brut, Prosecco Zonin - Italy (perfect for a hot summer day) 187ml	\$ 7	14279
Bucket of 5 Prosecco Zonin Brut Sparkling Wine	\$30	
Méthode Champenoise Gruet Brut (New Mexico) half bottle (0) A Terry favorite	\$15	14148
Méthode Champenoise Brut Roederer Estate 25th Anniversary , (California) 750ml (8)	\$32	14235
Dom Perignon Cuvée, Vintage 1998 [Moet et Chandon a Epernay] (France) 750ml (1)	\$175	14137
Cristal Brut Cuvée, Vintage 2000 (à Reims - France) 750ml ROBERT PARKER 96 PTS (2)	\$475	14205

WHITE WINES BY THE BOTTLE

White Zinfandel, C K Mondavi (Helena, CA) \$21 14271

Riesling

Bex (Germany) \$25 14258
Kabinett, 2004 S. A. Prum, Wehlener Sonnenuhr (Germany) 92 pts (1) \$51 14188

Sauvignon Blanc

Clifford Bay (Marlborough New Zealand) \$23 14259
Chateau Ste Michelle (St. Helena, California) (12) \$24 14122
Kim Crawford (Marlborough, NZ) (12) **Half Btl** \$19 14359
Duckhorn (St. Helena, California) (12) **Half Btl** \$28 14247
St. Supery (Napa Valley) (12) \$32 14230

Pinot Grigio

C K Mondavi (St. Helena, California) \$21 14270
Banfi (San Angelo, CA) (12) \$29 14357

Chardonnay

C K Mondavi (St. Helena, California) \$21 14268
Coppola Diamond Collection (Monterey County, CA)(12) **Half Btl** \$17 14160
Kendall Jackson (Sonoma County CA)(12) **Half Btl** \$23 14264
Estancia (Monterey County, CA) (12) \$23 14360
Sebastiani (Sonoma County, CA) (9) \$25 14277
De Loach, (St. Helena, California) (3) \$26 14280
Heron, (California) (3) \$29 14274
Toad Hollow (Mendocino County, CA) (12) \$35 14284
2003 Foley (Santa Rita Hills) (4) \$56 14214
2012 Rombauer Vineyards (Carneros CA) (12) \$64 14281
2008 Auteur Ophelia (Eola Hills, Oregon) (1) \$69 14249
2004 Franciscan Oakville Est. Cuvee Sauvage (Napa CA) (6) \$77 14330

RED WINES BY THE BOTTLE

South African Pinotage

	Bottle	Bin Number
Makulu Iswithi (South Africa)	\$21	14083

Merlot

Coppola Diamond Collection (Monterey County, CA)(12)	Half Btl	\$17	14365
Kendall Jackson (Sonoma County CA) (1)	Half Btl	\$23	14263
C K Mondavi (St. Helena, California)		\$21	14269
Columbia (Washington State) (12)		\$24	14362
Souverain (North Coast, CA) (12)		\$26	14364
Toad Hollow (Russian River) (12)		\$27	14289
Napa Cellars (North Coast, CA) (6)		\$33	14350
Murphy-Goode Reserve Robert Young Vineyards (Sonoma California) (4)		\$84	14176

Beaujolais Villages

George Dubœuf (France)	\$21	14008
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Malbec

Conquista Oak Cast (Argentina) (9)	\$21	14110
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Shiraz/Cabernet Blend

Penfolds Koonunga Hill (Australia) 72% Shiraz 28% Cab	\$29	14202
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Shiraz

Conquista Mendoza (Argentina) (7)	\$16	14243
2000 Penfolds Grange (South Australia) (1)	\$500	14121

Syrah/Shiraz Blend & Syrah

Syrah/Shiraz, Frances Coppola Diamond Collection (California) (12)	\$26	14358
Syrah, 2003 Foley (Santa Rita Hills) (1)	\$59	14212

Cabernet Sauvignon

C K Mondavi (St. Helena, California)		\$21	14267
Natura (Chile) (12)	Half Btl	\$14	14282
Kendall Jackson (Sonoma County CA) (10)	Half Btl	\$23	14262
Estancia (Paso Robles, CA) (12)		\$28	14343
J. Lohr (Paso Robles, CA) (6)		\$35	14283
2011 Triumph (Calistoga Cellars) (Napa, CA)	Brian's Favorite	\$41	14166
2007 Stones Throw Big Red's Vineyard (Sonoma, California) (5)		\$46	14115
2000 Rust En Vrede (Stellenbosch, South Africa) (28)		\$50	14194
2006 Terra Valentine (Spring Mtn Napa Valley, CA-Estate Bottled) (2)		\$78	14081
2000 Don Melchor Concha y Toro (Chile) (6) Wine Spectator 94 pt		\$125	14197
1999 Pine Ridge Stags Leap District (Napa Valley, California) (1)		\$160	14125
2002 Opus One (Oakville, California) (2)		\$225	14167
2003 Diamond Creek, Volcanic Hill (Napa, CA - Est Btl) (4)		\$300	14068
2003 Diamond Creek, Gravelly Meadow (Napa, CA - Est Btl) (3)		\$ 325	14066
2003 Diamond Creek, Red Rock Terrace (Napa, CA - Est Btl) (5)		\$350	14067
1993 Diamond Creek, Volcanic Hill (Napa, CA - Est Btl) (1)		\$375	14063
1993 Diamond Creek, Gravelly Meadow (Napa, CA - Est Btl) (1)		\$400	14064
1993 Diamond Creek, Red Rock Terrace,(Napa, CA - Est Btl) (2)		\$425	14062

MORE RED WINES BY THE BOTTLE

	Bottle	Bin Number
Chianti		
DOCG, Ruffino (Italy) (12)	\$17	14120
Superiore, DOCG, Banfi (Italy- Estate Bottled) (12)	\$22	14356
DOCG, 2005 Castiglioni - Frescobaldi (Italy - Estate Bottled) (1)	\$29	14222
Classico, DOCG, 2001 (1) Borgo Scopeto (Italy- Estate Bottled)	\$38	14112
Classico, DOCG, 2003 (1) Borgo Scopeto (Italy- Estate Bottled)	\$38	14112
Sangiovese, Cecchi (Italy) (0)	\$21	14366
Pinot Noir		
Le Grand (Limoux, France) (2)	\$21	14342
Candoni (Italy) (12)	\$24	14272
Picket Fence (Russian River Valley, Sonoma, CA\) (60)	\$36	14355
La Crema (Russian River Valley) (9)	\$75	14211
Zinfandel		
XYZin (Geyserville, California) (2)	\$24	14256
Truant Four Vines - Old vine (California) (10)	\$29	14278
Napa Cellars (Napa, CA) (7)	\$33	14349
7 Deadly Zins Old Vine Renwood Old Vine (Lodi, CA) (3)	\$37	14287
Renwood Old Vine (Amador County, California) (12)	\$37	14276
Seghesio Old Vine , a (Sonoma County, California) (12)	\$67	14363
Select Favorites		
Red Burgundy, 2008 Château Haut-Beauséjour Cru Bourgeois (France) (1)	\$72	14003
Rubicon, 1998 Meerlust (Stellenbosch South Africa) (2)	A Terry favorite \$98	14090
Rubicon, 1999 Meerlust (Stellenbosch South Africa) (34)	A Terry favorite \$89	14009
Estate, 2000 Rust En Vrede , (Stellenbosch South Africa) 58% Cab, 33% Shiraz, 9% Merlot (10)	\$99	14195
Vergelegen 2000 (Stellenbosch, South Africa) 85% Cab/15% Merlot (8)	A Terry Favorite \$217	14193
This deeply colored wine shows rich spice and mineral flavors with strong hints of cherry.		
Barolo, 2005 Pio Cesare (Alba, Italy) (1)	\$125	14005
Bordeaux Style, 2001 Dominus Estate Napanook Vineyard (Napa California) (1)	\$295	14096
Bordeaux Style, 2003 Dominus Estate Napanook Vineyard (Napa California) (3)	\$295	14229
Bordeaux Style, 2009 Dominus Estate Napanook Vineyard (Napa California) (1)	\$295	14286