

APPETIZERS:

ONION PETALS (\$6.95)

Deep fried sweet onion petals served with a spicy ranch dipping sauce.

SMOTHERED TOTS (\$7.95)

Smothered tater tots topped with bacon mac & cheese and country gravy.

POTATO WEDGES (\$7.95)

Shredded jack and cheddar cheeses melted over lightly fried potato wedges, topped with Applewood smoked bacon bits and green onions. Served with sour cream.

JALAPEÑO CORN NUGGETS (\$7.95)

Battered spicy jalapeño and cheddar corn nuggets deep fried to golden brown perfection.

FRIED GREEN TOMATOES 🍷 (\$8.95)

Panko fried green tomatoes, topped with Applewood smoked bacon crumbles, feta cheese, and drizzled with Southwest sauce.

SMOKED WINGS (\$11.95)

Large smoked wings, flash fried and char-grilled, tossed in our house-made wing sauce. Served with celery and house-made ranch.

COCONUT SHRIMP (\$11.95)

Eight large Gulf shrimp, hand-breaded in our house-made coconut batter, deep-fried golden brown. Served with raspberry dipping sauce.

CRAB CAKES (\$15.95)

Two jumbo crab cakes served on a bed of coleslaw and rémoulade.

4S SAMPLER (\$10.95)

Smoked chicken wings, jalapeño corn nuggets and popcorn shrimp served with sauce of your choice.

YELLOW FIN TUNA (\$15.95)

6 oz. sushi grade yellow fin-black tuna sesame crusted seared rare served with soy-wasabi and pickled ginger.

PASTA:

ALL PASTAS SERVED WITH WARM ARTISAN BREAD

BUFFALO MAC & CHEESE MELT (\$12.95)

Our creamy macaroni and cheese served with grilled chicken topped with hot sauce, provol cheese and breadcrumbs in a cast iron skillet.

SIRLOIN MAC & CHEESE MELT (\$12.95)

Our creamy macaroni and cheese served with grilled sirloin topped with Monterey Jack and cheddar cheese and breadcrumbs in a cast iron skillet.

BLACKENED CHICKEN (\$11.95 / \$16.95)

Blackened chicken breast on a bed of cavatappi pasta with cherry tomatoes and spinach, topped with cream sauce.

CRAB MAC & CHEESE 🍷 (\$15.95)

Jumbo lump crab meat mixed with a cheesy white sauce on a bed of cavatappi noodles.

ADD GRILLED SHRIMP SKEWER TO ANY ORDER (\$6)

ADD 5 OZ. DEEP FRIED OR GRILLED LOBSTER TAIL TO ANY ORDER (\$12)

🍷 DENOTES STONE SUMMIT 'SIGNATURE' ITEMS

SOUP & SALADS:

STEAK & FRENCH ONION (\$3.95 / \$5.95)

Our twist on the house classic. French onion soup with mini filet medallions, topped with melted Swiss cheese.

CHICKEN RANCH CHILI (\$3.95 / \$5.95)

Served with a dollop of sour cream and cheddar cheese.

HOUSE SALAD (\$4.95)

Field greens, tomatoes, cheddar jack cheese, cucumbers, and croutons. Served with your choice of dressing.

SUMMIT CAESAR (\$4.95)

Crisp romaine lettuce, house-made croutons, and parmesan cheese.

CHICKEN CAESAR SALAD (\$11.95)

Grilled chicken breast served on top of crisp romaine lettuce with house-made croutons, and parmesan cheese.

SEAFOOD COBB SALAD 🍷 (\$13.95)

Field greens topped with prawns, lump crab, bleu cheese crumbles, Applewood smoked bacon, egg, and cucumber. Served with house vinaigrette dressing.

DRESSINGS:

RASPBERRY HOUSE VINAIGRETTE, BLEU CHEESE, RANCH, CAESAR, HONEY MUSTARD, FRENCH, THOUSAND ISLAND, HOUSE-MADE MAYFAIR, ITALIAN and CHEF'S MONTHLY SPECIAL

SANDWICHES & BURGERS:

BURGERS & SANDWICHES SERVED WITH STEAK FRIES.

STONE SUMMIT BURGER 🍷 (\$11.95)

8 oz. Angus beef, ground in-house and charbroiled to perfection. Topped with your choice of cheese and served on a Brioche bun.

BARN DOOR BURGER (\$11.95)

8 oz. Angus beef, ground in-house and charbroiled. Topped with shredded pulled beef, cheddar cheese and brown gravy.

BOTTLE NECK BURGER 🍷 (\$11.95)

8 oz. Angus beef, ground in-house and charbroiled. Topped with BBQ pulled pork, Applewood smoked bacon, cheddar cheese and coleslaw.

SPICY BLACK BEAN BURGER (\$9.95)

Spicy black bean burger topped with pepper jack cheese, Asian slaw and fresh mango served on a brioche bun with a sweet chili sauce. *VEGETARIAN SELECTION*

STONE SUMMIT CHICKEN (\$11.95)

Grilled chicken breast, topped with Applewood smoked bacon, served on a brioche bun with side of creamy ranch dressing.

CHEESES: AMERICAN, CHEDDAR, BLEU CHEESE, PEPPER JACK AND SWISS
ADD APPLEWOOD SMOKED BACON \$1.50

SIDES:

ALL SIDES (\$4.95)

MAC AND CHEESE	MASHED POTATOES
BAKED POTATO	FRESH FRUIT
WILD RICE	SUMMIT SLAW
STEAK FRIES	BAKED BEANS
COUNTRY GREEN BEANS	

PREMIUM SIDES (\$5.95)

SRIRACHA BRUSSELS SPROUTS
ASPARAGUS

STEAKS:

ALL STEAKS SERVED WITH SIDE & HOUSE SALAD

SIRLOIN (\$11.95/\$15.95)

6 oz. or 8 oz. sirloin seasoned and perfectly charbroiled to your liking.

FILET MIGNON (\$23.95/\$27.95)

6 or 8 oz. filet mignon, hand-cut at Stone Summit seasoned and charbroiled to your liking on an open flame for a perfect, mouthwatering flavor.

NEW YORK STRIP (\$19.95)

12 oz. New York strip steak, hand-cut from the center, seasoned and charbroiled on an open flame for a delectable flavor.

RIBEYE (\$21.95/\$27.95)

12 oz. or 14 oz. ribeye seasoned and perfectly charbroiled on an open flame to your liking.

SMOTHERED FLANK STEAK (\$11.95)

8 oz. flank steak smothered with peppers, onions, and Provel cheese in a rich mushroom marsala sauce.

STEAK KABOBS (\$11.95/\$16.95)

Large kabob with filet mignon medallions (cooked medium), grilled bell peppers, mushrooms and onions served over wild rice with a seasonal vegetable. 1 kabob for \$11.95 or add another kabob for \$5.

CHEF'S STEAK MEDALLIONS (\$21.95)

6 oz. filet mignon medallions served in a rich mushroom marsala sauce.

ASK YOUR SERVER ABOUT A CUSTOM CUT STEAK.

HOW IT'S DONE

Rare (120-125°)

Center is bright red, pinkish toward the exterior portion.

Medium Rare (130-135°)

Center is very pink, slightly brown toward the exterior portion.

Medium (140-145°)

Center is light pink, outer portion is brown.

Medium Well (150-155°)

Mostly brown throughout with a hint of pink in the center.

Well Done (160°+)

Steak is uniformly brown throughout. Exterior slightly charred.

TRY ANY OF OUR HOUSE SAUCES:

Hollandaise, Tarragon Béarnaise or Mushroom Marsala
1 sauce included with your steak. Extra sauces \$1/ea.

ADD ON'S:

Try it Oscar style or Modiga \$2/ea.

FROM THE BLUFFS:

COUNTRY FRIED KABOBS (\$9.95/\$14.95)

Your choice of marinated beef or pork battered and deep fried covered in white country gravy. 1 kabob for \$9.95 or add another kabob for \$5.

PORK FRITTER (\$11.95)

Tender pork cutlet, breaded and fried to golden brown perfection served with mashed potatoes and country green beans.

CHICKEN FRIED CHICKEN (\$12.95)

Tender fried chicken topped with a house white gravy served with mashed potatoes and country green beans.

HOUSE-MADE MEATLOAF (\$15.95)

House-made tomato mozzarella meatloaf with a tomato demi-glace. Served with mashed potatoes and country green beans.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

18% GRATUITY ADDED TO PARTIES OF 10 OR MORE.

CHICKEN:

SERVED WITH A STARCH & SEASONAL VEGETABLE

CHICKEN SOPHIA (\$14.95)

Grilled 8 oz. chicken breast with fresh prosciutto, broccoli, mushrooms and Provel cheese in a white wine butter sauce.

CHICKEN MODIGA (\$14.95)

Grilled 8 oz. chicken breast topped with Provel cheese, mushrooms and rich lemon wine butter sauce.

CHICKEN ITALIANO (\$14.95)

Grilled 8 oz. chicken breast topped with a creamy garlic sauce, melted Parmesan and bread crumbs.

CHICKEN OSCAR (\$15.95)

Grilled 8 oz. chicken breast with asparagus and crab meat, topped with hollandaise sauce.

SEAFOOD:

FISH AND CHIPS (\$13.95)

Breaded cod served with slaw, house-made tartar sauce and steak fries.

POPCORN SHRIMP (\$11.95/\$14.95)

Golden brown popcorn shrimp served with slaw, house-made tartar sauce and steak fries. Try it tossed in our house wing sauce.

FRIED SHRIMP PLATTER (\$15.95)

Hand breaded Gulf shrimp, fried golden brown and crisp. Served with lemon aioli, slaw and steak fries.

FISH & SHRIMP TACOS (\$15.95)

Three grilled fish and gulf shrimp soft tacos topped with mango pico de gallo, shredded lettuce, and avocado. Served with authentic charro beans and rice.

WESTER ROSS SALMON (\$21.95)

Broiled Wester Ross salmon served with your choice of white wine butter sauce or house-made BBQ sauce and jalapeño jelly served with wild rice and a seasonal vegetable.

MAHI (\$21.95)

Pan seared mahi with strawberry mango salsa served with wild rice and a seasonal vegetable. Try it blackened.

CHEF'S CATCH (MARKET PRICE)

Ask your server for details on the Chef's catch special.

PORK:

4S PULLED PORK (\$11.95)

Pulled pork served open faced with cherry bourbon BBQ sauce served with coleslaw and steak fries.

ST LOUIS STYLE RIBS (\$13.95/\$15.95)

Full rack or half rack of St. Louis style ribs braised in bourbon brown sugar served with cherry bourbon BBQ sauce and served with steak fries and cole slaw.

CENTER CUT PORK CHOPS (\$15.95)

Two boneless center cut pork chops glazed with house-made BBQ sauce and jalapeño jelly. Served with mashed potatoes and country green beans.

DESSERTS:

BREAD PUDDING (\$4.95)

NEW YORK CHEESECAKE (\$5.95)

From Hank's St. Louis Cheesecake.

CHEF'S SELECTION (\$5.95)

Ask your server for details.