

APPETIZERS:

SUMMIT BOARD (22)

A sample of imported cheese- Italian meats, gardenia fruits and garlic crostini.

CALAMARI (12)

Salt and pepper breaded calamari flash fried and served with sweet chili sauce.

YELLOW FIN TUNA (16)

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

SMOKED WINGS (12) ✖

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

SEAFOOD RAVIOLI (10)

Eight seafood-stuffed toasted ravioli deep-fried to golden brown perfection. Served with marinara sauce.

COCONUT SHRIMP (12)

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

SUMMIT POTATO SKINS (12)

Flash fried potato skins topped with cheddar and jack cheese, pulled pork and steak aioli.

CRAB CAKES (22)

Two jumbo crab cakes, topped with four grilled jumbo prawns. Served on a bed of micro greens and remoulade.

POTATO WEDGES (7)

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

SHORT RIB LOLLIPOPS (12)

Four pork short rib lollipops tossed in teriyaki sauce served with Asian slaw.

4S NEPTUNE (26) ✖

One 5 oz. deep fried lobster tail, one jumbo crab cake and five large prawns. All of the best in one.

SHRIMP CATHERINE (18)

Eight sautéed jumbo prawns served in béchamel sauce with garlic artisan bread.

PASTA:

ALL PASTAS SERVED WITH WARM ARTISAN BREAD

LOBSTER MAC & CHEESE (26) ✖

Large pieces of Maine lobster claw mixed with a cheesy béchamel sauce on a bed of cavatappi noodles.

BLACKENED CHICKEN PASTA (18)

Seared chicken on a bed of cavatappi pasta with cherry tomatoes and spinach topped with cream sauce. Sub grilled shrimp (2).

ROASTED BROCCOLI PASTA (18)

VEGAN SELECTION

Roasted broccoli, garlic, shallots and extra virgin olive oil on a bed of cavatappi pasta in a tomato basil sauce.

SHRIMP SCAMPI (18)

A classic shrimp scampi prepared with cavatappi noodles, asparagus, Provel cheese and mushrooms.



DENOTES 4S 'SIGNATURE' ITEMS

SOUP & SALADS:

STEAK & FRENCH ONION (6) ✖

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

HOUSE SALAD (5)

Field greens, tomatoes, Provel cheese, cucumber, and pepperoncini. Served with your choice of dressing.

SUMMIT CAESAR (5)

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

SOUTHWEST SALAD (14)

Fresh greens topped with grilled chicken, corn and black bean relish, avocado, Applewood smoked bacon. Served with spicy Southwest ranch dressing.

SEAFOOD COBB SALAD (14)

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

SMOKED SIRLOIN SALAD (14)

Field greens topped with Gorgonzola cheese, organic tomatoes, red onions, pepper salsa and house-smoked sirloin steak. Served with your choice of dressing.

DRESSINGS:

RASPBERRY HOUSE VINAIGRETTE, BLUE 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 (12) ✖

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

STONE SUMMIT CHICKEN (12)

Grilled chicken breast, topped with Applewood smoked bacon, served on a brioche bun with side of steak house aioli.

SPICY BLACK BEAN BURGER (10)

VEGETARIAN SELECTION

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

ROASTED PULLED PORK (16)

Slow smoked pulled pork topped with molé sauce and jalapeño slaw served on a brioche bun.

SIDES:

ALL SIDES (4)

- MAC AND CHEESE
- BAKED POTATO
- WILD RICE
- CREAMED SPINACH
- STEAK FRIES
- MASHED POTATOES
- FRESH FRUIT
- SUMMIT SLAW
- HONEY CARROTS
- ASPARAGUS
- SPICY SRIRACHA BRUSSELS SPROUTS ✖

ADD GRILLED SHRIMP SKEWER TO ANY ORDER (6)
ADD GRILLED SCALLOP SKEWER TO ANY ORDER (10)
ADD 5 OZ. DEEP FRIED OR GRILLED LOBSTER TAIL TO ANY ORDER (12)

18% GRATUITY ADDED TO PARTIES OF 10 OR MORE.



STEAKS:

ALL STEAKS SERVED WITH SIDE & HOUSE SALAD

FILET MIGNON (24/28/34)

A 6 oz., 8 oz. or 10 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 (20/28)

12 oz. or 14 oz. New York strip steak, hand-cut from the center, seasoned and charbroiled on an open flame for a delectable flavor.

RIBEYE (22/28)

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

SIRLOIN (18)

8 oz. sirloin seasoned and charbroiled to your liking.

BONE-IN COWBOY STEAK (42) 🍴

26 oz. cowboy steak served seasoned and charbroiled to your liking. This bone-in rib steak is a cut above the rest.

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.

ASK YOUR SERVER ABOUT A CUSTOM CUT STEAK.

SEAFOOD:

WILD CAUGHT SALMON (26)

Wild caught 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.

CHILEAN SEA BASS (45)

Chilean sea bass, pan seared with fresh tomato, basil remoulade and white balsamic vinegar pearls. Served with lobster risotto.

MAHI (22)

Pan seared mahi with olives, capers, basil, garlic, lemon and blanco balsamic vinaigrette. Served with wild rice and a seasonal vegetable.

PAN SEARED SCALLOPS (34) 🍴

Fresh, flown-in scallops, pan-seared with Applewood smoked bacon and organic tomato ragu vinaigrette.

FRIED SHRIMP PLATTER (22)

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

FISH & SHRIMP TACOS (16)

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.

MARGARITA SHRIMP (24)

Grilled shrimp served with a zesty Cointreau sauce, Southwest rice and a seasonal vegetable.



THE SUMMIT SELECTIONS:

SUMMIT SELECTIONS ARE SERVED WITH A STARCH & SEASONAL VEGETABLE

CENTER CUT PORK CHOPS (22)

Two Prime Berkshire boneless center cut pork chops glazed with house-made BBQ sauce and jalapeño jelly.

CHICKEN OSCAR (21)

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

CHEF'S STEAK MEDALLIONS (22)

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

FISH AND CHIPS (19)

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

SUMMIT MODIGA (22)

8 oz. sirloin cooked to order, topped with Provel cheese, mushrooms and rich lemon wine butter sauce.

CHICKEN SOPHIA (19) 🍴

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

CHICKEN FRIED STEAK (16)

Tender chicken fried steak topped with a house white gravy served with mashed potatoes and a seasonal vegetable

FROM THE BLUFFS:

STEAK KABOBS (18)

Two large kabobs with filet mignon medallions (cooked medium), grilled bell peppers, mushrooms and onions served over wild rice with a seasonal vegetable.

HUNTERS CHICKEN (16)

Mushroom bacon cream sauce over fried or grilled chicken breast. Served with mashed potatoes and a seasonal vegetable.

STEAK TACOS (16)

Tender filet medallions served with two flour tortillas, shredded lettuce and cheese. Served with authentic charro beans and rice.

HOUSE-MADE MEATLOAF (18)

House-made tomato mozzarella meatloaf with a tomato demi-glace. Served with mashed potatoes and a seasonal vegetable.

JUMBO PORK CHOP (28) 🍴

Jumbo grilled Berkshire bone-in pork chop charbroiled to perfection. This chop is perfectly marbled which makes it very juicy and flavorful.

4S PULLED PORK (16)

Pulled pork served open faced with cherry bourbon BBQ sauce or marsala demi-glace. Served with mashed potatoes and a seasonal vegetable.

DESSERTS:

CHEF'S SELECTION (6)

Ask your server for details.

GOOEY BUTTER CAKE (6)

From Jilly's cupcake bar and cafe.

BREAD PUDDING (5)

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.