

APPETIZERS:

ONION PETALS (\$6.95)

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

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 house-made ranch dressing and sour cream.

JALAPEÑO CORN NUGGETS (\$7.95)

Battered spicy jalapeño and cheddar corn nuggets deep fried to perfection served with spicy ranch.

FRIED GREEN TOMATOES ✪ (\$8.95)

Panko fried green tomatoes, topped with Applewood smoked bacon crumbles, feta cheese, and drizzled with spicy ranch dressing.

4S SAMPLER (\$10.95)

Smoked chicken wings, jalapeño corn nuggets and pop-corn shrimp served with spicy ranch and cocktail sauce.

SMOKED WINGS (\$12.95)

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

COCONUT SHRIMP (\$13.95)

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

CRAB CAKES (\$15.95)

Two jumbo crab cakes served with Sriracha rémoulade.

YELLOW FIN TUNA (\$15.95)

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

SHRIMP CATHERINE (\$17.95)

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

4S NEPTUNE ✪ (\$26.95)

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

PASTA:

MAC & CHEESE MELT (\$12.95)

Our creamy macaroni and cheese served with your choice of grilled buffalo chicken or sirloin topped with 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 tossed with cream sauce.

CRAB MAC & CHEESE ✪ (\$15.95)

Cavatappi pasta tossed in a three cheese sauce topped with jumbo lump crab meat.

SHRIMP & SCALLOP PASTA (\$26.95)

Fresh sea scallops, shrimp, garlic, tomato, and asparagus over a bed of cavatappi pasta tossed with cream sauce.

✪ 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 (\$5.95)

Mixed greens, tomato, cheddar jack cheese, cucumbers, and croutons.

SUMMIT CAESAR (\$5.95)

Crisp romaine lettuce, croutons, and parmesan cheese served with Caesar dressing.

4S GRILLER SALAD (\$12.95)

A large house salad topped with grilled or blackened chicken and your choice of dressing. Try it with steak!

SEAFOOD COBB SALAD ✪ (\$15.95)

Mixed greens topped with prawns, lump crab, bleu cheese crumbles, Applewood smoked bacon, egg, and cucumber. Served with choice of dressing.

SALAD DRESSINGS:

Raspberry House Vinaigrette, Bleu Cheese, Ranch, Caesar, Honey Mustard, French, Thousand Island, House-Made Mayfair and Italian

SANDWICHES & BURGERS:

SANDWICHES & BURGERS 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 served on a brioche bun.

SPICY CHEDDAR BURGER (\$12.95)

8 oz. Angus beef, ground in-house mixed with jalapeños and jack cheese, topped with cheddar cheese and Applewood smoked bacon served on a brioche bun.

BOTTLE NECK BURGER ✪ (\$12.95)

8 oz. Angus beef, ground in-house and topped with BBQ pulled pork, Applewood smoked bacon, cheddar cheese and coleslaw served on a brioche bun.

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 Swiss cheese and Applewood smoked bacon served on a brioche bun.

CHEESES: AMERICAN, CHEDDAR, BLEU CHEESE, PROVOL, PEPPER JACK AND SWISS

ADD APPLEWOOD SMOKED BACON \$1.50 | ADD A FRIED EGG \$1.50

SIDES:

ALL SIDES (\$4.95)

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

PREMIUM SIDES (\$5.95)

SRIRACHA BRUSSELS SPROUTS
ASPARAGUS

STEAKS:

ALL STEAKS SERVED WITH SIDE & HOUSE SALAD

SMOTHERED FLANK STEAK (\$11.95)

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

SIRLOIN (\$12.95 / \$15.95)

6 oz. or 8 oz. sirloin cooked to perfection.

NEW YORK STRIP (\$19.95)

12 oz. New York strip, hand-cut from the center.

CHEF'S STEAK MEDALLIONS (\$21.95)

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

RIBEYE (\$21.95 / \$27.95)

12 oz. or 14 oz. ribeye cooked to perfection.

FILET MIGNON (🍷) (\$23.95 / \$27.95)

6 oz. or 8 oz. bacon wrapped filet mignon cooked to perfection.

1881 OMAHA FILET (\$37.95)

10 oz. 1881 Omaha Hereford filet cooked to simmering perfection topped with a crab cake and your choice of hollandaise or béarnaise.

BONE-IN COWBOY STEAK (\$41.95)

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

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:

STEAK KABOBS (\$11.95 / \$16.95)

Large kabob with filet mignon medallions, grilled bell peppers, mushrooms and onions served over wild rice with a seasonal vegetable.

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.

COUNTRY FRIED STEAK (\$15.95)

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

DESSERTS:

BREAD PUDDING (\$4.95)

Classic New Orleans bread pudding with bourbon sauce.

NEW YORK CHEESECAKE (\$5.95)

From Hank's St. Louis Cheesecake.

CHEF'S SELECTION (\$5.95)

Ask your server for details.

ADD GRILLED SHRIMP SKEWER (\$6)

ADD PAN-SEARED SCALLOPS (\$9)

ADD 5 OZ. FRIED OR GRILLED LOBSTER TAIL (\$12)

18% GRATUITY ADDED TO PARTIES OF 10 OR MORE.

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.

CHICKEN:

SERVED WITH A STARCH & SEASONAL VEGETABLE

CHICKEN ITALIANO (\$14.95)

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

CHICKEN SOPHIA (🍷) (\$15.95)

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

CHICKEN MODIGA (\$15.95)

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

CHICKEN OSCAR (\$16.95)

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

SEAFOOD:

POPCORN SHRIMP (\$11.95 / \$14.95) 1/2 lb. 3/4 lb.

Golden brown popcorn shrimp served with coleslaw, cocktail sauce and steak fries. Try it tossed in our house wing sauce.

FISH AND CHIPS (\$13.95)

Battered cod served with coleslaw, house-made tartar sauce and steak fries.

FRIED SHRIMP PLATTER (\$15.95)

Hand breaded Gulf shrimp, fried golden brown served with coleslaw, cocktail sauce 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 and brushed with teriyaki glaze topped with a mango salsa served with wild rice and a seasonal vegetable. Try it blackened!

GROUPEL (\$21.95)

Fresh 8 oz. grouper broiled topped with a Creole andouille hollandaise sauce served with wild rice and a seasonal vegetable.

SEARED SCALLOPS (\$26.95)

Scallops with herb butter sauce served with wild rice and a seasonal vegetable.

PORK:

4S PULLED PORK (\$11.95)

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

SMOKED PORK CHOP (\$15.95)

16 oz. bone in pork chop topped with peach bourbon sauce and a side of bacon jam served with mashed potatoes and seasonal vegetables.