

STARTERS:

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.

SMOTHERED TOTS (\$7.95)

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

FRIED GREEN TOMATOES (\$8.95)

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

SMOKED WINGS (\$11.95)

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

CRAB CAKES (\$11.95)

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

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.

SEAFOOD:

POPCORN SHRIMP BASKET (\$8.95)

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

FISH AND CHIPS (\$11.95)

Breaded cod served with coleslaw, tartar sauce and steak fries.

FISH & SHRIMP TACOS (\$11.95)

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

PASTA:

PASTAS INCLUDE BREAD SERVICE

BLACKENED CHICKEN PASTA (\$11.95)

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

BUFFALO MAC & CHEESE MELT (\$12.95)

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

HOSTING AN EVENT?

RESERVE OUR PRIVATE ROOM FOR YOUR MEETING, PARTY OR EVENT. ASK YOUR SERVER FOR DETAILS.

SOUP & SALADS:

SOUPS AND SALADS INCLUDE BREAD SERVICE

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 (\$4.50)

Field greens, heirloom tomatoes, provol cheese and cucumber and your choice of dressing.

SUMMIT CAESAR (\$4.50)

Crisp romaine lettuce, Parmesan wheel, house-made croutons, and Parmesan cheese.

GRILLED CHICKEN SALAD (\$9.95)

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

COBB SALAD (\$13.95)

Applewood smoked bacon, egg, bleu cheese crumbles, tomato and red onion on top of our large house salad with grilled chicken and your choice of dressing.

SANIBEL SALAD (\$15.95)

A crab, shrimp and avocado tower on top of our large house salad with tomato, egg and your choice of dressing.

DRESSINGS:

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

SIDES:

ALL SIDES (\$4)

MASHED POTATOES

FRESH FRUIT

STEAK FRIES

SEASONAL VEGETABLES

WILD RICE

JOIN US EVERY SUNDAY:

BRING THE FAMILY AND ENJOY SUNDAY BRUNCH EVERY WEEK!

AVAILABLE EVERY SUNDAY 10:30AM - 2PM



STONESUMMITSTEAKS.COM



18% GRATUITY ADDED TO PARTIES OF 10 OR MORE.

STEAKS:

ALL STEAKS SERVED WITH SIDE & HOUSE SALAD

CHOP STEAK (\$9.95)

10 oz. of fresh ground beef, grilled and smothered with mushroom gravy, topped with grilled onions and jack cheese.

SIRLOIN (\$11.95)

6 oz. sirloin seasoned and charbroiled to your liking.

NEW YORK STRIP (\$14.95)

10 oz. New York strip steak, hand-cut from the center, seasoned and charbroiled on an open flame.

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.

FROM THE BLUFFS:

COUNTRY FRIED KABOBS (\$8.95/\$13.95)

Your choice of marinated beef or pork battered and deep fried covered in white country gravy. 1 kabob for \$8.95 or add another kabob for \$5.

PORK FRITTER (\$9.95)

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

HOUSE-MADE MEATLOAF (\$12.95)

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

DESSERT:

BREAD PUDDING (\$4.95)

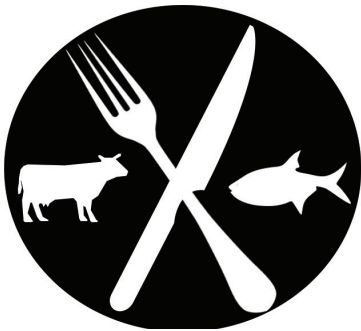
Chef's choice.

CHEF'S SELECTION (\$5.95)

Ask your server about chef's special dessert of the day.

NEW YORK CHEESECAKE (\$5.95)

From Hank's St. Louis Cheesecake.



STONESUMMITSTEAKS.COM



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.

SANDWICHES:

ALL SANDWICHES SERVED WITH STEAK FRIES.

COD SANDWICH (\$8.95)

Atlantic cod served fried on a French roll with tarter sauce or cocktail sauce.

CHICAGO PHILLY (\$9.95)

Tender beef cooked with onions, green peppers topped with provolone cheese on a hoagie roll with au jus.

THE ST. LOUISAN (\$9.95)

Salami, sopressa, capocollo piled high and topped with provolone cheese, lettuce, tomato, onion, olive oil and basil on a hoagie roll.

SPICY BLACK BEAN BURGER (\$9.95)

VEGETARIAN SELECTION

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

PULLED PORK (\$9.95)

Pulled pork served open faced with cherry bourbon BBQ sauce served on a brioche bun.

BUFFALO CHICKEN (\$11.95)

Spicy fried Buffalo chicken topped with Swiss cheese and Applewood smoked bacon on a brioche bun served with ranch.

STONE SUMMIT CHICKEN (\$11.95)

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

4S STEAK SANDWICH (\$11.95)

6 oz. sirloin grilled and served on a garlic cheese hoagie roll.

STEAK HOUSE BURGERS:

ALL BURGERS MADE FROM FRESH BEEF, GROUND IN-HOUSE.
ALL BURGERS SERVED WITH STEAK FRIES.

STONE SUMMIT BURGER (\$10.95)

8 oz. Angus beef burger charbroiled to perfection and topped with your choice of cheese.

MUSHROOM & SWISS (\$10.95)

8 oz. Angus beef burger topped with sautéed mushrooms, Swiss cheese and marsala demi-glace.

SMOKEHOUSE BURGER (\$10.95)

8 oz. Angus beef burger with BBQ sauce, cheddar cheese and Applewood smoked bacon topped with an onion ring.

ALL AMERICAN BURGER (\$11.95)

8 oz. Angus beef burger with Applewood smoked bacon, American cheese and a fried egg.

BARN DOOR BURGER (\$11.95)

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

BOTTLE NECK BURGER (\$11.95)

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

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