

17 Cliff View Dr.
Wentzville, MO



LUNCH MENU

STONESUMMITSTEAKS.COM
f | @EATSTONESUMMIT |

STARTERS:

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.

SUMMIT ONION RINGS (5)

Hand breaded onion rings served with a spicy mustard-horsey sauce.

CRAB CAKES (12)

Jumbo crab cakes, topped with grilled jumbo prawns. Served on a bed of cole slaw.

SUMMIT POTATO SKINS (8)

Flash fried potato skins topped with cheddar and jack cheese, served with ranch and sour cream.

SEAFOOD:

SALMON (15)

Large salmon filet, grilled and served with white wine butter sauce with wild rice and a seasonal vegetable.

FISH AND CHIPS (12)

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

FISH & SHRIMP TACOS (12)

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 (12)

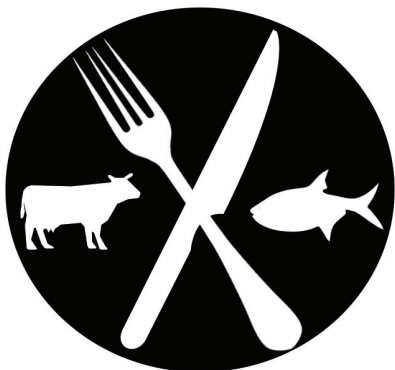
Seared chicken breast on a bed of cavatappi pasta with cherry tomatoes and spinach topped with cream sauce. Sub grilled shrimp (\$2).

BROCCOLI ALFREDO PASTA (12)

Classic Alfredo sauce over cavatappi pasta with broccoli and your choice of grilled chicken or shrimp (\$2).

SHRIMP SCAMPI (12)

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



STONESUMMITSTEAKS.COM



18% GRATUITY ADDED TO PARTIES OF 10 OR MORE.

SOUP & SALADS:

SOUPS AND SALADS INCLUDE BREAD SERVICE

STEAK & FRENCH ONION (6)

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

HOUSE SALAD (4)

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

SUMMIT CAESAR (4)

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

GRILLED CHICKEN SALAD (10)

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

COBB SALAD (14)

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 (16)

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

SOUTHWEST SALAD (14)

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

DRESSINGS:

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

SIDES:

ALL SIDES (4)

LOADED MASHED POTATOES

FRESH FRUIT

STEAK FRIES

SEASONAL VEGETABLES

WILD RICE

HOSTING AN EVENT?

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

ASK YOUR SERVER FOR DETAILS.

JOIN US FOR HAPPY HOUR:

Try our all new Tavern Selects

(\$4) Tavern Appetizers

(\$5) Specialty Cocktails

(2 for 1) Domestic Beers,

House Wine and House Cocktails

*Available Mon-Fri 3-7PM in Stone Summit bar area only.
Ask your server or bartender for more details.

STEAKS:

ALL STEAKS SERVED WITH SIDE & HOUSE SALAD

SIRLOIN (12)

8 oz. sirloin seasoned and charbroiled to your liking.

NEW YORK STRIP (15)

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

CHOP STEAK (10)

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

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:

CHICKEN FRIED STEAK (12)

Tender chicken fried steak topped with a house white gravy served with rice and a seasonal vegetable.

STEAK SOFT TACOS (10)

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

HOUSE-MADE MEATLOAF (14)

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

DESSERT:

CHEF'S SELECTION (6)

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

GOOEY BUTTER CAKE (6)

From Jilly's cupcake bar and cafe.

BREAD PUDDING (5)

Chef's choice.



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.

4S STEAK SANDWICH (14)

Tender filet mignon medallions served on a garlic cheese bread roll.

COD SANDWICH (9)

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

SALMON B.L.T. (12)

Blackened salmon served with Applewood smoked bacon, tomatoes, lettuce and lemon aioli served on Texas toast.

SPICY BLACK BEAN BURGER (10)

VEGETARIAN SELECTION

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

STONE SUMMIT CHICKEN (12)

Grilled chicken breast, topped with ranch and Applewood smoked bacon on a brioche bun.

SMOKED SIRLOIN (12)

Shaved, slow smoked sirloin topped with coleslaw and Carolina BBQ sauce served open-faced on a brioche bun.

PULLED PORK (10)

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

BUFFALO CHICKEN (8)

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

CHICAGO PHILLY (10)

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

STEAK HOUSE BURGERS:

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

STONE SUMMIT BURGER (10)

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

MUSHROOM & SWISS (10)

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

SMOKEHOUSE BURGER (10)

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

ALL AMERICAN BURGER (12)

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

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

JOIN US EVERY SUNDAY:

BRING THE FAMILY AND ENJOY
SUNDAY BRUNCH EVERY WEEK
WITH US!!

AVAILABLE EVERY SUNDAY 11AM-3PM