

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 house-made ranch dressing and sour cream.

ONION PETALS (\$6.95)

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

FRIED GREEN TOMATOES (\$8.95)

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

CRAB CAKES (\$11.95)

Two crab cakes served with Sriracha rémoulade.

SMOKED WINGS (\$12.95)

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

FRIED CALAMARI (\$12.95)

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

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.

SEAFOOD:

POPCORN SHRIMP BASKET (\$8.95)

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

FISH AND CHIPS (\$11.95)

Battered cod served with coleslaw, tartar sauce and 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:

BLACKENED CHICKEN PASTA (\$11.95)

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

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.

SHRIMP SCAMPI (\$12.95)

Shrimp, cherry tomatoes, green onions, asparagus, and parmesan cheese, tossed with cavatappi pasta in rich garlic butter and white wine.

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 (\$5.50)

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

SUMMIT CAESAR (\$5.50)

Crisp romaine lettuce, croutons and Parmesan cheese.

4S GRILLER SALAD (\$11.95)

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

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, cucumber and your choice of dressing.

SALAD DRESSINGS:

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

SIDES:

ALL SIDES (\$4)

MASHED POTATOES

FRESH FRUIT

FRIES

SEASONAL VEGETABLES

WILD RICE

JOIN US FOR HAPPY HOUR

(\$4) Tavern Appetizers

(\$2.50) Domestic Drafts

(\$5) Specialty Cocktails

(\$4.00) Premium Drafts

(\$3) Well Drinks

(\$5.00) Super Premium

(\$5) House Wines

Drafts

*Available Mon-Fri 4-7PM in Stone Summit bar area only.
Ask your server or bartender for more details. Specials subject to change.
Dine-in only. Not available on holidays or parties.



STEAKS:

ALL STEAKS SERVED WITH SIDE & HOUSE SALAD

CHOP STEAK (\$9.95)

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

SIRLOIN (\$11.95 / \$15.95)

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

NEW YORK STRIP (\$16.95)

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

FILET MIGNON (\$23.95 / \$27.95)

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

ASK YOUR SERVER ABOUT A
CUSTOM CUT STEAK.

FROM THE BLUFFS:

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

STEAK HOUSE BURGERS:

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

STONE SUMMIT BURGER (\$10.95)

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

MUSHROOM & SWISS (\$11.95)

8 oz. Angus beef burger topped with sautéed mushrooms, Swiss cheese and marsala demi-glace served on a brioche bun.

SMOKE HOUSE BURGER (\$11.95)

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

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

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

ORDER ONLINE!

ONLINE ORDERING IS NOW
AVAILABLE! LOG-ON TO
STONESUMMITSTEAKS.COM
AND GET YOUR ORDER TO GO!

SANDWICHES:

ALL SANDWICHES SERVED WITH FRIES

COD SANDWICH (\$8.95)

Battered Atlantic cod served fried on a hoagie roll with tartar sauce.

CHICAGO PHILLY (\$9.95)

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

FRIED GREEN B.L.T. (\$9.95)

Panko fried green tomatoes topped with Applewood smoked bacon, romaine lettuce and bacon jam on Texas toast.

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.

4S PULLED PORK (\$11.95)

Pulled pork topped with onion straws and our signature slaw tossed in Carolina 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 house-made ranch dressing.

STONE SUMMIT CHICKEN (\$11.95)

Grilled chicken breast, topped with Swiss cheese and Applewood smoked bacon served on a brioche bun.

4S STEAK SANDWICH (\$11.95)

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

SALMON B.L.T. (\$11.95)

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

FRIED GROUPER SANDWICH (\$13.95)

Fresh grouper, hand-battered and deep fried and topped with tartar sauce served on a hoagie roll.

DESSERT:

BREAD PUDDING (\$4.95)

Classic New Orleans bread pudding with bourbon sauce.

NEW YORK CHEESECAKE (\$5.95)

New York style from Hank's Cheesecakes in St. Louis.

FUDGE BROWNIE CAKE (\$5.95)

Chocolate fudge brownie cake served warm with vanilla ice cream.

GOOEY BUTTER CAKE (\$5.95)

St. Louis traditional style gooey butter cake.

STONESUMMITSTEAKS.COM

  @EATSTONESUMMIT  

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.