

APPETIZERS:

ONION PETALS (\$6.95)

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

JALAPEÑO CORN NUGGETS (\$7.95)

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

FRIED GREEN TOMATOES (★) (\$8.95)

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

SPINACH & ARTICHOKE DIP (★) (\$8.95)

A blend of spinach, artichokes, onion and three cheeses served hot with tortilla chips. **Add Crab \$4.00**

POTATO WEDGES (\$8.95)

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.

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.

FRIED CALAMARI (\$12.95)

Breaded calamari fried golden brown and seasoned, served with a 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.

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.

PASTA:

BLACKENED CHICKEN (★) (\$11.95 / \$16.95)

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 bread crumbs in a cast iron skillet.

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)

French onion soup with mini filet medallions, topped with croutons and melted Swiss cheese.

LOADED POTATO SOUP (\$3.95 / \$5.95)

Tender potato chunks with crispy bacon, topped with sour cream and mixed 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 for \$1 more!

SEAFOOD COBB SALAD (★) (\$15.95)

Mixed greens topped with shrimp, lump crab, bleu cheese crumbles, Applewood smoked bacon, egg, tomato, cucumber and red onion. 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 FRIES

SPICY BLACK BEAN BURGER (\$10.95)

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

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.

STONE SUMMIT CHICKEN (★) (\$11.95)

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

BUFFALO CHICKEN (\$11.95)

Spicy fried Buffalo chicken topped with bleu cheese crumbles, served on a brioche bun with house-made ranch dressing.

PHILLY BURGER (★) (\$12.95)

8 oz. Angus beef, ground in-house and topped with shaved beef, mixed bell peppers, grilled onions and provol cheese 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 \$1.00

SIDES:

ALL SIDES (\$4.95)

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

PREMIUM SIDES (\$5.95)

SRIRACHA BRUSSELS SPROUTS
ASPARAGUS

STEAKS:

ALL STEAKS SERVED WITH SIDE & HOUSE SALAD

SIRLOIN ✕ (\$12.95 / \$15.95)

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

NEW YORK STRIP (\$21.95)

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

BEEF TOWNEDOS (\$23.95)

6 oz. filet medallions served in a mushroom, mustard and red wine sauce.

RIBEYE (\$23.95 / \$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.

Est. 8^{Angus} FILET (\$41.95)

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

BONE-IN COWBOY STEAK ✕ (\$45.95)

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-ONS:

Try it Oscar style (\$5) or Modiga (\$2)

Add a grilled shrimp skewer (\$6)

Add pan-seared scallops (\$9)

Add a 5 oz. fried or grilled lobster tail (\$12)

ASK YOUR SERVER ABOUT A CUSTOM CUT STEAK

FROM THE BLUFFS:

STEAK KABOBS ✕ (\$12.95 / \$16.95)

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

CHICKEN FRIED CHICKEN (\$13.95)

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

DESSERTS:

BREAD PUDDING (\$5.95)

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.

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 (\$17.95)

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

SEAFOOD:

POPCORN SHRIMP (\$11.95 / \$14.95)

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

FISH AND CHIPS (\$13.95)

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

FRIED SHRIMP PLATTER (\$15.95)

Hand breaded Gulf shrimp, fried golden brown served with coleslaw, cocktail sauce and 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 Southwest beans.

ATLANTIC SALMON ✕ (\$21.95)

Broiled Atlantic salmon served with your choice of white wine butter sauce or house-made sweet chili BBQ sauce 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 (\$23.95)

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

FRESH SEA SCALLOPS (\$26.95)

Fresh sea scallops with brandy cream sauce served with wild rice and a seasonal vegetable.

PORK:

ST. LOUIS PORK STEAK ✕ (\$13.95)

16 oz pork steak smoked in our signature rub, braised, grilled and then brushed with a sweet and smoky BBQ sauce served with fries and coleslaw.

BABY BACK RIBS ✕ (\$15.95 / \$21.95)

Full or half rack of baby back ribs braised in bourbon brown sugar and basted in cherry bourbon BBQ sauce served with fries and coleslaw.

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.

18% GRATUITY ADDED TO PARTIES OF 10 OR MORE.