



STONE SUMMIT

STEAKS • BURGERS • SEAFOOD

STARTERS

ONION PETALS

Flash fried sweet onion petals served with a spicy ranch dipping sauce. 6.95

FRIED GREEN TOMATOES

Panko-breaded green tomatoes, topped with Applewood smoked bacon and feta cheese, drizzled with spicy ranch dressing. 12.95

SMOKED WINGS ^{GF}

Large smoked wings, flash fried and char-grilled, tossed in our house-made wing sauce, served with celery and house-made ranch. 12.95

POTATO WEDGES ^{GF}

Shredded jack and cheddar cheese melted over potato wedges, topped with Applewood smoked bacon and green onions, served with house-made ranch dressing and sour cream. 8.95

FRIED CALAMARI ^{GF}

Fresh calamari steak strips hand-breaded and flash fried, served with marinara. 12.95

COCONUT SHRIMP ^{GF}

Eight large Gulf shrimp, hand-breaded in our house-made coconut breading, flash fried golden brown, served with horseradish orange dipping sauce. 13.95

MUSSELS ^{GF}

1 lb of mussels in a delicate white wine garlic broth and served with garlic bread. Perfect for dipping. 13.95

CRAB CAKES

Two jumbo house-made crab cakes served over jicama slaw with Old Bay remoulade. 15.95

GRILLED STUFFED PORTABELLA CAPS

Grilled garlic brushed portabellas stuffed with sausage, spinach, artichoke hearts, ricotta and provel, topped with toasted bread crumbs and served with toast points. 13.95

PORTABELLA SLICES

Panko-breaded sliced portabellas flash fried with steakhouse aioli. 12.95

SALADS & SOUPS

STEAK & FRENCH ONION

Our twist on the house classic. French onion soup with steak and croutons, topped with melted swiss cheese. Cup 3.95 | Bowl 5.95

TUSCAN WHITE BEAN CHICKEN CHILI ^{GF}

Tender cannellini beans simmered with smoked chicken and served with cheddar jack cheese. Cup 3.95 | Bowl 5.95

SEAFOOD COBB SALAD ^{GF}

Mixed greens topped with shrimp, lump crab, bleu cheese crumbles, Applewood smoked bacon, egg, tomato, cucumber and red onion served with choice of dressing. 15.95

SUMMIT CAESAR ^{GF}

Crisp romaine lettuce, croutons and parmesan cheese tossed in creamy caesar dressing. 5.95

HOUSE SALAD ^{GF}

Mixed greens, tomato, cheddar jack cheese, cucumbers and croutons. 5.95

BABY WEDGE ^{GF}

Small wedge salad with crumbled bacon, tomatoes, bleu cheese and red onion. 6.95

RANCH HAND SALAD

Mixed greens, tender beef, corn and bean fiesta, pico, onion petals, bleu cheese and grape tomatoes with smoky southwest dressing. 12.95

SPICY CITRUS CHICKEN SALAD ^{GF}

Wayne Farms Chef Craft all-natural sous vide chicken breast, candied pecans, golden raisins, red onions, grape tomatoes, cucumber with provel and citrus honey mustard dressing. 14.95

SALAD DRESSINGS:

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

PASTA

All pasta served with garlic bread.

BLACKENED CHICKEN ^{GF}

Blackened chicken breast on a bed of cavatappi pasta with cherry tomatoes and spinach tossed with cream sauce. 16.95

SHRIMP & SCALLOP PASTA ^{GF}

Fresh sea scallops, shrimp, garlic, tomato, and asparagus over a bed of cavatappi pasta, tossed with cream sauce. 26.95

CALAMARI PASTA

Breaded calamari steak served parmigiano style with house-made red sauce on cavatappi pasta. 17.95

SHRIMP & LOBSTER RAVIOLI

Shrimp and lobster ravioli covered in our house-made red sauce, finished with fresh parmesan. 15.95

STEAKHOUSE BOLOGNESE WITH A JUMBO CRAFT MEATBALL

Cavatappi pasta with house-made red sauce and a jumbo craft meatball, finished with parmesan. 13.95

BRAISED BEEF MEZZALUNA

Mezzaluna-shaped pasta filled with Chianti braised short rib topped with house-made red sauce. 15.95

CHICKEN

Served with a salad.

CHICKEN ITALIANO

Grilled chicken breast topped with a creamy garlic sauce, melted parmesan and bread crumbs, over angel hair pasta. 16.95

CHICKEN MODIGA

Grilled chicken breast lightly breaded and grilled, topped with provel cheese, mushrooms and a rich lemon wine butter sauce, served over angel hair pasta. 17.95

GRILLED CHERRY BALSAMIC CHICKEN ^{GF}

Grilled chicken breast layered with a tart red cherry balsamic reduction, served over wild rice. 15.95

CHICKEN OSCAR ^{GF}

Grilled chicken breast with asparagus and crab meat, topped with hollandaise sauce. Served over wild rice. 18.95

At Stone Summit we strive to offer our Gluten Sensitive guests excellent options. These options are prepared in our kitchen and if there is an extreme sensitivity, please make us aware.

We will take extra care to make any subtractions from our menu to make it a very special meal.

We offer GF pasta, buns and desserts. We also offer many vegetarian options.

^{GF} = Gluten Free

^{GF} = Peanut Oil, may request Canola Oil

SIDES 4.95

BAKED POTATO • WILD RICE • MASHED POTATOES • FRESH FRUIT SEASONAL VEGETABLE • SUMMIT SLAW • FRIES

PREMIUM SIDES 5.95

FLASH FRIED BRUSSELS SPROUTS WITH BACON AND BALSAMIC GLAZE WHITE CHEDDAR MAC & CHEESE • ASPARAGUS

*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.

GLUTEN SENSITIVE DISCLAIMER: PLEASE KEEP IN MIND THAT ANY ITEMS PREPARED WITHOUT GLUTEN PRODUCTS ARE MADE IN A FACILITY THAT HANDLES MANY OTHER WHEAT PRODUCTS. DURING NORMAL KITCHEN OPERATIONS, THERE IS A POSSIBILITY FOR FOOD ITEMS TO COME INTO CONTACT WITH WHEAT GLUTEN/PROTEINS. HOWEVER UNLIKELY, WE ARE UNABLE TO GUARANTEE THAT ANY MENU ITEM IS COMPLETELY GLUTEN-FREE.

STEAKS *All steaks are finished with our homemade rosemary butter and served with a side & a house salad*

All of our steaks are hand cut daily for our guests by our trained culinary team to ensure excellent quality.

STEAK AND FRITES

2 marinated skewered petite tenders cooked medium, served with our house fries. 14.95

PETITE TENDER ^{GF}

The second most tender cut of beef cooked to perfection. 6 oz. 12.95 8 oz. 15.95

SIRLOIN ^{GF}

10 oz. sirloin cooked to perfection. 16.95

BACON WRAPPED

PORK LOIN ^{GF}

Two 5 oz. bacon wrapped White Marble Farms center cut pork loin medallions, cooked to perfection. 15.95

FILET MIGNON ^{GF}

Bacon wrapped filet mignon cooked to perfection. 7 oz. 25.95 9 oz. 31.95

CHEF'S MEDALLIONS ^{GF}

Pan seared chef's medallions served medium, with A1 demi glace. 23.95

RIBEYE ^{GF}

Marbled Midwest beef cooked to perfection. 8 oz. 16.95 14 oz. 28.95

NEW YORK STRIP ^{GF}

New York strip, hand-cut from the center. 8 oz. 16.95 14 oz. 25.95

BONE-IN COWBOY STEAK ^{GF}

26 oz. cowboy steak served seasoned and charbroiled to your liking. This bone-in ribeye steak is a cut above the rest. 45.95

4S FILET ^{GF}

12 oz. 30 day aged filet topped with our house-made crab cake and smothered in béarnaise. 41.95

TRY ANY OF OUR HOUSE SAUCES:

Hollandaise • Tarragon Béarnaise • A1 Demi
1 sauce included with your steak. Extra sauces \$1/ea.

ADD-ONS:

Try it Oscar style (\$7) or Modiga (\$3)
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, our culinary team will cut any size requested.

BURGERS & SANDWICHES

All sandwiches & burgers served with fries. All burgers made from fresh beef, ground in-house, cooked rare, mid rare, med, med well or well.

STONE SUMMIT CHICKEN ^{GF}

Grilled chicken breast, topped with swiss cheese and Applewood smoked bacon served on a brioche bun. 11.95

STONE SUMMIT BURGER ^{GF}

Our 1/2 lb, house-ground, chargrilled burger served with a grilled Vidalia onion wheel and steakhouse aioli, on a brioche bun with your choice of cheese. 12.95

American, Cheddar, Bleu Cheese, Provel, Pepper Jack & Swiss.

Add Applewood Smoked Bacon 1.50
Add a Fried Egg 1.00

BISON BURGER ^{GF}

1/2 lb, locally sourced bison burger cooked to perfection on a brioche bun with your choice of cheese. 13.95

THE IMPOSSIBLE BURGER

The veggie burger of all veggie burgers - a plant-based burger patty on a brioche bun - it's the best out there! 12.95

BUFFALO CHICKEN

Hand breaded spicy buffalo chicken, fried and topped with bleu cheese crumbles, served on a brioche bun, with house-made ranch dressing. 11.95

SEAFOOD

ATLANTIC SALMON ^{GF}

Fresh Atlantic salmon cooked on cast iron, finished with chili lime honey sauce, served with seasonal vegetables and wild rice. 23.95

FISH & SHRIMP TACOS

Three grilled fish and Gulf shrimp soft tacos topped with mango pico de gallo, shredded lettuce and avocado, served with southwest beans. 15.95

FRESH SEA SCALLOPS ^{GF}

Fresh Georges Bank sea scallops pan seared and finished with tarragon butter, served over lemon risotto and asparagus. 28.95

FISH AND CHIPS

Battered cod served with coleslaw, house-made tartar sauce and fries. 13.95

TILAPIA ^{GF}

Pan-seared tilapia finished with a tomato basil cream sauce served with seasonal vegetables and wild rice. 18.95

MAHI ROCKEFELLER ^{GF}

Fresh mahi, grilled and topped with roasted shallot, bacon, spinach, white wine and provel finished in the oven and served over bacon risotto. 23.95

FRIED SHRIMP PLATTER

Choose coconut or hand breaded shrimp served with slaw and fries. 15.95

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18% GRATUITY ADDED TO PARTIES OF 10 OR MORE.

SIGNATURE SUMMIT ITEMS

STEAK KABOBS

Large kabob with steak medallions, grilled bell peppers, mushrooms and onions served over wild rice or seasonal vegetable. 12.95
Add 1 Kabob for 4.00

LOBSTER MAC & CHEESE

White cheddar mornay sauce tossed with lobster meat and cavatappi noodles and served with garlic bread. 23.95

SHRIMP, LOBSTER & CRAB ROLL

A classic- St. Louis-style fresh garlic hoagie with seasoned shrimp, lobster, crab, fresh lemon and old bay remoulade. Served with fries. 23.95

DESSERT

FUDGE BROWNIE CAKE

Chocolate fudge brownie cake served warm with vanilla ice cream. 5.95

BREAD PUDDING

Classic New Orleans bread pudding with bourbon sauce. 5.95

GOOEY BUTTER CAKE

St. Louis traditional style gooey butter cake. 5.95

NEW YORK CHEESECAKE

New York style from Hank's Cheesecakes in St. Louis. 5.95

VANILLA BEAN BRULEE ^{GF}

Creme brulee custard, Madagascar vanilla and baby oat crust. 5.95