



STONE SUMMIT

STEAKS • BURGERS • SEAFOOD

STARTERS

COCONUT SHRIMP

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

ONION PETALS

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

CRAB CAKES

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

FRIED GREEN TOMATOES

Panko-breaded green tomatoes, topped with Applewood smoked bacon and feta cheese, drizzled with spicy ranch dressing. 11.95

FRIED CALAMARI

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

SMOKED WINGS

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

MUSSELS

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

POTATO WEDGES

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

SEAFOOD

&

PASTA

FISH & SHRIMP TACOS

Two grilled fish and Gulf shrimp soft tacos topped with mango pico de gallo, shredded lettuce and avocado, served with southwest beans. 11.95

FISH AND CHIPS

Battered cod served with coleslaw, tartar sauce and fries. 12.95

BLACKENED CHICKEN PASTA

Blackened chicken breast on a bed of cavatappi pasta with cherry tomatoes and spinach tossed with cream sauce served with garlic bread. 12.95

LUNCH MENU

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

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

COBB SALAD

Applewood smoked bacon, egg, bleu cheese crumbles, tomato, cucumber and red onion on top of mixed greens with grilled chicken and your choice of dressing. 13.95

HOUSE SALAD

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

SUMMIT CAESAR

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

SANIBEL SALAD

A crab, shrimp and avocado tower on top of mixed greens with tomato, egg, cucumber and your choice of dressing. 15.95

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

SALAD DRESSINGS:

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

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.

= Gluten Free = Peanut Oil, may request Canola Oil

SIDES 4.95

FRIES • WILD RICE • FRESH FRUIT • SEASONAL VEGETABLE • SUMMIT SLAW

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.

BURGERS & SANDWICHES

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



American, Cheddar, Bleu Cheese, Provel, Pepper Jack & Swiss.
Add Applewood Smoked Bacon 1.50 | Add a Fried Egg 1.00

STONE SUMMIT CHICKEN ^{GF}

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

COD SANDWICH ^{GF}

Battered cod filet served fried on a hoagie roll with tartar sauce. 10.95

THE SUMMIT BISON BURGER ^{GF}

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

FRIED GREEN B.L.T.

Panko-fried green tomatoes topped with Applewood smoked bacon, iceberg lettuce and bacon jam on Texas toast. 10.95

SALMON B.L.T. ^{GF}

Blackened salmon served with Applewood smoked bacon, tomatoes, iceberg lettuce and lemon aioli, served on Texas toast. 13.95

SHAVED PRIME RIB ^{GF}

Slow roasted prime rib served on a toasted hoagie roll with provel cheese and Au jus. 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. 12.95

4S STEAK SANDWICH ^{GF}

Petite tender grilled and topped with provel cheese served on a garlic cheese hoagie roll. 12.95

MEATBALL SUB

Our house-made meatballs, smothered in marinara, topped with provel cheese and served on a toasted hoagie bun. 10.95

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

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

HOUSEMADE ITALIAN BEEF ^{GF}

Slow roasted beef strip loin, provel cheese, topped with house made giardiniera on a toasted hoagie with Au jus. 11.95

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}

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



STEAKS

All steaks served with side & a house salad

FILET MIGNON ^{GF}

Bacon-wrapped filet mignon cooked to perfection. 7 oz. 25.95

NEW YORK STRIP ^{GF}

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

PETITE TENDER ^{GF}

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

RIBEYE ^{GF}

Marbled Midwest beef cooked to perfection. 16.95

Ask your server about a custom cut steak, our culinary team will cut any size requested.

*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.

ORDER ONLINE!

Online ordering is now available! log on to STONESUMMITSTEAKS.COM and get your order to go!