



# LUNCH MENU

AVAILABLE 11<sup>AM</sup> - 4<sup>PM</sup>

## STONE SUMMIT

STEAKS • BURGERS • SEAFOOD

### STARTERS

#### ONION PETALS

Fried sweet onion petals served with spicy ranch dressing. 7.95

#### POTATO WEDGES <sup>GF</sup>

Topped with melted shredded jack and cheddar cheese, Applewood smoked bacon, and green onions. Served with house-made ranch and sour cream. 9.95

#### FRIED PICKLE CHIPS

Served with spicy ranch dressing. 9.95

#### SMOKED WINGS <sup>GF</sup>

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

#### FRIED GREEN TOMATOES

Topped with Applewood smoked bacon and feta cheese, drizzled with spicy ranch dressing. 12.95

#### FRIED CALAMARI <sup>GF</sup>

Fresh Calamari steak strips and pickled hot peppers, breaded and flash fried served with creamy garlic aioli. 13.95

#### MUSSELS <sup>GF</sup>

1 lb of mussels in a delicate white wine, fennel and garlic broth with tomatoes served with garlic bread. 13.95

#### COCONUT SHRIMP <sup>GF</sup>

Hand-breaded in our house-made coconut breading, flash fried golden brown, served with orange horseradish marmalade. 14.95

#### CRAB CAKES

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



### SALADS & SOUPS

#### STEAK & FRENCH ONION SOUP

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

#### SPIKED TEQUILA CHICKEN FIESTA SOUP <sup>GF</sup>

Tender chicken, roasted sweet corn, green and red peppers, spicy jalapeño and cilantro, topped with jack & cheddar cheese. Cup 3.95 | Bowl 5.95

#### JAMAICAN JERK CHICKEN SALAD

Mixed greens with mango Pico de Gallo, red onions, tomatoes, avocado and cilantro with lime, topped with grilled jerk chicken breast. 13.95

#### HOUSE SALAD <sup>GF</sup>

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

#### SUMMIT CAESAR <sup>GF</sup>

Crisp romaine lettuce, parmesan cheese and croutons tossed in creamy Caesar dressing served with a parmesan tuile. 5.95

#### SANIBEL SALAD <sup>GF</sup>

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

#### COBB SALAD <sup>GF</sup>

Applewood smoked bacon, egg, bleu cheese crumbles, tomatoes, cucumbers and red onion on top of mixed greens with grilled chicken. 13.95

#### SALAD DRESSINGS:

Raspberry Vinaigrette, Bleu Cheese <sup>GF</sup>, Ranch <sup>GF</sup>, Caesar, Honey Mustard, French, Thousand Island, House-Made Mayfair <sup>GF</sup> and Italian <sup>GF</sup>

### PASTA & SEAFOOD

All of our seafood dishes can be enjoyed blackened or with a lemon white wine butter sauce.

#### ATLANTIC SALMON <sup>GF</sup>

Atlantic salmon cooked on cast iron, finished with garlic and brown sugar glaze, served with seasonal vegetables and wild rice. 23.95

#### CREOLE RED FISH <sup>GF</sup>

Red fish cooked on cast iron and finished with andouille sausage, peppers and a lemon white wine butter sauce. 18.95

#### FISH AND CHIPS <sup>GF</sup>

Battered cod served with slaw, tartar sauce and fries. 13.95

#### FISH & SHRIMP TACOS

Two grilled fish and shrimp soft tacos topped with mango pico de gallo, shredded lettuce and avocado, served with chili lime fries. 12.95

#### BLACKENED CHICKEN PASTA <sup>GF</sup>

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

#### FRIED SHRIMP <sup>GF</sup>

Choose six coconut or hand breaded shrimp served with fries. 15.95

### SIDES

MASHED POTATOES<sup>GF</sup> | WILD RICE | BAKED POTATO<sup>GF</sup>  
SEASONAL VEGETABLE<sup>GF</sup> | SUMMIT SLAW<sup>GF</sup> | FRIES  
SMOKED 5 CHEESE MAC & CHEESE | SAUTÉED ASPARAGUS<sup>GF</sup>  
SAUTÉED MUSHROOMS<sup>GF</sup> | BRUSSELS SPROUTS <sup>GF</sup> W/ BACON & BALSAMIC GLAZE

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.

<sup>GF</sup> = Gluten Free option available (ask for details)

<sup>GF</sup> = Peanut Oil, may request Canola Oil

\*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,  
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 <sup>GF</sup>

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

## CHICKEN ITALIANO <sup>GF</sup>

Fresh grilled chicken topped with our house-made parmesean ranch on a brioche bun. 11.95

## AHI TUNA SANDWICH <sup>GF</sup>

Ahi tuna rolled in sesame seeds, grilled rare and topped with Asian slaw and sriracha aioli on a brioche bun. 15.95

## 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. <sup>GF</sup>

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

## SHAVED PRIME RIB <sup>GF</sup>

Slow roasted prime rib served on a toasted hoagie roll with provel cheese and Au jus. 14.95

## BUFFALO CHICKEN

Hand breaded spicy buffalo chicken, flash fried and topped with bleu cheese crumbles served on a brioche bun with house-made ranch dressing. 12.95

## 4S STEAK SANDWICH <sup>GF</sup>

6 oz grilled sirloin topped with provel cheese on a hoagie roll. 13.95

## HOUSEMADE ITALIAN BEEF <sup>GF</sup>

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

## BISON BURGER <sup>GF</sup>

1/2 lb bison burger cooked to perfection on a brioche bun with your choice of cheese. 15.95

## STONE SUMMIT BURGER <sup>GF</sup>

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

## BLACK BEAN BURGER

Grilled black bean burger served with mango pico-de-gallo and avocado on a grilled brioche bun. 12.95

## DESSERTS

### FUDGE BROWNIE CAKE

Served warm with vanilla ice cream. 5.95

### BOURBON PECAN BREAD PUDDING

Chocolate barrel bourbon with toasted pecans finished with whipped cream. 5.95

### GOOEY BUTTER CAKE

A St. Louis tradition. 5.95

### NEW YORK CHEESECAKE

Proudly served from Hank's cheesecakes in St. Louis. 5.95

### CLASSIC CREME BRULEE <sup>GF</sup>

A French classic with vanilla bean and caramelized sugar. 5.95

## STEAKS

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

### FILET MIGNON <sup>GF</sup>

USDA aged Angus beef, bacon wrapped and cooked to perfection. 7 oz. 25.95 | 9 oz. 31.95

### NEW YORK STRIP <sup>GF</sup>

USDA aged Greater Omaha Beef, locally sourced in the Midwest, hand-cut from the center. 12 oz. 21.95 | 14 oz. 25.95

### HAND CUT SIRLOIN <sup>GF</sup>

USDA aged Greater Omaha Beef, locally sourced in the Midwest. 6 oz. 13.95 | 8 oz. 15.95

### RIBEYE <sup>GF</sup>

USDA aged Greater Omaha Beef, Locally sourced in the Midwest. 12 oz. 23.95 | 14 oz. 28.95

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

“SOMETHING FOR EVERYONE”

## ORDER ONLINE!

Online ordering is now available! log on to [STONESUMMITSTEAKS.COM](http://STONESUMMITSTEAKS.COM) and get your order to go!