



STONE SUMMIT

STEAKS • BURGERS • SEAFOOD

STARTERS

ONION PETALS

Fried sweet onion petals served with spicy ranch dressing. 7.95

FRIED PICKLE CHIPS

Served with spicy ranch dressing. 9.95

POTATO WEDGES

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 GREEN TOMATOES

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

SMOKED WINGS

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 CALAMARI

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

MUSSELS

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

COCONUT SHRIMP

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

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.

🔥 = Peanut Oil, may request Canola Oil

GF = Gluten Free option available (ask for details)

SIDES

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

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

HOUSE SALAD

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

SUMMIT CAESAR

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

SALAD DRESSINGS:

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

SIGNATURE SUMMIT ITEMS

CHIPOTLE MAC & CHEESE WITH SHRIMP

House-made chipotle mac and cheese served with grilled shrimp and garnished with a panko crab meat topping. Served with salad and garlic bread. 18.95

CENTER CUT TOP SIRLOIN NEPTUNE

Grilled sirloin covered with grilled shrimp, asparagus and bernaise sauce. Served with a side and a salad. 6 oz. 19.95 | 8 oz. 21.95

FILET AND SHRIMP

Filet and hand breaded coconut or fried shrimp. Served with a side and a salad. 7 oz. 31.95 | 9 oz. 37.95

“SOMETHING FOR EVERYONE”

BABY WEDGE

Small wedge salad with crumbled bacon, tomatoes, bleu cheese and red onion. 7.95

SPINACH TUNA SALAD

Ahi tuna seared rare and dressed over baby spinach, red onions, tomatoes, feta cheese, carrots, candied pecans and creamy balsamic dressing. 16.95

STRAWBERRY AVOCADO CHICKEN SALAD

Grilled chicken breast with mixed greens, spinach, avocado, tomatoes, cucumbers, strawberries, feta cheese and poppyseed dressing 14.95

SEAFOOD COBB SALAD

Mixed greens topped with shrimp, lump crab, bleu cheese crumbles, Applewood smoked bacon, egg, tomatoes, cucumbers and red onion served with choice of dressing. 16.95

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 provol cheese, mushrooms and a rich lemon wine butter sauce, over angel hair pasta. 17.95

CHICKEN OSCAR

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

PASTA

SERVED WITH GARLIC BREAD.

BLACKENED CHICKEN

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

SHRIMP & SCALLOP PASTA

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

SHRIMP & LOBSTER RAVIOLI

Shrimp and lobster ravioli covered in a garlic cream sauce, finished with fresh parmesan. 16.95

BAKED POTATO® | WILD RICE | MASHED POTATOES®
SEASONAL VEGETABLE® | SUMMIT SLAW® | FRIES
BRUSSELS SPROUTS WITH BACON AND BALSAMIC GLAZE | SAUTÉED MUSHROOMS®
SMOKED 5 CHEESE MAC & CHEESE | SAUTÉED 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 KABOBS ^{GF}

Large kabob with steak medallions, grilled bell peppers, mushrooms and onions. 1 kabob 12.95 | 2 kabobs 16.95

SIRLOIN ^{GF}

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

BONE IN CHOPS ^{GF}

Two 6 oz. Frenched bone-in pork chops served with sweet and spicy Korean pepper BBQ sauce. 15.95

FILET MIGNON ^{GF}

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

RIBEYE ^{GF}

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

NEW YORK STRIP ^{GF}

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

PORTERHOUSE ^{GF}

Well marbled filet and New York strip combined into one 20 oz. steak - USDA aged Greater Omaha beef. 38.95

TRY ANY OF OUR HOUSE SAUCES:

- Hollandaise •
- Tarragon Béarnaise •
- Demi-glace •
- Champagne Bleu Cheese •

1 sauce included with your steak.
Extra sauces 2/ea.

ADD-ONS:

Try it Oscar style (7) or Modiga (3)
Grilled shrimp skewer (6)
Pan-seared scallops (9)
Crab cake with hollandaise (10)
5 oz. fried or grilled lobster tail (12)

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

SEAFOOD

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

ATLANTIC SALMON ^{GF}

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

FISH AND SHRIMP TACOS

Three grilled fish and shrimp soft tacos topped with mango pico de gallo, shredded lettuce and avocado, served with chili lime fries. 17.95

FRESH SEA SCALLOPS ^{GF}

Fresh Georges Bank sea scallops pan seared and finished with our house lobster cream sauce, served over spinach mushroom parmesan risotto and asparagus. 28.95

FISH AND CHIPS ^{GF}

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

FRIED SHRIMP ^{GF}

Choose eight coconut or hand breaded shrimp served with slaw and fries. 17.95

TILAPIA ^{GF}

Blackened Tilapia cooked on cast iron in a sun-dried tomato caper and basil cream sauce served with seasonal vegetables and wild rice. 18.95

MAHI ROCKEFELLER ^{GF}

Mahi cooked on cast iron and topped with roasted shallot, bacon, spinach, and finished with hollandaise over spinach mushroom parmesan risotto. 23.95

CREOLE RED FISH ^{GF}

Red fish cooked on cast iron and finished with andouille sausage, peppers and bernaise sauce. 18.95

ONLINE ORDERING

ENJOY ALL OF YOUR STONE SUMMIT FAVORITES ANYTIME AT HOME!

Online ordering is now available from Stone Summit. Order ahead and you can pick up your favorites any time. It is QUICK, FREE and EASY to get started.

WWW.STONESUMMITSTEAKS.COM



*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.



STONE SUMMIT

STEAKS • BURGERS • SEAFOOD

BURGERS & SANDWICHES

All sandwiches & burgers served with fries. All burgers made from fresh beef, 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

BISON BURGER ^{GF}

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

BLACK BEAN BURGER

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

AHI TUNA SANDWICH

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

American, Cheddar, Bleu Cheese, Provel, Pepper Jack or Swiss

Add Applewood Smoked Bacon 1.50
Add a Fried Egg 1.00

DESSERTS

FUDGE BROWNIE CAKE

Served warm with vanilla ice cream. 5.95

CLASSIC CREME BRULEE ^{GF}

A French classic with vanilla bean and caramelized sugar. 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

BOURBON PECAN BREAD PUDDING

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