

STARTERS



POTATO WEDGES | \$13^{GF}

TOPPED WITH MONTEREY-JACK CHEDDAR, APPLEWOOD SMOKED BACON, AND GREEN ONIONS. SERVED WITH HOUSE-MADE RANCH AND SOUR CREAM

SPINACH & ARTICHOKE DIP | \$14

SERVED WITH WARM, FLASH FRIED PITA CHIPS AND ST. LOUIS STYLE CHEESE

FRIED GREEN TOMATOES | \$14

FLASH FRIED AND TOPPED WITH APPLEWOOD SMOKED BACON AND FETA CHEESE, DRIZZLED WITH SPICY RANCH

MUSSELS W/ GARLIC BREAD | \$17^{GF}

1 LB OF MUSSELS IN A DELICATE WHITE WINE, FENNEL, TOMATO AND GARLIC BROTH SERVED WITH GARLIC BREAD

AHI TUNA | \$17

SEARED RARE AND COATED WITH BLACK SESAME SEEDS OVER ASIAN SLAW DRIZZLED WITH BALSAMIC GLAZE

SMOKED WINGS | MARKET PRICE^{GF}

FLASH FRIED AND CHAR-GRILLED, TOSSED IN OUR HOUSE-MADE WING SAUCE SERVED WITH CELERY AND BLEU CHEESE OR HOUSE-MADE RANCH

SOUPS AND SALADS



HOUSE SALAD | \$7^{GF}

MIXED GREENS, PROVEL CHEESE, CROUTONS, DICED CUCUMBERS AND TOMATOES TOPPED WITH AN ONION RING

SUMMIT CAESAR | \$7^{GF}

CRISP ROMAINE LETTUCE, PARMESAN CHEESE AND CROUTONS TOSSED IN CREAMY CAESAR DRESSING

4\$ GRILLER | \$17^{TRY IT CRISPY OR GRILLED}

MIXED GREENS, MONTEREY-JACK CHEDDAR, TOMATO AND APPLEWOOD SMOKED BACON TOPPED WITH CHICKEN SUB SALMON OR STEAK FOR \$5

COBB SALAD | \$20

MIXED GREENS, APPLEWOOD SMOKED BACON, BLEU CHEESE, AVOCADO, EGG AND TOMATOES TOPPED WITH YOUR CHOICE OF CHICKEN OR SHRIMP

FRENCH ONION | CUP \$6^{OR} BOWL \$8

OUR TWIST ON A CLASSIC WITH TENDER STEAK AND CROUTONS TOPPED WITH MELTED SWISS CHEESE

SOUP OF THE DAY | CUP \$6^{OR} BOWL \$8

ASK YOUR SERVER FOR DETAILS ON TODAY'S SELECTION

SALAD DRESSING:

RASPBERRY HOUSE VINAIGRETTE
BLEU CHEESE^{GF}, RANCH^{GF}, CAESAR,
HONEY MUSTARD, FRENCH, THOUSAND
ISLAND, HOUSE-MADE MAYFAIR^{GF}
ITALIAN AND LITE RANCH



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BURGERS AND SANDWICHES



BURGERS AND SANDWICHES SERVED WITH A SIDE

BLACK BEAN BURGER | \$14

SERVED WITH MANGO PICO-DE-GALLO AND AVOCADO ON A SESAME SEED BUN

STONE SUMMIT CHICKEN | \$16^{GF}

GRILLED OR HAND BREADED CHICKEN BREAST, TOPPED WITH APPLEWOOD SMOKED BACON, AVOCADO AND YOUR CHOICE OF CHEESE ON A SESAME SEED BUN WITH A SIDE OF SPICY RANCH

STONE SUMMIT BURGER | \$17^{GF}

1/2 LB HOUSE-GROUND, CHARGRILLED BURGER SERVED WITH A GRILLED VIDALIA ONION WHEEL AND STEAKHOUSE AIOLI ON A SESAME SEED BUN WITH YOUR CHOICE OF CHEESE COOKED TO YOUR PREFERENCE

SHAVED PRIME RIB | \$22

WITH PROVEL CHEESE AND AU JUS SERVED ON A GRILLED HOAGIE ROLL

CHEESES: AMERICAN, CHEDDAR, BLEU CHEESE,
PROVEL, PEPPER JACK & SWISS
ADD APPLEWOOD SMOKED BACON \$1.50 | FRIED EGG \$1

CHICKEN



SERVED WITH A HOUSE SALAD

CHICKEN ITALIANO | \$20

GRILLED, TOPPED WITH A CREAMY GARLIC SAUCE, MELTED PARMESAN AND BREAD CRUMBS SERVED OVER ANGEL HAIR PASTA

CHICKEN MODIGA | \$21

GRILLED, LIGHTLY BREADED AND TOPPED WITH PROVEL CHEESE, MUSHROOMS AND WHITE WINE LEMON BUTTER SAUCE SERVED OVER ANGEL HAIR PASTA

CHICKEN GAMBERRETTI | \$23

GRILLED, LIGHTLY BREADED AND TOPPED WITH PROVEL CHEESE, BROCCOLI, MUSHROOMS AND SHRIMP IN A WHITE WINE LEMON BUTTER SAUCE SERVED OVER ANGEL HAIR PASTA

PASTA



SERVED WITH GARLIC BREAD

BLACKENED CHICKEN | \$21^{GF}

SERVED ON A BED OF CAVATAPPI NOODLES WITH TOMATOES AND SPINACH TOSSED WITH CREAM SAUCE

ULTIMATE CAJUN PASTA | \$22^{GF}

SHRIMP, ANDOUILLE SAUSAGE AND CHICKEN SERVED ON A BED OF CAVATAPPI NOODLES IN AN OLD BAY CREAM SAUCE

SIDES



- BAKED POTATO
- FRIES
- MASHED POTATOES
- RICE PILAF
- 4\$ MAC & CHEESE
- SEASONAL VEGETABLE
- FLASH FRIED BRUSSELS SPROUTS^{WITH BACON AND BALSAMIC GLAZE}
- COLE SLAW

**ASK ABOUT OUR KETO-FRIENDLY
AND GLUTEN-FREE SELECTIONS**

(GF) = GLUTEN FREE OPTION AVAILABLE

"SOMETHING FOR EVERYONE"

Hand Cut Steaks



STEAKS ARE FINISHED WITH OUR HOMEMADE ROSEMARY BUTTER
AND SERVED WITH YOUR CHOICE OF SIDE & HOUSE SALAD
ADD TARRAGON BÉARNAISE SAUCE

SIRLOIN.....	6oz. 8oz.	\$17 / \$19
FILET MIGNON.....	7oz. 9oz.	\$32 / \$38
NY STRIP.....	12oz. 14oz.	\$32 / \$36
RIBEYE.....	12oz. 14oz.	\$38 / \$43

Add On's

ADD SAUTÉED MUSHROOMS - \$3

ADD SAUTÉED ONIONS - \$3

ADD GRILLED SHRIMP SKEWER - \$8

ADD FRIED SHRIMP - \$8

ADD COCONUT SHRIMP - \$9

TRY SOMETHING NEW

ASK FOR IT 'GAMBERRETTI STYLE' - \$6

Cocktails



- ▶ 4S WELL WATER | \$9
- ▶ SUMMIT COSMO | \$10
- ▶ KENTUCKY MULE | \$9
- ▶ MISSOURI MULE | \$9
- ▶ REDEMPTION MANHATTAN | \$14
- ▶ SKINNY MULE | \$9
- ▶ 4S MARGARITA | \$14
- ▶ 4S BLOODY MARY | \$12
- ▶ RED SANGRIA | \$7
- ▶ WHITE SANGRIA | \$7
- ▶ 4S OLD FASHIONED | \$9

Wine Flights



3 - 3OZ. GLASSES

BIG BOLD RED | \$15

- ▶ TRIVENTO RESERVE MALBEC
- ▶ STORYPOINT CABERNET SAUVIGNON
- ▶ BAROSSA VALLEY ESTATE SHIRAZ

EXPLORE WHITE WINE | \$15

- ▶ SHANNON RIDGE CALIFORNIA SAUVIGNON BLANC
- ▶ PACIFICANA CALIFORNIA CHARDONNAY
- ▶ CARL GRAFF MOSEL GERMAN RIESLING

Signature Items



SIGNATURE ENTREES SERVED WITH A HOUSE SALAD

FILET & SHRIMP | \$38 / \$44^{GF}

YOUR CHOICE OF COCONUT OR FRIED SHRIMP
SERVED WITH YOUR CHOICE OF SIDE

STEAK GAMBERRETTI | \$25

8oz SIRLOIN LIGHTLY BREADED AND TOPPED WITH PROVEL CHEESE,
BROCCOLI, MUSHROOMS AND SHRIMP IN A WHITE WINE LEMON
BUTTER SAUCE SERVED OVER ANGEL HAIR PASTA

MAHI | \$29^{GF}

PAN SEARED, BRUSHED WITH TERIYAKI SAUCE AND TOPPED WITH
MANGO SALSA SERVED WITH SEASONAL VEGETABLE & RICE PILAF

SEAFOOD



FISH & CHIPS | \$17

BATTERED COD SERVED WITH FRIES, SLAW AND TARTAR SAUCE

PARMESAN CRUSTED TILAPIA | \$18

SERVED WITH RICE PILAF AND SEASONAL VEGETABLES

FRIED SHRIMP | \$19

BREADED SHRIMP SERVED WITH COCKTAIL SAUCE,
COLE SLAW AND FRIES

FISH & SHRIMP TACOS | \$19

GRILLED AND BLACKENED, TOPPED WITH MANGO PICO DE GALLO,
LETTUCE AND AVOCADO, SERVED WITH CHILI LIME FRIES AND SPICY
RANCH

COCONUT SHRIMP | \$21

FLASH FRIED GOLDEN BROWN WITH ORANGE HORSE RADISH
MARMALADE, SERVED WITH SEASONAL VEGETABLE AND SIDE

SHRIMP TORTELLINI | \$21

TORTELLINI TOSSED WITH SHRIMP AND
BROCCOLI IN A CREAMY ALFREDO SAUCE

ATLANTIC SALMON | \$28^{GF}

PAN SEARED, FINISHED WITH A SPICY PLUM SAUCE,
SERVED WITH SEASONAL VEGETABLES AND RICE PILAF

MAHI AND ATLANTIC SALMON CAN BE ENJOYED
BLACKENED OR WITH WHITE WINE LEMON BUTTER SAUCE

Whiskey Flight



HEAVEN HILL FLIGHT | \$15

- ▶ ELIJAH CRAIG BOURBON
- ▶ LARCENY BOURBON
- ▶ BERNHEIM ORIGINAL WHISKEY



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ASK ABOUT OUR KETO-FRIENDLY AND GLUTEN-FREE SELECTIONS

*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.

“SOMETHING FOR EVERYONE”