



STONE SUMMIT

STEAKS • BURGERS • SEAFOOD

STARTERS

FRIED GREEN TOMATOES

Flash fried and topped with Applewood smoked bacon and feta cheese, drizzled with spicy ranch (14)



POTATO WEDGES ^{GF}

Topped with Monterey-Jack cheddar, Applewood smoked bacon, and green onions. Served with house-made ranch and sour cream (14)

SPINACH & ARTICHOKE DIP

Served with warm, flash fried pita chips and St. Louis-style cheese (15)

BAKED BRIE

With honey, pecans and cranberries served with crostini's (15)

MUSSELS ^{GF}

1 lb of mussels in a delicate white wine, fennel, tomato and garlic broth served with garlic bread (18)

AHI TUNA

Seared rare and coated with black sesame seeds over Asian slaw drizzled with balsamic glaze (18)

SMOKED WINGS ^{GF}

Flash fried and char-grilled, tossed in our house-made wing sauce served with celery and bleu cheese or house-made ranch (18)

STEAKS

Steaks are finished with our homemade rosemary butter and served with your choice of side & house salad

All of our steaks are hand cut for our guests by our trained culinary team to ensure excellent quality.
Steaks cooked rare, medium rare, medium, medium well or well.

SIRLOIN ^{GF}

6oz. (19) / 8oz. (21)

FILET MIGNON ^{GF}

7oz. (34) / 9oz. (40)

N.Y. STRIP ^{GF}

12oz. (34) / 14oz. (38)

RIBEYE ^{GF}

12oz. (40) / 14oz. (45)

SIDES

4S MAC & CHEESE | SEASONAL VEGETABLE ^{GF} | COLE SLAW
FLASH FRIED BRUSSELS SPROUTS ^{GF} | BAKED POTATO ^{GF} | FRIES
MASHED POTATOES ^{GF} | RICE PILAF

SOUPS & SALADS

STEAK & FRENCH ONION SOUP

Our twist on a classic with tender steak and croutons topped with melted Swiss cheese Cup (6) | Bowl (8)

HOUSE SALAD ^{GF}

Mixed greens, provol cheese, croutons, diced cucumbers and tomatoes topped with an onion ring (7)

4S GRILLER ^{GF}

Mixed greens, Monterey-Jack cheddar, tomato and Applewood smoked bacon topped with chicken (17)

SUB SALMON OR STEAK FOR \$5

SOUP OF THE DAY

Ask your server for details on today's selection
Cup (6) | Bowl (8)

SUMMIT CAESAR ^{GF}

Crisp romaine lettuce, parmesan cheese and croutons tossed in creamy Caesar dressing (7)

COBB SALAD ^{GF}

Mixed greens, Applewood smoked bacon, bleu cheese, avocado, egg and tomatoes topped with your choice of chicken or shrimp (20)

SALAD DRESSINGS:

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

SEAFOOD

Mahi and Atlantic Salmon can be enjoyed blackened or with white wine lemon butter sauce

FISH & CHIPS

Battered cod served with fries, slaw and tartar sauce (18)

PARMESAN CRUSTED TILAPIA

Served with rice pilaf and seasonal vegetables (20)

FRIED SHRIMP

Breaded shrimp served with cocktail sauce, cole slaw and fries (20)

FISH & SHRIMP TACOS

Grilled and blackened, topped with mango pico de gallo, lettuce and avocado, served with chili lime fries and spicy ranch (21)



COCONUT SHRIMP

Flash fried golden brown with orange horseradish marmalade, served with seasonal vegetable and side (23)

SHRIMP TORTELLINI

Tortellini tossed with shrimp and broccoli in a creamy alfredo sauce (23)

ATLANTIC SALMON ^{GF}

Pan seared, finished with a spicy plum sauce, served with seasonal vegetables and rice pilaf (30)

MAHI ^{GF}

Pan seared, brushed with teriyaki sauce and topped with mango salsa served with seasonal vegetable & rice pilaf (31)

“SOMETHING FOR EVERYONE”

TRY OUR HOUSE SAUCE:

Tarragon Béarnaise
1 sauce included with your steak
Extra sauces 2/each

ADD-ONS:

Add sautéed mushrooms (4)
Add sautéed onions (4)
Add grilled shrimp skewer (9)
Add fried shrimp (9)
Add coconut shrimp (10)

ASK FOR IT “GAMBERRETTI STYLE”

(7)

*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.

CHICKEN

SERVED WITH A HOUSE SALAD

CHICKEN ITALIANO

Grilled, topped with a creamy garlic sauce, melted parmesan and bread crumbs served over angel hair pasta (22)

CHICKEN MODIGA

Grilled, lightly breaded and topped with provol cheese, mushrooms and white wine lemon butter sauce served over angel hair pasta (23)

CHICKEN GAMBERRETTI

Grilled, lightly breaded and topped with Provel cheese, broccoli, mushrooms and shrimp in a white wine lemon butter sauce served over angel hair pasta (25)

PASTA

SERVED WITH GARLIC BREAD

BLACKENED CHICKEN ^{GF}

Served on a bed of cavatappi noodles with tomatoes and spinach tossed with cream sauce (23)

ULTIMATE CAJUN PASTA ^{GF}

Shrimp, andouille sausage and chicken served on a bed of cavatappi noodles in an old bay cream sauce (24)



Signature SUMMIT ITEMS

SERVED WITH A HOUSE SALAD

FILET & SHRIMP ^{GF}

Your choice of coconut or fried shrimp served with your choice of side 7oz. (43) / 9oz. (49)

STEAK GAMBERRETTI

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 (28)



STEAK DIANE

Filet medallions with sauteed mushrooms in a buttery flambéed cognac sauce served over spinach with your choice of side (38)

BURGERS & SANDWICHES

All sandwiches & burgers served with fries.

All burgers made from fresh beef, cooked rare, medium rare, medium, medium well or well.

BLACK BEAN BURGER

Served with mango pico-de-gallo and avocado on a Sesame Seed bun (15)

SHAVED PRIME RIB

Topped with provol cheese served on a grilled hoagie roll with creamy horseradish and Au jus (23)

STONE SUMMIT CHICKEN ^{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 (17)

STONE SUMMIT BURGER ^{GF}

1/2 lb house-ground, chargrilled burger served with a grilled Vidalia onion wheel and steakhouse aioli (18)



AMERICAN, CHEDDAR, BLEU CHEESE, PROVEL, PEPPER JACK & SWISS

ADD APPLEWOOD SMOKED BACON (1.50) | ADD A FRIED EGG (1)

DESSERTS

NEW YORK CHEESECAKE

Classic N.Y. style cheesecake (7)

MOLTEN CAKE

Covered with chocolate sauce served with ice cream (8)

TURTLE CHEESECAKE

Covered with chocolate sauce, caramel and candied pecans (8)

4S DESSERT SAMPLER

Can't decide on one? Try them all (14)

GOOEY BUTTER CAKE

A St. Louis tradition (7)

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 items as well as many vegetarian options. Ask your server for details.

ASK ABOUT OUR KETO-FRIENDLY SELECTIONS

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18% GRATUITY ADDED TO PARTIES OF 8 OR MORE.

WINE FLIGHTS

BIG BOLD RED

- Dom Les Aphillanthes Cote-du-Rhône -
- Storypoint Cabernet Sauvignon -
- Trivento Malbec Reserve - (15)

EXPLORE WHITE WINE

- Shannon Ridge CA Sauvignon Blanc -
- Pacificana California Chardonnay -
- Marcel Hugg Alsace France Riesling - (15)

WHISKEY FLIGHT

HEAVEN HILL FLIGHT

- Elijah Craig Bourbon -
- Larceny Bourbon -
- Bernheim Original Whiskey - (15)

BUZZARD'S ROOST FLIGHT

- Char #1 Rye -
- Toasted American Oak Bourbon -
- American Whiskey - (25)

WWW.STONESUMMITSTEAKS.COM

^{GF} = Gluten Free option available (ask for details)