

## STARTERS

### FRIED GREEN TOMATOES

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



### POTATO WEDGES

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

### 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)

### SMOKED WINGS

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

### MUSSELS

1 lb of mussels in a delicate white wine, fennel, tomato and garlic broth served with garlic bread (20) <sup>GF</sup>

### AHI TUNA

Seared rare and coated with black sesame seeds over Asian slaw drizzled with balsamic glaze (20)

### CRAB CAKES

With Asian slaw and topped with old bay remoulade (23)

### HAND CUT

## STEAKS

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

6oz. (20) / 8oz. (22) <sup>GF</sup>

### FILET MIGNON

7oz. (35) / 9oz. (41) <sup>GF</sup>

### N.Y. STRIP

12oz. (35) / 14oz. (39) <sup>GF</sup>

### RIBEYE

12oz. (41) / 14oz. (46) <sup>GF</sup>

## SIDES

4S MAC & CHEESE | SEASONAL VEGETABLE <sup>GF</sup> | COLE SLAW  
FLASH FRIED BRUSSELS SPROUTS <sup>GF</sup> | BAKED POTATO <sup>GF</sup> | FRIES  
MASHED POTATOES <sup>GF</sup> | RICE PILAF

## SOUPS & SALADS

### STEAK & FRENCH ONION SOUP

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

### HOUSE SALAD

Mixed greens, provol cheese, croutons, diced cucumbers and tomatoes topped with an onion ring (7) <sup>GF</sup>

### 4S GRILLER

Mixed greens, Monterey-Jack cheddar, tomato and Applewood smoked bacon topped with chicken (17) <sup>GF</sup>  
SUB SALMON OR STEAK FOR \$5

### SOUP OF THE DAY

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

### SUMMIT CAESAR

Crisp romaine lettuce, parmesan cheese and croutons tossed in creamy Caesar dressing (7) <sup>GF</sup>

### COBB SALAD

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

### SALAD DRESSINGS:

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

## SEAFOOD

### FISH & CHIPS

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

### PARMESAN CRUSTED TILAPIA

Served with rice pilaf and seasonal vegetables (21)

### FRIED SHRIMP

Breaded shrimp served with cocktail sauce, cole slaw and fries (21)

### FISH & SHRIMP TACOS

Grilled and blackened, topped with mango pico de gallo, lettuce and avocado, served with chili lime fries and spicy ranch (22)



### COCONUT SHRIMP

Flash fried golden brown with orange horseradish marmalade, served with seasonal vegetable and side (24)

### SHRIMP TORTELLINI

Tortellini tossed with shrimp and broccoli in a creamy alfredo sauce (24)

### ATLANTIC SALMON

Pan seared, finished with a spicy plum sauce, served with seasonal vegetables and rice pilaf (31) <sup>GF</sup>

### MAHI

Pan seared, brushed with teriyaki sauce and topped with mango salsa served with seasonal vegetable & rice pilaf (32) <sup>GF</sup>

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

## ADD-ONS

Add sautéed mushrooms (4)  
Add sautéed onions (4)  
Add grilled shrimp skewer (9)  
Add fried shrimp (10)  
Add coconut shrimp (11)

### TRY OUR HOUSE SAUCE:

Tarragon Béarnaise  
1 sauce included with your steak  
Extra sauce - 2/ea

### 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 MILANESE

Lightly breaded, topped with a sage and lemon butter sauce with angel hair pasta (23)

## PASTA

SERVED WITH GARLIC BREAD

### BLACKENED CHICKEN

Served on a bed of cavatappi noodles with tomatoes and spinach tossed with cream sauce (23) <sup>GF</sup>

### ULTIMATE CAJUN PASTA

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



## Signature SUMMIT ITEMS

SERVED WITH A HOUSE SALAD

### FILET & SHRIMP

Your choice of coconut or fried shrimp served with your choice of side  
7oz. (46) / 9oz. (52) <sup>GF</sup>

### STEAK GAMBERETTI

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 (29)



### STEAK DIANE

Filet medallions with sauteed mushrooms in a buttery flambéed cognac sauce served over spinach with your choice of side (39)

## 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)

### STONE SUMMIT CHICKEN

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) <sup>GF</sup>

### SHAVED PRIME RIB

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

### STONE SUMMIT BURGER

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



## CHEESES

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 (8)

### GLUTEN FREE BROWNIE

Decadent, fudgy gluten free brownie (8) <sup>GF</sup>

### TURTLE CHEESECAKE

Covered with chocolate sauce, caramel and candied pecans (9)

### GOOEY BUTTER CAKE

A St. Louis tradition (8)

### MOLTEN CAKE

Covered with chocolate sauce served with ice cream (9)

### 4S DESSERT SAMPLER

Can't decide on one? Try them all. (15)

At Stone Summit, we are proud to offer gluten-free options upon request. Please note that our standard menu items are not automatically gluten free. If you need a gluten-free preparation, simply ask your server. For guests with severe sensitivities, let us know so we can take extra precautions. We also offer a variety of vegetarian dishes—ask our team for more details.

## ORDER ONLINE

Online ordering is now available! Order ahead and you can pick up your favorites any time or get them delivered with Doordash.

## ASK ABOUT OUR KETO-FRIENDLY SELECTIONS

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20% 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)

<sup>GF</sup> = Gluten free option available upon request. Ask our team for details.