



STONES THROW

Cape Coral, FL

C U T S All Steaks come with a choice of two sides 8oz DEMKOTA RANCH PRIME FILET 54 10oz FLAT IRON 39 14oz DEMKOTA RANCH PRIME NY STRIP 54 16oz DEMKOTA RANCH PRIME RIBEYE 62	A D D O N S OSCAR 11 COLOSSAL SHRIMP 10 COLD WATER LOBSTER 25 BELLA MUSHROOMS 5 GORGONZOLA 5 S A U C E S + 4 Port Wine Glace, Cognac Jus, Foyot, Choron, Chimichurri, Berry Sage Gastrique Rare Medium Rare Medium Medium Well Well
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A P P E T I Z E R S	S A L A D S	E N T R E E S Add a Side House or Caesar 7
COLOSSAL SMOKED SHRIMP COCKTAIL ^{GF} Smoked Mignonette, House Cocktail Sauce, Charred Lemon 19 BRUSSELS SPROUTS ^{GF} Candied Pecans, Smoked Bacon, Dried Cranberries, Honey Mustard 15 SMOKED FISH DIP Swordfish, Shrimp, Salmon, Cream Cheese, Herbs de Provence, Old Bay, Citrus, Crudit� 18 CRAB CAKES Mustard Aioli, Lemon 24 FRENCH ONION SOUP Caramelized Sweet Onions, Savory Broth, Holland Rusk, Gruyere 11 FRIED BRIE Bacon Jam, Fresh Fruit 18 BURRATA Charred Heirloom Tomato, Pesto, Balsamic, Parmesan Crostini 16 SOFT SHELL CRAB Lightly Fried Soft Shell Crab, Old Bay Remoulade 24 TUNA WONTONS Fried Wontons, Ahi Tuna, Avocados, Cucumbers, Scallion, Sriracha Aioli, Jalape�os, Wasabi Creme Fraiche 24 FRIED CALAMARI Sweet Chili, Sweetie Drop Peppers, Scallions 16 SEAFOOD SAMPLER ^{GF} Fish Dip, Smoked Shrimp, Soft Shell Crab, Lobster Tail, Ahi Tuna, Mignonette, Horseradish, House Cocktail Sauce, Charred Citrus, Crudit� 110	Add On: Shrimp 8 Chicken 8 Salmon 15 4oz Filet Mignon 20 CAESAR SALAD Romaine Lettuce, Aged Pecorino, Croutons, Caesar Dressing 12 BIBB SALAD ^{GF} Butter Lettuce, Heirloom Tomato, Cucumber, Red Onion, Bacon, Marinated Olives, Gorgonzola, Green Goddess Dressing 14 HOUSE SALAD ^{GF} Artisan Greens, Heirloom Tomato, Cucumber, Red Onion, Avocado, White Balsamic 12 ROASTED BEET SALAD ^{GF} Arugula, Grilled Peach, Red Onion, Roasted Beets, Pecan, Herbed Chevre, White Balsamic 16	STONES THROW BURGER 8oz Wagyu Beef, Balsamic Maple Bacon Jam, Garlic and Tarragon Aioli, Tomato, Arugula, Stout Fried Onions, Gruyere, Brioche, French Fries 26 BISON BURGER 8oz Grass Fed Bison, Pesto Aioli, Bacon, Cheddar, Bibb Lettuce, Tomato, Red Onion, Brioche, French Fries 28 ELK RACK ^{GF} Frenched, Smashed Potato, Chili Garlic Green Beans, Berry Sage Gastrique 52 SHORT RIB MAC & CHEESE Parmesan Bechamel, Cheese Stuffed Tortellini, Slow Braised Beef Short Rib, Rosemary Demi Glace 42 SWORDFISH ^{GF} Grilled or Blackened, Sweet Potato Puree, Seasonal Vegetables, Peach Salsa, Choron 38 SALMON ^{GF} Grilled or Blackened, Chili Garlic Green Beans, Roasted Marble Potatoes, Cucumber Dill Cream Sauce 32 TWIN LOBSTER TAILS ^{GF} Two 6oz Cold Water Lobster Tails, Drawn Butter, Garlic Boursin Smashed Potatoes, Seasonal Vegetables 49 SEARED SCALLOPS ^{GF} Sweet Potato Puree, Creamed Corn, Bacon Jam, Honey Glaze 42 SHORT RIB ^{GF} Garlic Boursin Smashed Potatoes, Pickled Vegetables, Sake Soy Reduction 42 HUNTERS CHICKEN ^{GF} Pan Seared Breast, Garlic Boursin Smashed Potatoes, Seasonal Vegetables, Cognac Jus 30 CHESHIRE PORK TOMAHAWK ^{GF} Bone-In 14oz Heritage Pork Chop, Seasonal Vegetables, Garlic Boursin Smashed Potatoes, Whole Grain Mustard Cream Sauce 40 STEAK DIANE ^{GF} 14oz Prime NY Strip, Sauteed Mushrooms, Onions, Cognac Jus, Garlic Boursin Smashed Potatoes, Seasonal Vegetables 56
	S I D E S 9	
	FRITES (ADD TRUFFLE PARMESAN +4) SEASONAL VEGETABLES CHILI GARLIC GREEN BEANS GARLIC BOURSIN SMASHED POTATOES SWEET POTATO PUREE ROASTED MARBLE POTATOES QUINOA TABBOULEH CREAMED CORN CRISPY BRUSSELS SPROUTS	

^{GF} = Gluten Free

Undercooked food can pose significant health risks, primarily due to the potential for foodborne illness.

A 20% automatic gratuity is applied to parties of 8 or more.



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