



# STONES THROW

*Cape Coral, FL*

## CUTS

All Steaks come with a choice of two sides

8oz DEMKOTA RANCH FILET 59

10oz FLAT IRON 39

14oz DEMKOTA RANCH  
PRIME NY STRIP 54

16oz DEMKOTA RANCH  
PRIME RIBEYE 62

## ADDONS

OSCAR 11 | COLOSSAL SHRIMP 10

COLD WATER LOBSTER 25

BELLA MUSHROOMS 5 | GORGONZOLA 5

## SAUCES + 4

Port Wine Glace, Cognac Jus, Bearnaise, Choron, Chimichurri, Berry Sage Gastrique

**Rare | Medium Rare | Medium | Medium Well | Well**

## APPETIZERS

### COLOSSAL SMOKED SHRIMP COCKTAIL <sup>(GF)</sup>

Smoked Mignonette, House Cocktail Sauce, Charred Lemon 19

### BRUSSELS SPROUTS <sup>(GF)</sup>

Candied Pecans, Smoked Bacon, Dried Cranberries, Honey Mustard 15

### SMOKED FISH DIP

Swordfish, Shrimp, Salmon, Cream Cheese, Herbs de Provence, Old Bay, Citrus, Crudité 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, Jalapeños, Wasabi Creme Fraiche 24

### FRIED CALAMARI

Sweet Chili, Sweetie Drop Peppers, Scallions 16

### SEAFOOD SAMPLER <sup>(GF)</sup>

Fish Dip, Smoked Shrimp, Soft Shell Crab, Lobster Tail, Ahi Tuna, Mignonette, Horseradish, House Cocktail Sauce, Charred Citrus, Crudité 110

<sup>(GF)</sup> = *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.*

*Bread available upon request.*

## SALADS

Add On: Chicken 8 | Salmon 15 | Shrimp 18

4oz Filet Mignon 25

### CAESAR SALAD

Romaine Lettuce, Aged Pecorino, Croutons, Caesar Dressing 12

### BIBB SALAD <sup>(GF)</sup>

Butter Lettuce, Heirloom Tomato, Cucumber, Red Onion, Bacon, Marinated Olives, Gorgonzola, Green Goddess Dressing 14

### HOUSE SALAD <sup>(GF)</sup>

Artisan Greens, Heirloom Tomato, Cucumber, Red Onion, Avocado, White Balsamic 12

### ROASTED BEET SALAD <sup>(GF)</sup>

Arugula, Grilled Peach, Red Onion, Roasted Beets, Pecan, Herbed Chevre, White Balsamic 16

## SIDES

BAKED POTATO 5

SWEET POTATO  
PUREE 9

FRITES 9 (ADD TRUFFLE  
PARMESAN +4)

ROASTED MARBLE  
POTATOES 9

SEASONAL  
VEGETABLES 9

CREAMED CORN 9

CHILI GARLIC  
GREEN BEANS 9

ROASTED GARLIC  
SMASHED POTATOES 9

CRISPY BRUSSELS  
SPROUTS 9

## ENTREES | Add a Side House or Caesar 7

### STONES THROW BURGER

8oz Wagyu Beef, Balsamic Maple Bacon Jam, Garlic and Tarragon Aioli, Tomato, Arugula, Stout Fried Onions, Gruyere, Brioche, French Fries 26

### GULF SHRIMP PASTA

Jumbo Gulf Shrimp, Tasso Ham, Roasted Garlic Cream Sauce, Spinach & Egg Fettuccine 42

### ELK RACK <sup>(GF)</sup>

Frenched, Smashed Potato, Chili Garlic Green Beans, Berry Sage Gastrique MP *(subject to availability)*

### SHORT RIB MAC & CHEESE

Parmesan Bechamel, Cheese Stuffed Tortellini, Slow Braised Beef Short Rib, Rosemary Demi Glace 48

### SWORDFISH <sup>(GF)</sup>

Grilled or Blackened, Sweet Potato Puree, Seasonal Vegetables, Peach Salsa, Smoked Tomato Vinaigrette 38

### SALMON <sup>(GF)</sup>

Grilled or Blackened, Chili Garlic Green Beans, Roasted Marble Potatoes, Cucumber Dill Cream Sauce 38

### TWIN LOBSTER TAILS <sup>(GF)</sup>

Two 6oz Cold Water Lobster Tails, Drawn Butter, Roasted Garlic Smashed Potatoes, Seasonal Vegetables 54

### SEARED SCALLOPS <sup>(GF)</sup>

Sweet Potato Puree, Creamed Corn, Bacon Jam, Honey Glaze 48

### SHORT RIB <sup>(GF)</sup>

Roasted Garlic Smashed Potatoes, Pickled Vegetables, Sake Soy Reduction 48

### HUNTERS CHICKEN <sup>(GF)</sup>

Pan Seared Breast, Roasted Garlic Smashed Potatoes, Seasonal Vegetables, Cognac Jus 34

### CHESHIRE PORK TOMAHAWK <sup>(GF)</sup>

Bone-In 14oz Heritage Pork Chop, Seasonal Vegetables, Roasted Garlic Smashed Potatoes, Whole Grain Mustard Cream Sauce 40

### STEAK DIANE <sup>(GF)</sup>

14oz Prime NY Strip, Sauteed Mushrooms, Onions, Cognac Jus, Roasted Garlic Smashed Potatoes, Seasonal Vegetables 56



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