



# Catered Events

Book your next special event or holiday party at Steak and Stone! We have private banquet rooms available for your next event! We provide full service onsite and offsite catering with custom menu options to make your event a success!

-Ask a team member for details

Lunch Served from 11:00 AM till 3:00 PM 7 Days

## SPECIALTY MEATS

*All meats cut in-house to order and served on a 500 degree stone that you cook at the table and comes with your choice of one side*

|  |           |
|--|-----------|
| <b>6 oz. Honey Balsamic Steak Bites on a Stone</b> | <b>14</b> |
| <b>6 oz. Sirloin Bites on a Stone</b>              | <b>15</b> |
| <b>6 oz. Sirloin on a Stone</b>                    | <b>15</b> |
| <b>10 oz. Sirloin on a Stone</b>                   | <b>23</b> |
| <b>12 oz. Ribeye on a Stone</b>                    | <b>38</b> |
| <b>6 oz. Filet on a Stone</b>                      | <b>35</b> |
| <b>12 oz. Smoked Tri Tip on a Stone</b>            | <b>24</b> |
| <b>Chicken Breast on a Stone</b>                   | <b>14</b> |
| <b>Salmon on a Stone</b>                           | <b>18</b> |

## SPECIALTY LUNCHES

**Smoked Pulled Pork Sandwich 13**  
*Tender, delicious smoked pork and slaw on our artisan bread roll and served with one side*

**Smoked Tri Tip Sandwich 15**  
*Thinly sliced smoked tri tip served on a toasted hoagie roll with BBQ Sauce and served with one side*

**Steak and Stone Burger 12**  
*Ground from steak in-house served with lettuce, tomato, pickle and onion & choice of one side*

**Smoked Chicken Sandwich 15**  
*Pepper Jack cheese and sweet peppers served on a toasted hoagie roll and served with one side*

**Smoked Prime Rib Philly 18**  
*Thinly sliced smoked prime rib, sweet pickled Philly peppers & melted cheeses served with one side*

**Herb Crusted Chicken Fingers 12**  
*Tender, fried chicken fingers served with dipping sauce and one side*

**Wet Smoked Brisket Sandwich**  
*Our slow smoked brisket served on our special house roll with 1000 Island and one side*

*1/4 Pound 12*  
*1/2 Pound 14*





**Fish and Chips 16**

*Beer-battered cod from the fryer and set with our house steak fries and our specialty house tarter sauce on the side*

**LUNCH GREEN SALAD OPTIONS**

**Traditional Caesar 12**

*Romaine lettuce tossed with shaved parmesan, house made croutons and our special Caesar dressing*  
 Add Chicken +5 Add Steak +8 Add Salmon +8

**Roasted Beet and Spiced Pecan Crusted Goat Cheese 17**

*Red and yellow roasted beets tossed with field greens in a white balsamic vinaigrette topped with spiced pecan crusted goat cheese*

**Fully-Loaded Salad 13**

*Romaine and field greens lettuces topped with plum tomatoes, apple bacon, cheddar jack cheese, black olives, red and green peppers & onions*



**Mochajete Lava Bowls**

Add additional Meats for \$3 each

**Spicy Molcajete with Choice of Meat : 22**

*Your choice of Smoked Chicken, Jumbo Shrimp, or Smoked Tri Tip Steak served with Red and Green Bell Pepper, and Spanish Onions in a Spicy Sundried Tomato Cream Sauce. Accompanied by Hot Fresh Tortillas*

**Southwest Smoked Gouda and Sausage Molcajete : 22**

*House Smoked Sausage, Sweet Onions, Grilled Cactus, Roasted Sweet Potatoes in a Roasted leek and Smoked Gouda Cream Sauce*

**SMOKEHOUSE BBQ**

**Colossal BBQ Ribs with choice of one side dish**

- 1/3 Rack 14
- 1/2 Rack 19

**Smokehouse BBQ Three Meat Trio 16**

*Smoked chicken, BBQ brisket, smoked pulled pork, served with slaw, one side dish & Texas toast*

**Smoked BBQ Brisket Platter 15**

*One-pound fat-on brisket with our house-made slaw and choice of one side and Texas toast*

**LUNCH SIDE ORDERS**

- Lunch Salad with Dressing 5
- Bourbon Baked Beans 5
- Cream Corn 5
- Steak Fries 5
- Sweet Potato Fries 5
- Onion Rings 5
- Soup of the Day 5
- Garlic Mashed potatoes 5
- Leo's Potato Salad 5
- Cole Slaw 5

**DESERTS**

- Vanilla Ice Cream 5
- Key Lime Pie parfait 7
- Peach Cobbler 7
- Fresh Bread Pudding 7
- Fresh House Brownie 7

[www.steakandstone.com](http://www.steakandstone.com)

**(480) 830-6100**

\* Consumer advisory: Some items above are served raw. Eating raw or undercooked meat, poultry or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal products reduces the risk of illness. If you have chronic illness of the liver, stomach, blood, or have immune disorders or allergies, you are at greater risk of illness or reactions. If unsure, consult a physician.