



Stonegrill Meals

Choose any one of our rubs or sauces listed below & lets get grilling! All served with either salad or chef's sides. The protein will come out in the raw form which allows you to do the grilling!

Stonegrill dining is NOT recommended for children since the actual Stonegrill is over 500* in temperature when it reaches the table. It is EXTREMELY HOT and should not be played with.

Stonegrill 7oz. Stonegrill Sirloin

Our 7oz. top Sirloin

Stonegrill Australian Free-range

Lamb Loin

boneless Australian lamb loin served with that unique Stonegrill taste

Stonegrill Barramundi Fish

Mild white, sweet flavorful Australian Barramundi fish similar to orange roughy

Stonegrill Pork Cowboy Steak

Thick tender 12oz. pork chop with that Unique Stonegrill Taste

Stonegrill Baseball Steak

8oz. Certified Angus Beef Sirloin Steak

Stonegrill Shrimp

5 Jumbo shrimp



Enhancing the Stone

add Blue Cheese Crumbled; 3 Shrimp or 3 Scallops ; marinated mushrooms

Stonegrill Rubs

Choose between, Taos (flavorful garlic), Porque (sweet jalapeño) , Pueblo (lemon & garlic) Pecan Rub or Montreal (zesty & spicy)

Stonegrill Filet

8oz Certified Angus Beef Filet

Stonegrill Blanco & Negro Sesame Ahi Tuna Steak

Ahi Tuna encrusted w/White & Black sesame seeds

Stonegrill Scallops

Five Jumbo Scallops done that Stonegrill way!

Stonegrill Catfish

Cajun flavored farm-raised catfish

Stonegrill Shrimp & Scallops

Plump juicy 3 jumbo shrimp and 3 large scallops

Carpetbagger Steak

Try our one of our steaks with Blue Cheese Crumbles and Lump Crab Meat. While cooking your steak melt some blue cheese on the stone and add crab meat. Top the steak with the melted mix and ENJOY!

Stonegrill Sauces

Chose any one of our rubs or sauces listed below & lets start stoning!
Bourbon Street (meat), Zesty Orange (seafood, fish) Jamaican Jerk (all) or Teriyaki Sauce (tuna).

Loco Rule #1

Don't pinch the servers...

...they pinch back!