

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
SPINACH DIP Reggiano cheese, local tortilla chips 15
TUNA STACK⁺ Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18
WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 18
STEAK ROLLS Chimichurri, spicy ranch 17
JUMBO SHRIMP COCKTAIL Classic recipe. Served on crushed ice with our spicy cocktail sauce 18
CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 18
FAMOUS STEAK & BISCUITS⁺ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 20

SOUPS & SALADS

DRESSINGS MADE IN-HOUSE: *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette*

- FRENCH ONION SOUP Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock 10
NEW ENGLAND LOBSTER BISQUE Sherry garnish 12
HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 13
BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 13
THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 14
CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 13
CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory smoked bacon, buttermilk ranch 20
STEAK SALAD⁺ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25
AHI TUNA SALAD Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24

FILET MIGNON

- COFFEE-CURED⁺ Cured in our signature blend 10 oz. 48
CENTER CUT⁺ Petite cut 42 / Regular cut 47
TRIO OF FILET MEDALLIONS⁺ Bleu Cheese Encrusted, Au Poivre and Béarnaise 45

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted / Chimichurri, Mushroom Madeira, Béarnaise⁺ or Au Poivre sauce / Bleu Cheese Bacon Butter / Roasted Red Pepper Butter ALL 4

Oscar style: Lump crab, asparagus with Béarnaise⁺ sauce 13

All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled in a 1,600° Montague broiler. We do not recommend, and will respectfully not guarantee any meat ordered "medium well" or above. Served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

STEAKS & PRIME RIB

- RIBEYE STEAK⁺ 14 oz. 45
NEW YORK STRIP STEAK⁺ 16 oz. 44
BONE-IN "COWBOY CUT" RIBEYE STEAK⁺ 22 oz. 52
PRIME RIB OF BEEF⁺ Aged and slow roasted - Regular cut 12 oz. 40



SEAFOOD

- FEATURED FISH Selections change daily MKT
NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable 28
CEDAR PLANK SALMON⁺ Oven roasted with lemon dijon butter, garlic whipped potatoes and broccoli (*available simply grilled*) 33
AHI TUNA⁺ Pan-seared with soy ginger sherry sauce and sautéed spinach 33
PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 29

SPECIALTIES

- FRENCH DIP⁺ Thinly sliced, baguette and horseradish. Served with parmesan fries 23
STACKED CHEESEBURGER⁺ Two seared patties, pickles, onion and cheese. Served with parmesan fries 18
STEAKHOUSE BURGER⁺ Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 18
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 25
BISTRO CHICKEN Panko-crust, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 26
BARBECUE DANISH BABY BACK RIBS Served with bbq sauce and parmesan fries 32

House, Caesar, Baby Kale or Wedge Salad to accompany your entrée 8

SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CARAMELIZED ONION WHIPPED POTATOES ♦ CREAMED SPINACH ♦ GARLIC WHIPPED POTATOES
MASHED SWEET POTATO CASSEROLE ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ SAUTÉED ASPARAGUS ♦ SEASONAL VEGETABLE
SMOKED GOUDA MAC & CHEESE ♦ WILD MUSHROOMS

**THESE ITEMS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

Please notify your server of any food allergies. An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion.

Helpful Dining Guidelines can be found at stoneyriver.com.

AD/CD DUL

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 12/46
QUILT – Napa Valley 15/58
AUSTIN HOPE – Paso Robles 17/83 (1 liter bottle)
STARMONT – North Coast 50
ELIZABETH SPENCER – Napa Valley 70
HONIG – Napa Valley 75
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80
JORDAN – Alexander Valley 80
SEQUOIA GROVE – Napa Valley 85
CHALK HILL ESTATE RED – Chalk Hill 90
ZD – Napa Valley 98
FRANK FAMILY – Napa Valley 98
CHAPPELLET “SIGNATURE” – Napa Valley 105
RAMEY – Napa Valley 105
CAYMUS VINEYARDS – Napa Valley 120
PAPILLON BY ORIN SWIFT – Napa Valley 125
PAUL HOBBS – Napa Valley 150

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 13/50
NEYERS CONN VALLEY – Napa Valley 78
DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

LUCKY STAR – California 12/46
ELOUAN – Oregon 13/50
THE FOUR GRACES – Willamette Valley 14/54
ANGELS INK – Monterey, California 48
MEIOMI – California 50
ARGYLE – Willamette Valley 52
BÖEN – Russian River Valley 54
FOLEY ESTATE – Sta. Rita Hills 65
FIDDLEHEAD CELLARS SEVEN TWENTY EIGHT – Sta. Rita Hills 70
GARY FARRELL – Russian River Valley 72
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 85
BELLE GLOS “DAIRYMAN” – Russian River Valley 90
FLOWERS – Sonoma Coast 95
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 98
MERRY EDWARDS – Russian River Valley 100

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 12/46
SALDO – California 50
FROG’S LEAP – Napa Valley 55
RIDGE EAST BENCH – Dry Creek Valley 65

Corkage fee, \$25.

STONEY RIVER[®]
STEAKHOUSE AND GRILL

RED WINES CONTINUED...

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 12/46
THE PRISONER – California 16/62
ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 45
SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 48
ABSTRACT BY ORIN SWIFT – California 55
8 YEARS IN THE DESERT BY ORIN SWIFT – California 60
MOLLYDOOKER “CARNIVAL OF LOVE” – McLaren Vale, Australia 120

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 12/46
GRUET BRUT – New Mexico 12/46
LOUIS ROEDERER BRUT PREMIER – Epernay, France 50
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100
POL ROGER RESERVE – Epernay, France 110
DOM PERIGNON BRUT – France 225

CHARDONNAY

WENTE ESTATE GROWN – Monterey 12/46
CHALK HILL – Sonoma Coast 13/50
ZD – California 14/54
GRAYSON CELLARS – California 40
LINCOURT “STEEL” – Sta. Rita Hills 42
MER SOLEIL “SILVER” – Monterey County 45
SKYSIDE – North Coast 50
THE PRISONER – Napa Valley 58
GARY FARRELL – Russian River Valley 60
PATZ & HALL ESTATE – Sonoma Coast 65
ROMBAUER – Carneros 72
RAMEY – Russian River Valley 80
CAKEBREAD CELLARS – Napa Valley 85
FLOWERS – Sonoma Coast 85
CHALK HILL ESTATE BOTTLED – Chalk Hill 90

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
CRAGGY RANGE TE MUNA ROAD – New Zealand 13/50
CHALK HILL ESTATE BOTTLED – Chalk Hill 55
PASCAL JOLIVET – Sancerre, France 55
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 13/50
UNSHACKLED ROSÉ – California 14/54
CH. ST. MICHELLE RIESLING – Columbia Valley 12/46
CAPOSALDO PINOT GRIGIO – Veneto, Italy 12/46
SAINT M RIESLING – Pfalz, Germany 42
CONUNDRUM WHITE TABLE WINE – California 45
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 50
FLOWERS ROSÉ – Sonoma Coast 50

CLASSIC AMERICAN COCKTAILS

SIGNATURE MARTINI 14

Tito's Handmade Vodka : Blue Cheese Jalapeño Olive Rosemary

PRICKLEY PEAR 14

Corzo Anejo Tequila : Mathilde La Poire Liqueur Powell and Mahoney Blood Orange

THE ESSENTIAL *by claire bennett* 13

Tito's Handmade Vodka : Domaine de Canton Lavender : Citrus

THE DRAPER 14

Bulleit Rye Whiskey : Blood Orange : Honey Orange Bitters

SPARKLING PALOMA 13

Corazon Blanco Tequila : Gran Gala : Tres Agave Nectar Lime Juice : Fever Tree Sparkling Pink Grapefruit

ONE FINE DAY 14

Square One Basil Vodka : Mathilde La Poire Liqueur Lemon Juice

WHALE FLOWER 13

Gray Whale Gin : St~Germain : Grapefruit Juice Fever Tree Club Soda

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Lemon Juice : Fresh Mint

NOT SO DARK AND STORMY 12

Goslings Dark Rum : Gifford Pineapple Liqueur Pineapple Juice : Honey Syrup : Fever Tree Ginger Beer

BOYSENBERRY PI 14

Jameson Irish Whiskey : Brown Sugar Syrup Lemon Juice: Boysenberry Jam

BLUSH GARDEN 13

Aviation Gin : Lillet Blanc : Lemon Juice Fresh Blueberries : Prosecco

Olives and Candied Cherries by Filthy Food.

AFTER DINNER COCKTAILS

CHOCOLATE MARTINI 13

Stolichnaya Vanil : Half & Half Hershey's Chocolate Syrup

A SHOT IN THE DARK 13

Espresso : Stolichnaya Vanil : Frangelico

THE CLASSIC 12

Hubbard & Cravens Coffee : Frangelico Bailey's : Grand Marnier

LADY GODIVA 12

Hubbard & Cravens Coffee : Grand Marnier Dorda Double Chocolate Liqueur

COGNAC & BRANDY

DARON CALVADOS 10

CAMUS VSOP 12

BACHE GABRIELSEN "AMERICAN OAK" 12

REMY MARTIN VSOP 14

BACHE GABRIELSEN "NATUR XO" 32

REMY MARTIN XO 52

LOCAL DRAFT BEERS \$8

HOP DANG DIGGITY

Jekyll Brewing, Southern IPA

LOCAL GOLD

Wild Leap Brewing Co., Blonde Ale

GC LAGER

Gate City Brewing Co., American Lager

ONE SKI

Pontoon Brewing Co., IPA

CRAFT BOTTLES \$7

420

Sweetwater, IPA

UFO

Harpoon Brewing, American Ale

BIBO

Creature Comforts, German Pilsner

FAT TIRE

New Belgium, Amber Ale

SHELBY

Six Bridges, Blonde Ale

DOMESTIC & IMPORT

MILLER LIGHT 6

BUD LIGHT 6

MICHELOB ULTRA 6

SAM ADAMS 6

STELLA ARTOIS 7

DESSERTS

CRÈME BRÛLÉE 12

Rich, creamy vanilla bean custard with a caramelized sugar crust and fresh berries

FOUR LAYER CHOCOLATE

GANACHE CAKE 13

With Tillamook vanilla ice cream and hot fudge

CARROT CAKE 14

Triple-layered, vanilla cream cheese icing with chopped pecans and caramel

CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

PORTS

FONSECA BIN 27 8

SANDEMAN "FOUNDER'S RESERVE" 8

WARRE'S "WARRIOR" 9

QUINTA DO NOVAL 10 YR. TAWNY 11

QUINTA DO NOVAL 20 YR. TAWNY 22

GRAHAMS 30 YR. TAWNY 26

happy hour menu

monday

chalk hill chardonnay 8

dashwood sauvignon blanc 8

roasted beet salad with
goat cheese fritters 9

tuesday

wheatley vodka martini *or*

seagram's gin martini *classic or dirty* 10

tomato mozzarella salad 10

wednesday

select craft beers 5

ask about our current selections

spinach dip 11

thursday

lucky star pinot noir 8

the seeker malbec 8

tuna stack 15

friday

one fine day 10

square one basil vodka : lemon juice

mathilde la poire liquor

the draper 10

bulleit rye whiskey : honey : orange bitters

deviled eggs 9

STONEY RIVER®
STEAKHOUSE AND GRILL

BRUNCH FEATURES

AVOCADO TOAST 16

Hass Avocado, whole grain toast, over easy eggs, vine ripened tomatoes

FILET AND EGGS* 24

Roasted tenderloin, sunny side up eggs, hollandaise, country potatoes

HOT CHICKEN AND WAFFLE 16

Thick cut bacon, pure maple syrup

SHRIMP AND GRITS 21

Jumbo cajun sautéed shrimp, Worcestershire cream reduction, cheese grits

BRUNCH BURGER* 19

Stacked steak burger, applewood smoked bacon, over easy egg, local brioche, country potatoes

CHICKEN BISCUIT 17

Crispy cajun chicken, goat cheese fritter, hot pepper jelly, country potatoes

LOBSTER ROLL 24

Warm Maine lobster, lemon aioli, local signature top split bun, parmesan fries

SIDES 8

Country potatoes ♦ Cheese grits

BRUNCH COCKTAILS

BLOODY MARY 6

Bold spices, Vodka, rosemary

WHITE SANGRIA 6

Sauvignon Blanc, St~Germain, Tuaca

RED SANGRIA 6

Pinot Noir, Brandy, fruit juices

BREAKFAST MARTINI 6

Vodka, orange marmalade, fresh citrus

MIMOSA 6

Fresh squeezed orange juice, Prosecco

BELLINI 6

Fresh peach, Prosecco

CARAFES TO SHARE 15

Mimosa or Bellini