

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 13

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

STEAK ROLLS

Spicy ranch, Chimichurri 18

CRAB CAKE

Pan seared, fresh mango jalapeño, Dijon mustard sauce 18

JUMBO SHRIMP COCKTAIL

Spicy cocktail sauce 20

TUNA STACK*

Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18

SOUPS & SALADS

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

HOUSE SALAD

Rustic croutons, hard boiled egg, cucumbers, hickory-smoked bacon, vine ripened tomatoes, cheddar 14

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

STEAK SALAD*

Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 26

COBB SALAD

Grilled chicken, mixed greens, avocado, bacon, egg, tomatoes, bleu cheese crumbles, buttermilk ranch 21

AHI TUNA SALAD*

Seared rare, artisan greens, avocado, mango, vinaigrette 24

DRESSINGS MADE IN-HOUSE:

Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette

*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.

STONEY RIVER®

STEAKHOUSE AND GRILL

STEAKS & PRIME RIB

All Filets Mignons, Steaks, and Prime Rib are served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

RIBEYE STEAK*

14 oz. 47

NEW YORK STRIP STEAK*

16 oz. 46

BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 54

STEAK FRITES*

Sliced hanger steak, sauce béarnaise 38

PRIME RIB OF BEEF*

Aged and slow roasted 42

FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 51

CENTER CUT*

Petite Cut 44 / Regular Cut 50

MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 48

TURF AND TIDE*

Filet medallions, jumbo shrimp, Dijon beurre blanc sauce 46

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared Crab Cake, Dijon mustard sauce 46

ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Chimichurri • Mushroom Madeira Sauce • Béarnaise Sauce*
Au Poivre Sauce • Bleu Cheese Bacon Butter 4 each

OSCAR STYLE: Lump crab, asparagus, Béarnaise sauce* 13

All of our steaks are seasoned with our special seasoning blend, grilled in a 1600° Montague broiler.

House, Caesar or Wedge Salad to accompany your entrée 10

SEAFOOD

NOLA GRILLED SHRIMP

Seasoned jumbo gulf shrimp, mango salsa, Southern rice, seasonal vegetable 28

CEDAR PLANK SALMON*

Oven roasted, lemon dijon butter, garlic whipped potatoes, broccoli (available simply grilled) 32

PECAN TROUT

Dijon mustard sauce, broccoli, garlic whipped potatoes 29

HONG KONG SEA BASS*

Grilled, sautéed spinach, sushi rice, soy sherry reduction 46

AHI TUNA*

Pan seared with soy ginger sherry sauce and steamed broccoli 34

SHRIMP & GRITS

Jumbo cajun sautéed shrimp, bacon, Worcestershire cream reduction, cheese grits 29

LOBSTER ROLL

Cold water Maine lobster, lemon aioli, top split bun, parmesan fries 31

SPECIALTIES

FAMOUS STEAK & BISCUITS*

Our signature specialty. Seared filet, homemade biscuits, parmesan fries 21

STACKED CHEESEBURGER*

Two seared patties, pickles, onion, cheese, parmesan fries 19

BONE-IN PORK CHOP*

Cured in-house, slow roasted, bourbon cherry sauce, garlic whipped potatoes, broccoli 35

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 26

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 27

DOUBLE CUT LAMB CHOPS

House marinade, chimichurri, garlic whipped potatoes 46

TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 28

SIDES

Au Gratin Potatoes • One Pound Baked Potato • Garlic Whipped Potatoes
Parmesan Fries • Smoked Gouda Mac & Cheese • Cream Corn Brûlée • Broccoli
Creamed Spinach • Sautéed Asparagus • Seasonal Vegetable • Wild Mushrooms

RED WINES

CABERNET SAUVIGNON

CH. ST. MICHELLE "INDIAN WELLS" – Columbia Valley	12/46
QUILT – Napa Valley	15/58
AUSTIN HOPE – Paso Robles	(liter bottle) 17/83
STARMONT – Napa Valley	50
ELIZABETH SPENCER "SPECIAL CUVÉE" – 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

ZINFANDEL

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

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

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

RED WINES CONTINUED...

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	98
DOMAINE SERENE "YAMHILL CUVÉE" – Willamette Valley	98
MERRY EDWARDS – Russian River Valley	100

WINES WE LOVE & DRINK

CHALK HILL CHARDONNAY – Sonoma Coast	13/50
Craggy Range TE MUNA SAUVIGNON BLANC – Martinborough, New Zealand	13/50
CHATEAU "M DE MINUTY" ROSÉ – Côtes de Provence	13/50
ROMBAUER CHARDONNAY – Carneros	72
PASCAL JOLIVET SANCERRE – France	55
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – France	100
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle)	17/83
ELOUAN PINOT NOIR – Oregon	13/50
HONIG CABERNET SAUVIGNON – Napa Valley	75
BELLE GLOS "DAIRYMAN" PINOT NOIR – Russian River Valley	90
8 YEARS IN THE DESERT BY ORIN SWIFT RED BLEND – California	60

Corkage fee, \$25

STONEY RIVER®
STEAKHOUSE AND GRILL

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto	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 – 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 "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

STONEY RIVER®

STEAKHOUSE AND GRILL

BRUNCH FEATURES

SOUTHERN CAJUN CHICKEN BISCUIT 17

Crispy cajun chicken, goat cheese fritter, hot pepper jam, sweet and spicy bacon, country potatoes

LOBSTER AVOCADO TOAST 24

Cold water Maine Lobster, Hass Avocado, whole grain toast, over easy eggs, parmesan encrusted tomatoes

ROASTED PRIME RIB HASH 24

Over easy eggs, multi grain toast

FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, hollandaise, country potatoes

CRISPY CHICKEN AND WAFFLE 16

(AVAILABLE WITH HOT CHICKEN)

Thick cut bacon, pure maple syrup

RED VELVET WAFFLE 15

Thick cut bacon, pure maple syrup

SHRIMP AND GRITS 29

Jumbo cajun sautéed shrimp, Worcestershire cream reduction, bacon, cheese grits

BRUNCH BURGER* 19

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

STONEY RIVER BREAKFAST SKILLET 18

Scrambled eggs, thick cut bacon, cheddar cheese, hollandaise, country potatoes, green onions, multigrain toast

SIDES

Country potatoes ♦ Cheese grits ♦ Sweet and Spicy Bacon

BRUNCH COCKTAILS

BLOODY MARY 8

Bold spices, Vodka, rosemary

WHITE SANGRIA 8

Sauvignon Blanc, St~Germain, Tuaca

RED SANGRIA 8

Pinot Noir, Brandy, fruit juices

BREAKFAST MARTINI 8

Vodka, orange marmalade, fresh citrus

MIMOSA 8

Fresh squeezed orange juice, Prosecco

BELLINI 8

Fresh peach, Prosecco

CARAFES TO SHARE 20

Mimosa or Bellini