

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 14

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon mustard saucee 18

STEAK EGG ROLLS

Spicy ranch, Chimichurri 18

TUNA STACK*

Hawaiian Ahi, avocado, roasted pineapple, Sriracha aioli, sesame wontons 19

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

SOUPS & SALADS

Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

HOUSE SALAD

Rustic croutons, hard boiled egg, cucumbers, bacon, 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*

Hawaiian Ahi, seared rare, artisan greens, avocado, herb vinaigrette 25

SEAFOOD

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa, Southern rice, seasonal vegetable 29

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli, garlic whipped potatoes 29

AHI TUNA*

Sesame crusted, Siracha aioli, soy ginger sherry sauce, sushi rice, baby bok choy 34

HONG KONG SEA BASS*

Grilled, baby bok choy, sushi rice, soy sherry reduction 46

SHRIMP SCAMPI PASTA

Jumbo shrimp, garlic cream sauce, spinach, tomatoes 29

SHRIMP & GRITS

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

CEDAR PLANK SALMON*

Oven roasted, lemon dijon butter, garlic whipped potatoes, broccoli (available simply grilled) 34

SPECIALTIES

FAMOUS STEAK & BISCUITS*

Our signature specialty. Seared filet, homemade biscuits, parmesan fries 26

STACKED CHEESEBURGER*

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

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 27

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 28

LOLLIPOP LAMB CHOPS

Rosemary, balsamic vinegar, lemon, chimichurri, garlic whipped potatoes 46

TUSCAN CHICKEN

Sautéed, goat cheese, sundried tomatoes, beurre blanc, garlic whipped potatoes, broccoli 28

BONE-IN PORK CHOP*

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

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 50

NEW YORK STRIP STEAK*

16 oz. 49

BONE-IN “COWBOY CUT” RIBEYE STEAK*

22 oz. 58

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 38

PRIME RIB OF BEEF*

Aged and slow roasted 45



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 54

CENTER CUT*

Petite Cut 47 / Regular Cut 53

MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 48

FILET MEDALLIONS & CRAB CAKE*

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

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.

ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Mushroom Madeira Sauce • Béarnaise Sauce* • Chimichurri 4 each

Oscar Style: Lump crab, asparagus, Béarnaise sauce* 13

House, Caesar or Wedge Salad to accompany your entrée 10

SIDES

Au Gratin Potatoes • One Pound Baked Potato • Garlic Whipped Potatoes • Parmesan Fries • Smoked Gouda Mac & Cheese
Sweet Potato Casserole • Broccoli w/ Garlic Butter • Creamed Spinach • Sautéed Asparagus • Seasonal Vegetable • Roasted 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. Some items served at this establishment may contain imported seafood. Ask for more information. 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.

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
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –
France 130
AUSTIN HOPE CABERNET SAUVIGNON –
Paso Robles (*liter bottle*) 17/83
BELLE GLOS “BALADE” – Santa Rita Hills 16/62
HONIG CABERNET SAUVIGNON – Napa Valley 75
FLOWERS PINOT NOIR – Sonoma Coast 95
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND –
California 60

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 12/46
GRUET BRUT – New Mexico 12/46
LOUIS ROEDERER BRUT PREMIER – Epernay, France 60
POL ROGER RESERVE – Epernay, France 110
VEUVE CLICQUOT YELLOW LABEL – Reims, France 130

CHARDONNAY

WENTE *ESTATE GROWN* – Monterey 12/46
CHALK HILL – Sonoma Coast 13/50
ZD – California 16/62
GRAYSON CELLARS – California 40
MER SOLEIL ‘SILVER’ – Monterey County 45
THE PRISONER – Napa Valley 58
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
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
BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 12/46
CONUNDRUM WHITE TABLE WINE – California 45
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 50
FLOWERS ROSÉ – Sonoma Coast 50

Corkage fee, \$25

RED WINES

CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles 12/46
DAOU – Paso Robles 15/58
QUILT – Napa Valley 16/62
AUSTIN HOPE – Paso Robles (*liter bottle*) 17/83
STARMONT – Napa Valley 50
HONIG – Napa Valley 75
JORDAN – Alexander Valley 80
ELIZABETH SPENCER ‘SPECIAL CUVÉE’ – Napa Valley 82
SEQUOIA GROVE – Napa Valley 85
CHALK HILL *ESTATE RED* – Chalk Hill 90
FRANK FAMILY – Napa Valley 98
RAMEY – Napa Valley 105
CHAPPELLET ‘SIGNATURE’ – Napa Valley 125
PAPILLON *BY ORIN SWIFT* – Napa Valley 125
CAYMUS VINEYARDS – Napa Valley 135
PAUL HOBBS – Napa Valley 170

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 13/50
ADVICE FROM JOHN *BY ORIN SWIFT* – Napa Valley 50
DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

BÖEN – Russian River Valley 14/54
THE FOUR GRACES – Willamette Valley 15/58
BELLE GLOS “BALADE” – Santa Rita Hills 16/62
ELOUAN – Oregon 45
ANGELS INK – Monterey, California 48
MEIOMI – California 50
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 52
FOLEY *ESTATE* – Sta. Rita Hills 80
GARY FARRELL – Russian River Valley 72
BELLE GLOS ‘DAIRYMAN’ – Russian River Valley 90
FLOWERS – Sonoma Coast 95
DOMAINE SERENE ‘YAMHILL CUVÉE’ –
Willamette Valley 105

ZINFANDEL

PREDATOR ‘OLD VINE’ – Lodi 12/46
SALDO – California 50
FROG’S LEAP – Napa Valley 55
RIDGE *EAST BENCH* – Dry Creek Valley 75

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 12/46
ABSTRACT *BY ORIN SWIFT* – California 15/58
THE PRISONER – California 16/62
ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 45
SHINAS ESTATE ‘THE GUILTY’ SHIRAZ –
Victoria, Australia 48
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 60
MOLLYDOOKER ‘CARNIVAL OF LOVE’ –
McLaren Vale, Australia 135

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