

STONEY RIVER®

STEAKHOUSE AND GRILL

STARTERS

DEVILED EGGS

Sugar cured bacon,
house-made pickle relish 14

JUMBO SHRIMP COCKTAIL

Old Bay shrimp, cocktail sauce,
lemon aioli 20

FAMOUS STEAK & BISCUITS*

Seared filet, caramelized onion aioli,
house-made biscuits 18

TUNA STACK*

Hawaiian ahi, avocado, roasted pineapple,
sriracha aioli, sesame wontons 19

STEAK EGG ROLLS

Spicy ranch, chimichurri 18

BOURBON SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 18

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

SOUPS & SALADS

House-made dressings Bleu Cheese, 1000 Island, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

THE WEDGE

Bacon, tomatoes, herb vinaigrette,
bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

HOUSE SALAD

Rustic croutons, hard boiled egg,
cucumbers, bacon, tomatoes, cheddar 14

STEAK SALAD*

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

SHRIMP LOUIE

Tomatoes, avocado, jumbo shrimp,
herb vinaigrette, 1000 Island 24

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 50

NEW YORK STRIP STEAK*

16 oz. 49

PRIME RIB OF BEEF*

12 oz. 45

BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 58

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 38



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

FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 54

CENTER CUT*

Petite Cut 7 oz. 47 | Regular Cut 10 oz. 53

MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 48

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared crab cake, Dijon mustard sauce 46

ACCOMPANIMENTS

SAUCES

Truffle Butter	4	Béarnaise	4
Chimichurri	4	Mushroom Madeira	4
Au Poivre	4		

Trio 10

SPECIALTY

Oscar Style	12
Crab Cake	16
Bleu Cheese Encrusted	4

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 10

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,
sushi rice, asparagus 29

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli,
whipped potatoes 29

AHI TUNA*

Sesame crusted, sriracha aioli, soy ginger
sherry sauce, sushi rice, spinach 34

PASTA PESCATORE

Roasted red pepper cream sauce, crab,
shrimp, spinach 29

CEDAR PLANK SALMON*

Oven roasted Faroe Islands cold water salmon,
lemon Dijon butter, whipped potatoes,
broccoli (available simply grilled) 34

FRENCH ONION BURGER

Gruyère, caramelized onions, arugula,
1000 Island, parmesan fries 19

BISTRO CHICKEN

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

LOLLIPOP LAMB CHOPS

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

TUSCAN CHICKEN

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

DOUBLE BONE PORK CHOP*

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

WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes, broccoli 27

SIDES

Au Gratin Potatoes
Parmesan Truffle French Fries
One Pound Baked Potato
Potato Wedges

Whipped Potatoes
Caramelized Onion Whipped Potatoes
Broccoli w/ Garlic Butter
Creamed Spinach

Sautéed Asparagus
Smoked Gouda Mac & Cheese
Sweet Potato Casserole
Crispy Bacon Brussels Sprouts

WINES WE LOVE & DRINK

CHALK HILL CHARDONNAY – Russian River Valley 14/54
CRAGGY RANGE *TE MUNA* SAUVIGNON BLANC –
Martinborough, New Zealand 13/50
AIX ROSÉ – Coteaux d'Aix-en-Provence, France 15/58
ROMBAUER CHARDONNAY – Carneros 72
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –
Á Reims, France 130
AUSTIN HOPE CABERNET SAUVIGNON –
Paso Robles (*liter bottle*) 18/88
BÖEN BY *BELLE GLOS* PINOT NOIR – California 14/54
HONIG CABERNET SAUVIGNON – Napa Valley 75
ENROUTE 'LES POMMIERS' PINOT NOIR –
Russian River Valley 82
8 YEARS IN THE DESERT BY *ORIN SWIFT* ZINFANDEL –
California 60

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 12/46
MUMM NAPA 'BRUT PRESTIGE' – California 13/50
GLORIA FERRER ROSÉ – Carneros (*375ml bottle*) 14/26
LOUIS ROEDERER BRUT PREMIER – Epernay, France 60
POL ROGER *RESERVE* – Epernay, France 110
VEUVE CLICQUOT YELLOW LABEL –
Á Reims, France 130

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46
CHALK HILL – Russian River Valley 14/54
LOUIS LATOUR 'GRAND ARDECHE' – France 15/58
ZD – California 16/62
GRAYSON CELLARS – California 40
THE PRISONER – Napa Valley 58
ZD – California 62
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 MIRAVAL ROSÉ – Côtes de Provence 14/54
AIX ROSÉ – Coteaux d'Aix-en-Provence, France 15/58
DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany 12/46
LUCIEN ALBRECHT *RESERVE* RIESLING –
Alsace, France 13/50
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 12/46
TOMMASI 'LE ROSSE' PINOT GRIGIO –
Veneto, Italy 13/50

RED WINES

CABERNET SAUVIGNON

THREADCOUNT BY *QUILT* – California 12/46
ST. FRANCIS – Sonoma County 16/62
AUSTIN HOPE – Paso Robles (*liter bottle*) 18/88
DAOU – Paso Robles 58
STARMONT – Napa Valley 50
QUILT – Napa Valley 62
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 'SIX STACK' – North Coast 14/54
ADVICE FROM JOHN BY *ORIN SWIFT* – Napa Valley 50
DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

BÖEN BY *BELLE GLOS* – California 14/54
ARGYLE 'BLOOMHOUSE' – Willamette Valley 15/58
SIDURI – Willamette Valley 16/62
THE FOUR GRACES – Willamette Valley 58
BELLE GLOS 'BALADE' – Santa Rita Hills 62
FOLEY *ESTATE* – Sta. Rita Hills 80
ENROUTE 'LES POMMIERS' – Russian River Valley 82
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

SALDO – California 15/58
FROG'S LEAP – Napa Valley 55
8 YEARS IN THE DESERT BY *ORIN SWIFT* – California 60
RIDGE EAST *BENCH* – Dry Creek Valley 75

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 12/46
ABSTRACT BY *ORIN SWIFT* – California 15/58
THE PRISONER RED BLEND – California 16/62
PENFOLDS 'BIN 28' SHIRAZ – Australia 17/66
SHINAS *ESTATE* 'THE GUILTY' SHIRAZ –
Victoria, Australia 48
MOLLYDOOKER 'CARNIVAL OF LOVE' –
McLaren Vale, Australia 135

Corkage fee, \$25

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BRUNCH FEATURES

LOBSTER AVOCADO TOAST 24

Cold water Maine lobster, Hass avocado, whole grain toast, over easy eggs, parmesan encrusted tomatoes

FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, hollandaise, country potatoes

SHRIMP AND GRITS 24

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

SMOKED SALMON BENEDICT 17

Smoked salmon, over easy eggs, English muffin, 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

BRUNCH BURGER* 20

Stacked steak burger, cheese, 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

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