STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

STEAK EGG ROLLS
Spicy ranch, chimichurri 19

BOURBON SHRIMP ON COUNTRY TOAST
Dijon beurre blanc sauce 18

SPINACH & ARTICHOKE DIP
Reggiano cheese, warm tortilla chips 17

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

GRILLED SEAFOOD PLATTER
Lobster tail, jumbo shrimp, scallops, chili crisp, warm bread 58

JUMBO SHRIMP COCKTAIL
Old Bay shrimp, cocktail sauce, lemon aioli 22

DEVILED EGGS
Sugar cured bacon, house-made pickle relish 14

CRAB CAKE
Pan seared, roasted red pepper cream sauce, artisan greens 22

CRAB STUFFED MUSHROOMS
Lump crabmeat, parmesan cream sauce 20

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 14

STEAK SALAD+
Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 26

THE WEDGE
Bacon, tomatoes, herb vinaigrette, bleu cheese 14

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

CLASSIC CAESAR SALAD
Parmesan, rustic croutons 14

CERTIFIED ANGUS BEEF® BRAND
PRIME

PRIME STEAKS

Hand-selected from the top 3% of beef for exceptional marbling, tenderness, and rich, buttery flavor.

RIBEYE STEAK+
Prime 14 oz. 51

BONE-IN "COWBOY CUT" RIBEYE STEAK+
Prime 24 oz. 59

NEW YORK STRIP STEAK+
Prime 16 oz. 52

PRIME RIB OF BEEF+
Available Thursday-Sunday
Prime 12 oz. 46

FILET MIGNON

COFFEE-CURED+
Cured in our signature blend
10 oz. 53

CENTER CUT+
Petite Cut 7 oz. 46
Regular Cut 10 oz. 52

ACCOMPANIMENTS

SAUCES	*Trio 10*
Truffle Butter	4
Chimichurri	4
Au Poivre	4
Béarnaise	4

CHEF'S ADDITIONS	
Crab Cake	20
Sea Scallops	24
Broiled Lobster Tail	24

SPECIALTY	
Bleu Cheese Encrusted	4
Oscar Style	14
Bourbon Shrimp	14
Lobster Béarnaise	14

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 11

FAROE ISLANDS CEDAR PLANK SALMON+
Lemon Dijon butter, whipped potatoes, broccoli 34
(available simply grilled)

BISTRO CHICKEN
Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 28

PECAN ENCRUSTED TROUT
Dijon mustard sauce, broccoli, whipped potatoes 30

NOLA GRILLED SHRIMP
Roasted pineapple salsa, sushi rice, asparagus 29

FAMOUS STEAK & BISCUITS+
Seared filet, caramelized onion aioli, house-made biscuit, steakhouse batonettes 28

FILET MEDALLIONS & CRAB CAKE+
Filet medallions, pan seared crab cake, roasted red pepper cream sauce, whipped potatoes 51

FILET MEDALLIONS & LOBSTER+
Filet medallions, broiled tail, whipped potatoes 58

FILET MEDALLIONS OSCAR+
Filet medallions, lump crab, béarnaise, asparagus, whipped potatoes 49

STEAK FRITES+
Certified Angus Beef® Prime butcher's cut, béarnaise, crispy shallots, parmesan fries 38

LOLLIPOP LAMB CHOPS+
Chimichurri, whipped potatoes 46

TUSCAN CHICKEN
Goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 28

NEW ENGLAND SEA SCALLOPS
Wild mushroom risotto, lemon butter 45

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

BONE-IN PORK CHOP+
Bourbon cherry sauce, whipped potatoes, broccoli 35

PASTA PESCATORE
Roasted red pepper cream sauce, crab, shrimp, spinach 31

FRENCH ONION BURGER+
Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 19

FOR THE TABLE

Using beef tallow to deliver a cleaner, superior flavor.

Parmesan Truffle Fries	12
Au Gratin Potatoes	12
Steakhouse Batonettes	10
Loaded Baked Potato	10
Wild Mushroom Risotto	12

Whipped Potatoes	10
Caramelized Onion Whipped Potatoes	12
Sweet Potato Casserole	12
Smoked Gouda Mac & Cheese	12
Lobster Mac & Cheese	22

Roasted Brussels Sprouts & Bacon	12
Creamed Spinach	12
Sautéed Wild Mushrooms	12
Steamed Broccoli	10
Sautéed Asparagus	12

Proudly serving Coca-Cola® products.

+These items may be cooked to order. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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

	6oz	9oz	BTL
CHALK HILL CHARDONNAY – Russian River Valley	14	19	55
CRAGGY RANGE *TE MUNA* SAUVIGNON BLANC – Martinborough, New Zealand	13	17	50
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	20	59
ROMBAUER CHARDONNAY – Carneros			72
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France			130
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (*LITER BOTTLE*)	18	25	91
BÖEN *BY BELLE GLOS* PINOT NOIR – California	14	19	55
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			65

WHITE WINES

CHAMPAGNE & SPARKLING

	6oz	BTL
LA MARCA PROSECCO – Veneto, Italy	12	46
MUMM NAPA 'BRUT PRESTIGE' – California	13	50
GLORIA FERRER ROSÉ – Carneros	14	55
LOUIS ROEDERER BRUT PREMIER – Reims, France		62
POL ROGER *RESERVE* – Épernay, France		110
VEUVE CLICQUOT YELLOW LABEL – Reims, France		130

CHARDONNAY

	6oz	9oz	BTL
MER SOLEIL *RESERVE* – Monterey	12	16	46
CHALK HILL – Russian River Valley	14	19	55
LOUIS LATOUR 'GRAND ARDÈCHE' – France	15	20	59
ZD – California	17	23	68
GRAYSON CELLARS – California			42
THE PRISONER – Napa Valley			60
ROMBAUER – Carneros			72
RAMEY – Russian River Valley			80
CAKEBREAD CELLARS – Napa Valley			85
FLOWERS – Sonoma Coast			87
CHALK HILL *ESTATE BOTTLED* – Chalk Hill			95

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand	12	16	46
CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand	13	17	50
DUCKHORN – North Coast			57
CHALK HILL *ESTATE BOTTLED* – Chalk Hill			58
CAKEBREAD CELLARS – Napa Valley			65

OTHER WHITES & ROSÉ

CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence	14	19	55
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	20	59
DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany	12	16	46
LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France	14	19	55
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy	12	16	46
TOMMASI 'LE ROSSE' PINOT GRIGIO – Veneto, Italy	13	17	50

Corkage fee, $25.

RED WINES

CABERNET SAUVIGNON & CABERNET BLENDS

	6oz	9oz	BTL
THREADCOUNT *BY QUILT* – California	12	16	46
ST. FRANCIS – Sonoma County	16	22	64
AUSTIN HOPE – Paso Robles (*LITER BOTTLE*)	18	25	91
STARMONT – North Coast			50
DAOU – Paso Robles			58
QUILT – Napa Valley			64
HONIG – Napa Valley			75
ELIZABETH SPENCER 'SPECIAL CUVÉE' – Napa Valley			82
SEQUOIA GROVE – Napa Valley			85
JORDAN – Alexander Valley			90
CHALK HILL *ESTATE RED* – Chalk Hill			92
FRANK FAMILY – Napa Valley			100
RAMEY – Napa Valley			105
CHAPPELLET 'SIGNATURE' – Napa Valley			125
PAPILLON *BY ORIN SWIFT* – Napa Valley			127
CAYMUS VINEYARDS – Napa Valley			135
PAUL HOBBS – Napa Valley			170
DARIOUSH 'SIGNATURE' – Napa Valley			195

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles	12	16	46
MARKHAM 'SIX STACK' – North Coast	14	19	55
ADVICE FROM JOHN *BY ORIN SWIFT* – Napa Valley			52
DUCKHORN VINEYARDS – Napa Valley			90

PINOT NOIR

BÖEN *BY BELLE GLOS* – California	14	19	55
ARGYLE 'BLOOM HOUSE' – Willamette Valley	15	20	59
SIDURI – Willamette Valley	16	22	64
THE FOUR GRACES – Willamette Valley			58
BELLE GLOS 'BALADE' – Sta. Rita Hills			62
GARY FARRELL – Russian River Valley			74
FOLEY *ESTATE* – Sta. Rita Hills			80
ENROUTE 'LES POMMIERS' – Russian River Valley			82
BELLE GLOS 'DAIRYMAN' – Russian River Valley			95
FLOWERS – Sonoma Coast			98
DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley			105
GOLDENEYE – Anderson Valley			118

ZINFANDEL

SALDO – California	15	20	59
FROG'S LEAP – Napa Valley			57
8 YEARS IN THE DESERT BY ORIN SWIFT – California			65
RIDGE *EAST BENCH* – Dry Creek Valley			75

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina	12	16	46
ABSTRACT *BY ORIN SWIFT* – Saint Helena, California	15	20	59
PENFOLDS 'BIN 28' SHIRAZ – Australia	17	23	68
THE PRISONER RED BLEND – California	19	26	77
SHINAS *ESTATE* 'THE GUILTY' SHIRAZ – Victoria, Australia			50
MOLLYDOOKER 'CARNIVAL OF LOVE' – McLaren Vale, Australia			135

STONEY RIVER®
STEAKHOUSE AND GRILL

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 15
Grey Goose Vodka or Bombay Sapphire Gin : Olives or Twist

JACKSON OLD FASHIONED 15
Bulleit Bourbon : Sweet Vermouth : Candied Cherry

THE MATADOR 14
Pantalones Blanco Tequila : Lime : Honey

LEMON DROP MOJITO 13
Tito's Handmade Vodka : St~Germain : Mint : Pineapple

NEGRONI 14
Hendrick's Gin : Sweet Vermouth : Campari

THE DRAPER 15
Knob Creek Rye Whiskey : Blood Orange
Honey : Orange Bitters

AMERICAN MULE 14
Tito's Handmade Vodka : Fresh Lime
Mint : Fever-Tree Ginger Beer

PAPER PLANE 16
Angel's Envy Bourbon : Amaro Nonino : Aperol : Lemon Juice

RASPBERRY LEMON DROP MARTINI 15
Wheatley Vodka : Chambord Liqueur : Lemon Juice

NOT SO DARK & STORMY 13
Gosling's Black Seal Rum : Fever-Tree Ginger Beer
Giffard Pineapple Liqueur : Pineapple Juice : Honey

MIDNIGHT MARGARITA 14
Don Julio Reposado Tequila : Cointreau
Black Cherry Jam : Pink Himalayan Salt

Olives and Candied Cherries by Filthy Food.

BEER

LOCAL DRAFT BEERS...8

STELLA ARTOIS LAGER
Stella Artois, Leuven, Belgium, Euro-Style Lager

BLUE MOON
Blue Moon Brewing, Belgian Wheat

TROPICÁLIA
Creature Comforts Brewing, IPA

YUENGLING
Yuengling Brewing, Traditional Lager

CRAFT BEERS...7

420 EXTRA PALE ALE
SweetWater Brewing Company, Pale Ale

COPPERHEAD
Gate City Brewing Company, American Amber Red Ale

BIBO
Creature Comforts Brewing Company, Pilsner

HAZY LIKE A FOX
New Realm Brewing Company, Hazy IPA

TACO TUESDAY
Monday Night Brewing, Mexican Lager

DOMESTIC & IMPORT

MILLER LITE 7

BUD LIGHT 7

MICHELOB ULTRA 7

SAMUEL ADAMS SEASONAL 7

ELLIJAY APPLE, REECE'S HARD CIDER 8

ATHLETIC LITE *Non-Alcoholic Beer* 7

AFTER DINNER DRINKS

COCKTAILS

MINT DAISY 14
Absolut Vanilia Vodka : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 14
Espresso : Absolut Vanilia Vodka : Frangelico

LADY GODIVA 13
Hubbard & Cravens Coffee : Grand Marnier
Mozart Cream Chocolate Liqueur

THE CLASSIC 13
Hubbard & Cravens Coffee : Frangelico
Bailey's : Grand Marnier

COGNAC & BRANDY

DARON FINE CALVADOS 10

CAMUS VSOP 12

BACHE GABRIELSEN 'AMERICAN OAK' 12

REMY MARTIN VSOP 16

BACHE GABRIELSEN "'NATUR XO'" 32

REMY MARTIN XO 52

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

DESSERTS

CRÈME BRÛLÉE...14
Rich, creamy vanilla custard with a
caramelized sugar crust and fresh berries
Suggested Pairing:
Quinta Do Noval 10 Yr. Tawny 11

FOUR LAYER CHOCOLATE GANACHE CAKE...15
With Tillamook vanilla ice cream and hot fudge
Suggested Pairing:
Mint Daisy 14

CARROT CAKE...16
Triple-layered, vanilla bean cream cheese icing
with chopped pecans and caramel
Suggested Pairing:
Remy Martin VSOP 16

CHEF'S SELECTION...AQ
Seasonal favorite recommended tableside
Ask your server about a "Suggested Pairing"

HAPPY HOUR

MONDAY

MER SOLEIL RESERVE CHARDONNAY 8

DASHWOOD SAUVIGNON BLANC 8

PARMESAN TRUFFLE FRIES 8

TUESDAY

WHEATLEY VODKA MARTINI OR
FORDS GIN MARTINI
Classic or Dirty 10

TOMATO BURRATA SALAD 10

WEDNESDAY

SELECT CRAFT BEERS 6
Ask about our current selections.

PIMENTO CHEESE DIP 10

THURSDAY

BÖEN PINOT NOIR 8

ALTA VISTA 'VIVE' MALBEC 8

TUNA POKE NACHOS 15

FRIDAY

LEMON DROP MOJITO 10
Tito's Handmade Vodka : St~Germain : Mint : Pineapple

THE DRAPER 10
Knob Creek Rye Whiskey : Honey : Orange Bitters

FAMOUS STEAK & BISCUITS 15

Available Monday-Thursday from 4-9:30 pm
and Friday 4-10 pm

AH/CG-HH-DUL

BAR MENU

STACKED CHEESEBURGER+ 19
Two seared patties, pickles, onion, cheese,
parmesan fries

BEEF TENDERLOIN SANDWICH+ 28
Horseradish sauce, caramelized onions,
arugula, parmesan fries

FRENCH DIP+ 25
Shaved prime rib, baguette, horseradish, parmesan fries
(Available Thursday-Sunday)

PANÉED CHICKEN SANDWICH 19
Gruyère, caramelized onion aioli, arugula,
Roma tomatoes, parmesan fries

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

COBB SALAD 19
Grilled chicken, mixed greens, avocado,
bacon, egg, tomatoes, bleu cheese crumbles,
buttermilk ranch

*+These items may be cooked to order. *Contains nuts. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*