

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12
- SPINACH DIP Reggiano cheese, warm tortilla chips 15
- TUNA STACK+ Ahi, avocado, mango, Sriracha aioli and sesame wontons 18
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 18
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 18
- STEAK ROLLS Chimichurri, spicy ranch 16
- HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 14
- 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 and Honey Lime Vinaigrette.*

- FRENCH ONION SOUP 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, blue cheese 14
- CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 13
- THAI GRILLED CHICKEN SALAD Mixed greens tossed in a honey lime vinaigrette and topped with peanuts and a Thai peanut sauce 19
- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 19
- STEAK SALAD+ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, Dijon vinaigrette 25
- ASIAN AHI TUNA SALAD+ Seared rare, artisan greens, avocado, mango, Asian herb vinaigrette 24

BURGERS & SANDWICHES

We grind fresh daily for our hand-pattied burgers. All burgers and sandwiches are served with parmesan fries.

- FRENCH DIP+ Thinly sliced, toasted baguette with horseradish 22
- STACKED CHEESEBURGER+ Two seared patties, pickles, onions and cheese 17
- STEAKHOUSE BURGER+ Gruyère, caramelized onions, Thousand Island dressing 17
- VEGGIE BURGER Served all the way with Monterey Jack 16
- PRIME RIB SANDWICH+ Sliced to order, served au jus 22
- CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 17

FILET MIGNON

- COFFEE-CURED FILET MIGNON+ Cured in our special blend of coffee, brown sugar and molasses - 10 oz. 47
- CENTER CUT FILET MIGNON+ Petite cut 41/ Regular cut 46
- TRIO OF FILET MEDALLIONS+ Bleu Cheese Encrusted, Au Poivre and Béarnaise 44

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted 3 / Chimichurri, Béarnaise+, Mushroom Madeira or Au Poivre sauce 3 / Oscar style: Lump crab, asparagus with Béarnaise+ sauce 13

Our steaks are seasoned with our special seasoning blend, grilled on a high-temperature broiler and finished with Maître d' butter. We do not recommend, and 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

- STEAK 'N' FRIES+ A Brasserie-style New York Strip steak with garlic and parmesan fries 31
- NEW YORK STRIP STEAK+ Extra cut - 16 oz. 43
- RIBEYE STEAK+ A tender well-marbled cut of aged beef - 14 oz. 44
- BONE-IN "COWBOY CUT" RIBEYE STEAK+ Well-season, aged beef - 22 oz. 51
- PRIME RIB OF BEEF+ Aged and slow roasted - Regular cut - 12 oz. 40



SEAFOOD

- TODAY'S FEATURED FISH Selections change daily MKT
- JUMBO FRIED SHRIMP Rémoûlade, cocktail sauce and parmesan fries 29
- PAN-ROASTED COLD WATER SALMON+ Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 31
- AHI TUNA+ Seared rare and sliced, with soy ginger sherry sauce. With sautéed spinach 32
- PECAN TROUT Dijon mustard sauce, garlic whipped potatoes and broccoli 29

SPECIALTIES

- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 26
- BISTRO CHICKEN Panko-crust, parmesan cheese and lemon caper sauce. Served with garlic whipped potatoes and broccoli 26
- BAY STREET CHICKEN FINGERS "Old Savannah" style. With parmesan fries and Southern slaw 22
- BARBECUED BABY BACK RIBS BBQ sauce, parmesan fries, Southern slaw 32

House, Caesar or Wedge Salad to accompany your entrée \$8

SIDES ALL 8

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

+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. 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.

WINES WE LOVE TO DRINK

ZD CHARDONNAY – California 15/58
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/46
ROMBAUER CHARDONNAY – Carneros 68
CAKEBREAD CELLARS SAUVIGNON BLANC – Napa Valley 60
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –
 Á Reims, France 130
AUSTIN HOPE CABERNET SAUVIGNON –
 Paso Robles 16/78 (1 liter bottle)
BÖEN PINOT NOIR – Russian River Valley 15/58
8 YEARS IN THE DESERT BY ORIN SWIFT RED BLEND – California 15/58
SEQUOIA GROVE CABERNET SAUVIGNON – Napa Valley 78
FLOWERS PINOT NOIR – Sonoma Coast 100

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 12/46
GRUET BRUT – New Mexico 12/46
GLORIA FERRER BLANC DE NOIRS – Sonoma Coast 40
MUMM NAPA BLANC DE BLANC – Napa Valley 55
PIPER-HEIDSIECK BRUT – Á Reims, France 125
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 130

CHARDONNAY

CHATEAU STE. MICHELLE “MIMI” – Horse Heaven Hills 12/46
WENTE ESTATE GROWN – Monterey 13/50
ZD – California 15/58
ST. FRANCIS – Sonoma County 40
NEWTON “SKYSIDE” – Sonoma County 45
GARY FARRELL – Russian River Valley 50
PATZ & HALL ESTATE – Sonoma Coast 55
ROMBAUER – Carneros 68
RAMEY – Russian River Valley 75
CAKEBREAD CELLARS – Napa Valley 80
FLOWERS – Sonoma Coast 82
LEWIS CELLARS – Russian River Valley 95

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 13/50
CHALK HILL ESTATE BOTTLED – Chalk Hill 40
CAKEBREAD CELLARS – Napa Valley 60
MERRY EDWARDS – Russian River Valley 125

OTHER WHITES & ROSÉ

FERRARI-CARANO PINOT GRIGIO – Sonoma County 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
CH. ST. MICHELLE RIESLING – Columbia Valley 11/42
SAINT M RIESLING – Pfalz, Germany 12/46
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/46
AUGUST KESSELER KABINETT RIESLING – Germany 35

STONEY RIVER[®]
STEAKHOUSE AND GRILL

DAVID ULMER
General Manager

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 12/46
QUILT – Napa Valley 14/54
AUSTIN HOPE – Paso Robles 16/78 (1 liter bottle)
HONIG – Napa Valley 17/66
STARMONT – Napa Valley 50
SEQUOIA GROVE – Napa Valley 78
CHALK HILL ESTATE RED – Chalk Hill 90
RAMEY – Napa Valley 98
JORDAN – Alexander Valley 110
CHATEAU MONTELENA – Napa Valley 112
FRANK FAMILY – Napa Valley 115
LANCASTER ESTATE – Alexander Valley 125
PAPILLON BY ORIN SWIFT – Napa Valley 130
CAYMUS VINEYARDS – Napa Valley 150
PAUL HOBBS – Napa Valley 155
CHAPPELLET PRITCHARD HILL – Napa Valley 275

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 14/54
FROG’S LEAP – Napa Valley 65
DUCKHORN VINEYARDS – Napa Valley 100

PINOT NOIR

LUCKY STAR – California 12/46
ANGELS INK – Monterey County 13/50
ELOUAN – Oregon 14/54
BÖEN – Russian River Valley 15/58
CHALK HILL – Sonoma Coast 45
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 45
MEIOMI – California 50
ARGYLE – Willamette Valley 52
GARY FARRELL – Russian River Valley 70
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 72
SHEA WINE CELLARS ESTATE – Willamette Valley 75
BREWER-CLIFTON – Sta. Rita Hills 78
MERRY EDWARDS – Russian River Valley 90
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 95
BELLE GLOS “DAIRYMAN” – Russian River Valley 95
FLOWERS – Sonoma Coast 100
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 105
ROCHIOLI ESTATE – Russian River 130

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 12/46
KLINKER BRICK – Lodi, Mokelumne River 13/50
SALDO – California 60
RIDGE LYTTON SPRINGS – Dry Creek Valley 65

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 11/42
ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 12/46
SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 13/50
8 YEARS IN THE DESERT BY ORIN SWIFT – California 15/58
THE PRISONER – California 16/62
NEWTON CLARET “SKYSIDE” – Sonoma County 40
MOLLYDOOKER “CARNIVAL OF LOVE” – McLaren Vale, Australia 110

Corkage fee, \$25.

CLASSIC AMERICAN COCKTAILS

SIGNATURE MARTINI 15

Tito's Handmade Vodka : Blue Cheese Jalapeño Olive
Rosemary

MAKER'S PRIVATE SELECTION OLD FASHIONED 17

Maker's Mark Private Selection Bourbon
Demerara Syrup : Angostura Bitters
Angostura Orange Bitters

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave

THE ESSENTIAL 14

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

THE DRAPER 15

Bulleit Rye Whiskey : Blood Orange
Honey : Orange Bitters

ONE FINE DAY 15

Square One Basil Vodka : La Poire : Frosted Blackberry

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple

ANGEL'S REVENGE 15

Angel's Envy Bourbon : Disaronno : Candied Cherry

WHALE FLOWER 14

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

SOUTHERN PEACH 15

Knob Creek Rye Whiskey : Disarrano Amaretto
Peach Schnapps : Peach Bellini
Made in-house Sweet and Sour

TEQUILA MOCKINGBIRD 15

Corzo Añejo Tequila: Pineapple Liquor : Açai Syrup
Olives and Candied Cherries by Filthy Food.

DOMESTICS \$7

BUD LIGHT

BUDWEISER

MICHELOB ULTRA

MILLER LITE

O'DOULS

IMPORTS \$8

CORONA

GUINNESS

HEINEKEN

BLUE MOON

SAM ADAMS

STELLA ARTOIS

SEETWATER 420

LOCAL DRAFT BEERS \$8

TACO TUESDAY

Monday Night Brewing, Mexican Lager

TROPICALIA

Creature Comforts Brewing Co., IPA

CADENCE

Reformation Brewery, Belgian-Style Ale

ISLAND HAZE

Wild Leap Brew Co., Fruited Hazy IPA

AFTER DINNER COCKTAILS

MINT DAISY 14

Stolichnaya Vanil : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 14

Espresso : Stolichnaya Vanil : Frangelico

LADY GODIVA 13

Hubbard & Cravens Coffee
Grand Marnier : Godiva Dark Liqueur

THE CLASSIC 13

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

DESSERTS

CRÈME BRÛLÉE 14

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

FOUR LAYER CHOCOLATE GANACHE CAKE 14

With Tillamook vanilla ice cream and hot fudge

CARROT CAKE 15

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

CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

COGNAC & BRANDY

CAMUS VSOP 11

GERMAIN-ROBIN "CRAFT-METHOD" 12

REMY MARTIN VSOP 12

GERMAIN-ROBIN "SELECT BARREL XO" 32

REMY MARTIN XO 52

PORTS

SANDEMAN "FOUNDER'S RESERVE" 8

QUINTA DO NOVAL 20 YR. TAWNY 22

GRAHAMS 30 YR. TAWNY 26

FONSECA BIN 27 30

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