

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13  
SPINACH DIP Reggiano cheese, warm tortilla chips 15  
TUNA STACK<sup>+</sup> Ahi, avocado, mango, Sriracha aioli, sesame wontons 18  
WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 18  
CRAB CAKE Pan-seared, fresh mango-jalapeño salsa, Dijon mustard sauce 18  
STEAK ROLLS Chimichurri, spicy ranch 17  
HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 15

## SOUPS & SALADS

DRESSINGS MADE IN-HOUSE: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette and Honey Lime Vinaigrette.

- FRENCH ONION SOUP Caramelized onions, croutons, Gruyère 10  
NEW ENGLAND LOBSTER BISQUE Sherry garnish 12  
HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes, cheddar 13  
THE WEDGE Iceberg, bacon, tomatoes, blue cheese 14  
CLASSIC CAESAR SALAD Parmesan cheese, rustic croutons 13  
THAI GRILLED CHICKEN SALAD Roasted peanuts, crispy wontons, honey-lime vinaigrette, peanut sauce 19  
CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, tomatoes, hickory-smoked bacon, buttermilk ranch 19  
STEAK SALAD<sup>+</sup> Seared filet, avocado, bleu cheese, vine-ripened tomatoes, Dijon vinaigrette 25  
ASIAN AHI TUNA SALAD<sup>+</sup> 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<sup>+</sup> Thinly sliced, baguette and horseradish 25  
STACKED CHEESEBURGER<sup>+</sup> Two seared patties, pickles, onions and cheese 17  
STEAKHOUSE BURGER<sup>+</sup> Gruyère, caramelized onions, Thousand Island dressing 17  
PRIME RIB SANDWICH<sup>+</sup> Sliced to order, served au jus 25  
CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 17  
LOBSTER ROLL Cold water Maine lobster, lemon aioli, top split bun, parmesan fries 24

## FILET MIGNON

- COFFEE-CURED FILET MIGNON<sup>+</sup> Cured in our special blend of coffee, brown sugar and molasses - 10 oz. 51  
CENTER CUT FILET MIGNON<sup>+</sup> Petite cut 44 / Regular cut 50

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

- Bleu Cheese Encrusted or Bleu Cheese Bacon Butter / Chimichurri, Mushroom Madeira, Béarnaise<sup>+</sup> or Au Poivre sauce EACH 4  
Oscar style: Lump crab, asparagus with Béarnaise<sup>+</sup> sauce 13

All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled in a 1,600° Montague broiler. We do not recommend, and will 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<sup>+</sup> A Brasserie-style New York Strip steak 34  
NEW YORK STRIP STEAK<sup>+</sup> Extra cut - 16 oz. 46  
RIBEYE STEAK<sup>+</sup> A tender well-marbled cut of aged beef - 14 oz. 47  
PRIME RIB OF BEEF<sup>+</sup> Aged and slow roasted - Regular cut - 12 oz. 42



## SEAFOOD

- JUMBO FRIED SHRIMP Rémooulade, cocktail sauce, parmesan fries 29  
SHRIMP & GRITS Jumbo cajun sautéed shrimp, bacon, Worcestershire cream reduction, cheese grits 29  
CEDAR PLANK SALMON<sup>+</sup> Oven roasted, lemon dijon butter, garlic whipped potatoes, broccoli (available simply grilled) 33  
AHI TUNA<sup>+</sup> Seared rare and sliced, soy ginger sherry sauce, sautéed spinach 33  
PECAN TROUT Dijon mustard sauce, garlic whipped potatoes, broccoli 29

## SPECIALTIES

- FAMOUS STEAK & BISCUITS<sup>+</sup> Our signature specialty. Seared filet on homemade biscuits, parmesan fries 20  
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes, broccoli 26  
TUSCAN CHICKEN Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 26  
BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 26  
BAY STREET CHICKEN FINGERS "Old Savannah" style, parmesan fries, Southern slaw 23  
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 WITH GARLIC BUTTER ♦ CAMELIZED ONION MASHED POTATOES ♦ CREAMED SPINACH  
GARLIC WHIPPED POTATOES ♦ SMOKED GOUDA MAC & CHEESE ♦ SWEET POTATO CASSEROLE  
ONE POUND BAKED POTATO ♦ PARMESAN FRIES ♦ SAUTÉED ASPARAGUS ♦ SEASONAL VEGETABLE ♦ SOUTHERN SLAW  
CREAM CORN BRÛLÉE

<sup>+</sup>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. Helpful Dining Guidelines can be found at stoneyriver.com.

## 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 salsa, Dijon mustard sauce 18

### TUNA STACK\*

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

### HOT CHICKEN BISCUITS

A Nashville favorite on homemade Southern biscuits 16

## 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

### CUMBERLAND SALAD

Crispy Chicken, roasted pecans, avocado, tomatoes, hickory-smoked bacon, buttermilk ranch 20

### DRESSINGS MADE IN-HOUSE:

Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, Thousand Island, Honey-Lime 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\*

Brasserie Style New York Strip 34

### PRIME RIB OF BEEF\*

Aged and slow roasted 12 oz. 42

## FILET MIGNON

### COFFEE-CURED\*

Cured in our signature blend 10 oz. 51

### CENTER CUT\*

Petite Cut 44 / Regular Cut 50

### 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

### CEDAR PLANK SALMON\*

Oven roasted, lemon dijon butter, garlic whipped potatoes, broccoli (available simply grilled) 33

### JUMBO FRIED SHRIMP

Rémoulade, cocktail sauce, parmesan fries 30

### PECAN TROUT

Dijon mustard sauce, broccoli, garlic whipped potatoes 30

### HONG KONG SEA BASS\*

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

### SHRIMP & GRITS

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

### AHI TUNA\*

Pan seared with soy ginger sherry sauce and steamed broccoli 34

## SPECIALTIES

### FAMOUS STEAK & BISCUITS\*

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

### STACKED CHEESEBURGER\*

Two seared patties, pickles, onion, cheese, parmesan fries 18

### WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 27

### BISTRO CHICKEN

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

### TUSCAN CHICKEN

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

### BAY STREET CHICKEN FINGERS

"Old Savannah" style, parmesan fries, Southern slaw 24

### DOUBLE CUT LAMB CHOPS

House marinade, chimichurri, garlic whipped potatoes 46

### BARBECUE DANISH BABY BACK RIBS

BBQ Sauce, parmesan fries, Southern slaw 33

## SIDES

Au Gratin Potatoes • One Pound Baked Potato • Garlic Whipped Potatoes  
Parmesan Fries • Sweet Potato Casserole • Smoked Gouda Mac & Cheese

Cream Corn Brûlée • Sautéed Asparagus • Creamed Spinach  
Broccoli w/ Garlic Butter • Southern Slaw

## RED WINES

### CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles	12/46
QUILT – Napa Valley	14/54
AUSTIN HOPE – Paso Robles	(liter bottle) 16/78
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

### ZINFANDEL

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

### 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

### 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

## RED WINES CONTINUED...

### PINOT NOIR

A TO Z – Oregon	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

## WINES WE LOVE & 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	(liter bottle) 16/78
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

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
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 – 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 – Rheingau, Germany	35

# 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