

STARTERS

DEVILED EGGS

Sugar cured bacon,
homemade pickle relish 13

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

STEAK EGG ROLLS

Spicy ranch, Chimichurri 18

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

HOT CHICKEN BISCUITS

Our version of a Nashville favorite on a
homemade Southern biscuit 15

TUNA STACK*

Ahi tuna, avocado, roasted pineapple, Sriracha
aioli, sesame wontons 18

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 18

SOUPS & SALADS

Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, Thousand Island, Cilantro Vinaigrette
Add chicken +8, salmon or shrimp +12

FRENCH ONION SOUP

Caramelized onions, crouton,
Gruyère 10

THE WEDGE

Iceberg, bacon, tomatoes,
bleu cheese 14

STEAK SALAD*

Seared filet, avocado, bleu cheese,
tomatoes, bacon, ranch, Dijon vinaigrette 26

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 13

THAI KAI SALAD

Grilled chicken, mixed greens, peanuts, cilantro
vinaigrette, Thai peanut sauce 19

HOUSE SALAD

Rustic croutons, hard boiled egg, cucumbers,
bacon, vine ripened tomatoes, cheddar 13

AHI TUNA SALAD*

Ahi tuna, seared rare, artisan greens, avocado,
herb vinaigrette 24

CUMBERLAND SALAD

Crispy chicken, roasted pecans, avocado,
tomatoes, bacon, buttermilk ranch 20

SANDWICHES

All sandwiches are served with parmesan fries.

STEAKHOUSE BURGER*

Gruyère, carmelized onions,
thousand island dressing 19

SOUTHERN CRISPY
CHICKEN SANDWICH

House made hot honey, pimento cheese 18

STACKED CHEESEBURGER*

Two seared patties, pickles, onion,
cheese 18

FAMOUS STEAK & BISCUITS*

Seared filet, homemade biscuits 23

LONDON DIP

Grilled roast beef, cheese, horseradish,
Au Jus, multigrain toast, parmesan fries 23

MEATLOAF SANDWICH

Crispy onion straws, cheese, mayo, ketchup 18

SEAFOOD & SPECIALTIES

SZECHUAN SALMON*

Thai barbeque sauce, garlic whipped potatoes,
broccoli (available simply grilled) 28

JUMBO FRIED SHRIMP

Rémoulade, cocktail sauce, parmesan fries 29

BARBECUE DANISH BABY BACK RIBS

BBQ sauce, parmesan fries, Southern slaw 32

AHI TUNA*

Sesame crusted, Siracha aioli, soy ginger sherry
sauce, sushi rice, baby bok choy 33

SHRIMP & GRITS

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

BAY STREET CHICKEN FINGERS

“Old Savannah” style, parmesan fries,
Southern slaw 24

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli,
garlic whipped potatoes 29

TUSCAN CHICKEN

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

BISTRO CHICKEN

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

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 50

NEW YORK STRIP STEAK*

16 oz. 49

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 45

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 35



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 54

CENTER CUT*

Petite Cut 7 oz. 47 / 10 oz. 53

All of our steaks are seasoned with our special seasoning blend, grilled in a 1600° Montague broiler. All Filet Mignons, Steaks, and Prime Rib are served with your choice of side.

House, Caesar or Wedge Salad to accompany your entrée 9

SIDES

Au Gratin Potatoes • Parmesan Fries • One Pound Baked Potato • Garlic Whipped Potatoes
Broccoli w/ Garlic Butter • Cream Corn Brûlée • Creamed Spinach • Sweet Potato Casserole
Sautéed Asparagus • Smoked Gouda Mac & Cheese • Carmelized Onion Whipped Potatoes • Southern Slaw

STARTERS

STEAK EGG ROLLS

Spicy ranch, Chimichurri 19

HOT CHICKEN BISCUITS

Our version of a Nashville favorite on a
homemade Southern biscuit 16

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 14

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 17

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 19

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon
mustard sauce 19

TUNA STACK*

Ahi tuna, roasted pineapple,
Sriracha aioli, sesame wontons 19

SOUPS & SALADS

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

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 14

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

AHI TUNA SALAD*

Seared rare, artisan greens, avocado, herb
vinaigrette 24

STEAK SALAD*

Seared filet, avocado, bleu cheese,
tomatoes, bacon, ranch, Dijon vinaigrette 28

CUMBERLAND SALAD

Crispy chicken, roasted pecans, avocado,
tomatoes, bacon, buttermilk ranch 21

SEAFOOD

JUMBO FRIED SHRIMP

Rémoulade, cocktail sauce,
parmesan fries 30

AHI TUNA*

Sesame crusted, Sriracha aioli, soy ginger
sherry sauce, sushi rice,
baby bok choy 35

HONG KONG SEA BASS*

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

CEDAR PLANK SALMON*

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

SHRIMP & GRITS

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

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli,
garlic whipped potatoes 30

SPECIALTIES

STACKED CHEESEBURGER*

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

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes,
broccoli 27

BAY STREET CHICKEN FINGERS

“Old Savannah” style, parmesan fries,
Southern slaw 25

TUSCAN CHICKEN

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

BISTRO CHICKEN

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

BARBECUE DANISH BABY BACK RIBS

BBQ sauce, parmesan fries, Southern slaw 33

LOLLIPOP LAMB CHOPS

Rosemary, balsamic vinegar, lemon,
chimichurri, garlic whipped potatoes 47

FAMOUS STEAK & BISCUITS*

Seared filet, homemade biscuits,
parmesan fries 26

SHRIMP SCAMPI PASTA

Jumbo shrimp, garlic cream sauce,
spinach, tomatoes 29

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 51

NEW YORK STRIP STEAK*

16 oz. 50

BONE-IN “COWBOY CUT” RIBEYE STEAK*

22 oz. 58

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 45

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 36



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 54

CENTER CUT*

Petite Cut 48 / Regular Cut 54

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 • Parmesan Fries • One Pound Baked Potato • Garlic Whipped Potatoes

Broccoli w/ Garlic Butter • Cream Corn Brûlée • Creamed Spinach • Sweet Potato Casserole

Sautéed Asparagus • Smoked Gouda Mac & Cheese • Carmelized Onion Whipped Potatoes • 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, 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

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 –
Â Reims, France 130
AUSTIN HOPE CABERNET SAUVIGNON –
Paso Robles (liter bottle) 16/78
BÖEN PINOT NOIR – California 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

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
VEUVE CLICQUOT YELLOW LABEL – Â Reims, France 130

CHARDONNAY

CHATEAU STE. MICHELLE ‘MIMI’ –
Horse Heaven Hills 12/46
WENTE ESTATE GROWN – Monterey 13/50
ZD – California 15/58
MER SOLEIL SILVER ‘UNOAKED’ –
Monterey County, California 36
ST. FRANCIS – Sonoma County 40
NEWTON ‘SKYSIDE’ – Sonoma County 45
GARY FARRELL – Russian River Valley 50
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
DR. LOOSEN RIESLING – Mosel, 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

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
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

A TO Z – Oregon 12/46
ANGELS INK – Monterey County 13/50
BÖEN – California 15/58
CHALK HILL – Sonoma Coast 45
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 45
ELOUAN – Oregon 48
ARGYLE ‘BLOOMHOUSE’ – 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

ZINFANDEL

PREDATOR ‘OLD VINE’ – Lodi 12/46
KLINKER BRICK – Lodi, Mokelumne River 13/50
SALDO – California 50

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

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