

STONEY RIVER®

STEAKHOUSE AND GRILL

STARTERS

DEVILED EGGS

Sugar cured bacon,
house-made pickle relish 14

BOURBON SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

STEAK EGG ROLLS

Spicy ranch, chimichurri 18

HOT CHICKEN BISCUITS

Nashville favorite, house-made
Southern biscuits 15

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 18

TUNA STACK*

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

SOUPS & SALADS

House-made dressings: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, 1000 Island
Add chicken +8, salmon or shrimp +12

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 10

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

AHI TUNA SALAD*

Hawaiian ahi, seared rare, artisan greens,
avocado, herb vinaigrette 24

CUMBERLAND SALAD

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

STEAK SALAD*

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

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

SANDWICHES

FRENCH DIP*

Thinly sliced ribeye, baguette, horseradish,
parmesan fries 25

STACKED CHEESEBURGER*

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

SOUTHERN CRISPY

CHICKEN SANDWICH

House made hot honey,
pimento cheese, parmesan fries 18

FRENCH ONION BURGER*

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

FAMOUS STEAK & BISCUITS*

Seared filet, caramelized onion aioli,
house-made biscuits, parmesan fries 23

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
Regular Cut 10 oz. 53

ACCOMPANIMENTS

SAUCES

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

Trio 10

SPECIALTY

Oscar Style	12
Bleu Cheese Encrusted	4

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

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 9

WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes,
broccoli 24

PASTA PESCATORE

Roasted red pepper cream sauce, crab,
shrimp, spinach 24

BISTRO CHICKEN

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

JUMBO FRIED SHRIMP

Rémoulade, cocktail sauce, parmesan fries 29

BARBECUE DANISH BABY BACK RIBS

Dry rub, BBQ sauce, parmesan fries,
Southern slaw 32

AHI TUNA*

Sesame crusted, sriracha aioli, soy ginger
sherry sauce, sushi rice, spinach 33

SZECHUAN SALMON*

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

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli,
whipped potatoes 29

BAY STREET CHICKEN FINGERS

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

TUSCAN CHICKEN

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

SIDES

Au Gratin Potatoes
One Pound Baked Potato
Potato Wedges
Whipped Potatoes

Caramelized Onion Whipped Potatoes
Sweet Potato Casserole
Broccoli w/ Garlic Butter
Creamed Spinach
Southern Slaw

Sautéed Asparagus
Smoked Gouda Mac & Cheese
Parmesan Truffle French Fries
Crispy Bacon Brussels Sprouts

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DEVEILED EGGS

Sugar cured bacon,
house-made pickle relish 14

BOURBON SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 17

STEAK EGG ROLLS

Spicy ranch, chimichurri 19

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 19

TUNA STACK*

Ahi tuna, avocado, roasted pineapple,
sriracha aioli, sesame wontons 19

HOT CHICKEN BISCUITS

Nashville favorite, house-made
Southern biscuits 16

SOUPS & SALADS

House-made dressings: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, 1000 Island
Add chicken +8, salmon or shrimp +12

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

HOUSE SALAD

Rustic croutons, hard boiled egg, cucumbers,
hickory-smoked bacon, vine-ripened
tomatoes, cheddar 14

THE WEDGE

Bacon, tomatoes, herb vinaigrette,
bleu cheese 14

STEAK SALAD*

Seared filet, avocado, bleu cheese,
vine-ripened tomatoes, bacon, Dijon
vinaigrette, buttermilk ranch 28

CUMBERLAND SALAD

Crispy chicken, roasted pecans, avocado,
tomatoes, hickory-smoked bacon,
buttermilk ranch 21

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 50

NEW YORK STRIP STEAK*

16 oz. 50

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 45

BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 58

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 7 oz. 48 | Regular Cut 10 oz. 54

FILET MEDALLIONS & CRAB CAKE*

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

ACCOMPANIMENTS

SAUCES

Truffle Butter 4
Chimichurri 4
Au Poivre 4

Trio 10

Béarnaise 4

Mushroom Madeira 4

SPECIALTY

Oscar Style 12
Crab Cake 16
Bleu Cheese Encrusted 4

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

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 9

CEDAR PLANK SALMON*

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

JUMBO FRIED SHRIMP

Rémoulade, cocktail sauce,
parmesan fries 30

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli,
whipped potatoes 30

AHI TUNA*

Sesame crusted, sriracha aioli, soy ginger
sherry sauce, sushi rice, spinach 35

WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes, broccoli 27

FAMOUS STEAK & BISCUITS*

Seared filet, caramelized onion aioli,
house-made biscuits, parmesan fries 26

FRENCH ONION BURGER*

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

BISTRO CHICKEN

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

TUSCAN CHICKEN

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

BAY STREET CHICKEN FINGERS

"Old Savannah" style, parmesan fries,
Southern slaw 25

LOLLIPOP LAMB CHOPS*

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

BARBECUE DANISH BABY BACK RIBS

Dry rub, BBQ Sauce, parmesan fries,
Southern slaw 33

PASTA PESCATORE

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

SIDES

Au Gratin Potatoes
One Pound Baked Potato
Potato Wedges
Whipped Potatoes

Caramelized Onion Whipped Potatoes
Sweet Potato Casserole
Broccoli w/ Garlic Butter
Creamed Spinach

Sautéed Asparagus
Smoked Gouda Mac & Cheese
Parmesan Truffle French Fries
Crispy Bacon Brussels Sprouts

WINES WE LOVE & DRINK

CHALK HILL CHARDONNAY – Russian River Valley 14/54
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
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*) 18/88
BÖEN BY BELLE GLOS PINOT NOIR – California 14/54
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL –
California 16/62
SEQUOIA GROVE CABERNET SAUVIGNON –
Napa Valley 78
ENROUTE ‘LES POMMIERS’ PINOT NOIR –
Russian River Valley 82

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 12/46
GRUET BRUT – New Mexico 12/46
MUMM NAPA ‘BRUT PRESTIGE’ – California 13/50
GLORIA FERRER ROSÉ – Carneros (*375ml bottle*) 14/26
SCHRAMSBERG BLANC DE BLANCS – North Coast 72
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 130

CHARDONNAY

MER SOLEIL SILVER ‘UNOAKED’ – Monterey 12/46
WENTE ESTATE GROWN – Monterey 13/50
CHALK HILL – Russian River Valley 14/54
LOUIS LATOUR ‘GRAND ARDECHE’ – France 15/58
ST. FRANCIS – Sonoma County 40
GARY FARRELL – Russian River Valley 50
ZD – California 58
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

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
AUGUST KESSELER ‘KABINETT’ RIESLING –
Rheingau, Germany 35
BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 12/46
TOMMASI ‘LE ROSSE’ PINOT GRIGIO –
Veneto, Italy 13/50
FERRARI-CARANO PINOT GRIGIO –
Sonoma County 46

RED WINES

CABERNET SAUVIGNON & CABERNET BLENDS

THREADCOUNT *BY QUILT* – California 12/46
ST. FRANCIS – Sonoma County 16/62
HONIG – Napa Valley 17/66
AUSTIN HOPE – Paso Robles (*liter bottle*) 18/88
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 ‘SIX STACK’ – North Coast 14/54
FROG’S LEAP – Napa Valley 65
DUCKHORN VINEYARDS – Napa Valley 100

PINOT NOIR

A TO Z – Oregon 12/46
BÖEN BY BELLE GLOS – California 14/54
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 15/58
SIDURI – Willamette Valley 16/62
CHALK HILL – Sonoma Coast 45
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 45
GARY FARRELL – Russian River Valley 70
SHEA WINE CELLARS *ESTATE* – Willamette Valley 75
BREWER-CLIFTON – Sta. Rita Hills 78
ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
SLANDER *BY ORIN SWIFT* – Napa Valley 85
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
SEGHESSIO – Sonoma County 15/58
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 16/62
KLINKER BRICK – Lodi, Mokelumne River 50

OTHER INTERESTING REDS

ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 12/46
SHINAS ESTATE ‘THE GUILTY’ SHIRAZ –
Victoria, Australia 13/50
PENFOLDS ‘BIN 28’ SHIRAZ – Australia 17/66
THE PRISONER RED BLEND – California 18/70
MOLLYDOOKER ‘CARNIVAL OF LOVE’ –
McLaren Vale, Australia 110

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