

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

STONEY RIVER®

STEAKHOUSE AND GRILL

STARTERS

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

	6oz	9oz	BTL
CHALK HILL CHARDONNAY – Russian River Valley	14	18	54
CHATEAU MIRAVAL ROSÉ – Côtes de Provence	14	18	54
ROMBAUER CHARDONNAY – Carneros			68
CAKEBREAD CELLARS SAUVIGNON BLANC – Napa Valley			60
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – À Reims, France			130
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle)	18	22	88
BÖEN BY BELLE GLOS PINOT NOIR – California	14	18	54
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California	16	20	62
SEQUOIA GROVE CABERNET SAUVIGNON – Napa Valley			78
ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley			82

WHITE WINES

	6oz	9oz	BTL
CHAMPAGNE & SPARKLING			
LA MARCA PROSECCO – DOC Veneto	12	16	46
MUMM NAPA ‘BRUT PRESTIGE’ – California	13	17	50
GLORIA FERRER ROSÉ – Carneros	13	17	50
SCHRAMSBERG BLANC DE BLANCS – North Coast			72
VEUVE CLICQUOT YELLOW LABEL – À Reims, France			130
CHARDONNAY			
MER SOLEIL SILVER ‘UNOAKED’ – Monterey	12	16	46
CHALK HILL – Russian River Valley	14	18	54
LOUIS LATOUR ‘GRAND ARDECHE’ – France	15	19	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	16	46
CRAGGY RANGE TE MUNA – New Zealand	13	17	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	18	54
AIX ROSÉ – Coteaux d’Aix-en-Provence, France	15	19	58
DR. LOOSEN ‘DR. L’ RIESLING – Mosel, Germany	12	16	46
LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France	13	17	50
AUGUST KESSELER ‘KABINETT’ RIESLING – Rheingau, Germany			35
BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy	12	16	46
TOMMASI ‘LE ROSSE’ PINOT GRIGIO – Veneto, Italy	13	17	50
FERRARI-CARANO PINOT GRIGIO – Sonoma County			46

RED WINES

	6oz	9oz	BTL
CABERNET SAUVIGNON & CABERNET BLENDS			
THREADCOUNT BY QUILT – California	12	16	46
ST. FRANCIS – Sonoma County	16	20	62
HONIG – Napa Valley	17	21	66
AUSTIN HOPE – Paso Robles (liter bottle)	18	22	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	16	46
MARKHAM ‘SIX STACK’ – North Coast	14	18	54
FROG’S LEAP – Napa Valley			65
DUCKHORN VINEYARDS – Napa Valley			100
PINOT NOIR			
BÖEN BY BELLE GLOS – California	14	18	54
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley	15	19	58
SIDURI – Willamette Valley	16	20	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			
SEGHEISIO – Sonoma County	15	19	58
8 YEARS IN THE DESERT BY ORIN SWIFT – California	16	20	62
KLINKER BRICK – Lodi, Mokelumne River			50
OTHER INTERESTING REDS			
ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina	12	16	46
PENFOLDS ‘BIN 28’ SHIRAZ – Australia	17	21	66
THE PRISONER RED BLEND – California	18	22	70
MOLLYDOOKER ‘CARNIVAL OF LOVE’ – McLaren Vale, Australia			110

MERLOT

J. LOHR ‘LOS OSOS’ – Paso Robles	12	16	46
MARKHAM ‘SIX STACK’ – North Coast	14	18	54
FROG’S LEAP – Napa Valley			65
DUCKHORN VINEYARDS – Napa Valley			100

PINOT NOIR

BÖEN BY BELLE GLOS – California	14	18	54
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley	15	19	58
SIDURI – Willamette Valley	16	20	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

SEGHEISIO – Sonoma County	15	19	58
8 YEARS IN THE DESERT BY ORIN SWIFT – California	16	20	62
KLINKER BRICK – Lodi, Mokelumne River			50

OTHER INTERESTING REDS

ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina	12	16	46
PENFOLDS ‘BIN 28’ SHIRAZ – Australia	17	21	66
THE PRISONER RED BLEND – California	18	22	70
MOLLYDOOKER ‘CARNIVAL OF LOVE’ – McLaren Vale, Australia			110

Corkage fee, \$25.

STONEY RIVER®
STEAKHOUSE AND GRILL

STONEY RIVER®

STEAKHOUSE AND GRILL

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