STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

SPINACH & ARTICHOKE DIP
Reggiano cheese, warm tortilla chips 16

DEVILED EGGS
Sugar cured bacon, house-made pickle relish 14

JUMBO SHRIMP COCKTAIL
Old Bay shrimp, cocktail sauce, lemon aioli 22

GRILLED SEAFOOD PLATTER
Lobster tail, jumbo shrimp, scallops, chili crisp, warm bread 58

BOURBON SHRIMP ON COUNTRY TOAST
Dijon beurre blanc sauce 17

STEAK EGG ROLLS
Spicy ranch, chimichurri 18

CRAB CAKE
Pan seared, roasted red pepper cream sauce, artisan greens 22

TUNA STACK
Hawaiian ahi, avocado, roasted pineapple, sriracha aioli, sesame wontons 19

SOUPS & SALADS

House-made dressings: Bleu Cheese, 1000 Island, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP
Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE
Sherry garnish 13

STEAK SALAD+
Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 24

THE WEDGE
Bacon, tomatoes, herb vinaigrette, bleu cheese 14

HOUSE SALAD
Rustic croutons, hard boiled egg, cucumbers, bacon, tomatoes, cheddar 14

CLASSIC CAESAR SALAD
Parmesan, rustic croutons 14

AHI TUNA SALAD+
Seared rare, artisan greens, avocado, herb vinaigrette 24

CUMBERLAND SALAD
Crispy chicken, roasted pecans, avocado, tomatoes, bacon, buttermilk ranch 19

SHRIMP LOUIE
Tomatoes, avocado, jumbo shrimp, herb vinaigrette, 1000 Island 24

SANDWICHES

Served with Parmesan Fries, Sub for Parmesan Truffle Fries +2

FRENCH ONION BURGER+
Gruyère, caramelized onions, arugula, 1000 Island 19

BLACKENED SALMON SANDWICH
Rémoulade, pickles, lettuce, red onion 20

PANÉED CHICKEN SANDWICH
Gruyère, caramelized onion aioli, arugula, roma tomatoes 19

STACKED CHEESEBURGER+
Two seared patties, pickles, onion, cheese 19

FRENCH DIP+
Thinly sliced ribeye, baguette, horseradish 25

FAMOUS STEAK & BISCUITS+
Seared filet, caramelized onion aioli, house-made biscuit, steakhouse batonettes 25

CERTIFIED ANGUS BEEF PRIME

PRIME STEAKS

Hand-selected from the top 3% of beef for exceptional marbling, tenderness, and rich, buttery flavor.

RIBEYE STEAK+
Prime 14 oz. 51

BONE-IN "COWBOY CUT" RIBEYE STEAK+
Prime 24 oz. 59

NEW YORK STRIP STEAK+
Prime 16 oz. 52

PRIME RIB OF BEEF+
Prime 12 oz. 46

FILET MIGNON

COFFEE-CURED+
Cured in our signature blend 10 oz. 53

CENTER CUT+
Petite Cut 7 oz. 46
Regular Cut 10 oz. 52

ACCOMPANIMENTS

SAUCES	*Trio 10*
Truffle Butter	4
Chimichurri	4
Au Poivre	4
Béarnaise	4
Mushroom Madeira	4

CHEF'S ADDITIONS	
Crab Cake	20
Sea Scallops	24
Broiled Lobster Tail	24

SPECIALTY	
Bleu Cheese Encrusted	4
Oscar Style	14
Bourbon Shrimp	14
Lobster Béarnaise	14

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 11

SZECHUAN SALMON+
Faroe Islands cold water salmon, Thai barbeque sauce, whipped potatoes, broccoli *(available simply grilled)* 29

NOLA GRILLED SHRIMP
Roasted pineapple salsa, sushi rice, asparagus 29

AHI TUNA+
Sesame crusted, sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34

PASTA PESCATORE
Roasted red pepper cream sauce, crab, shrimp, spinach 27

FILET MEDALLIONS & LOBSTER+
Broiled tail, whipped potatoes 58

FILET MEDALLIONS OSCAR+
Classic style, whipped potatoes 49

STEAK FRITES+
Certified Angus Beef® Prime butcher's cut, béarnaise, crispy shallots, parmesan fries 35

WILD MUSHROOM MEATLOAF
Madeira sauce, whipped potatoes, broccoli 24

BISTRO CHICKEN
Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 26

TUSCAN CHICKEN
Goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 26

PECAN ENCRUSTED TROUT
Dijon mustard sauce, broccoli, whipped potatoes 27

SIDES

Using beef tallow to deliver a cleaner, superior flavor.

Parmesan Truffle Fries	9
Au Gratin Potatoes	9
Steakhouse Batonettes	8
Loaded Baked Potato	8
Whipped Potatoes	8
Caramelized Onion Whipped Potatoes	9
Sweet Potato Casserole	9
Smoked Gouda Mac & Cheese	9
Roasted Brussels Sprouts & Bacon	9
Creamed Spinach	9
Sautéed Wild Mushrooms	9
Steamed Broccoli	8
Sautéed Asparagus	9

Proudly serving Coca-Cola® products.

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STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

SPINACH & ARTICHOKE DIP
Reggiano cheese, warm tortilla chips 16

DEVILED EGGS
Sugar cured bacon, house-made pickle relish 14

JUMBO SHRIMP COCKTAIL
Old Bay shrimp, cocktail sauce, lemon aioli 22

GRILLED SEAFOOD PLATTER
Lobster tail, jumbo shrimp, scallops, chili crisp, warm bread 58

BOURBON SHRIMP ON COUNTRY TOAST
Dijon beurre blanc sauce 18

STEAK EGG ROLLS
Spicy ranch, chimichurri 18

CRAB CAKE
Pan seared, roasted red pepper cream sauce, artisan greens 22

TUNA STACK
Hawaiian ahi, avocado, roasted pineapple, sriracha aioli, sesame wontons 19

SOUPS & SALADS

House-made dressings: Bleu Cheese, 1000 Island, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP
Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE
Sherry garnish 14

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

THE WEDGE
Bacon, tomatoes, herb vinaigrette, bleu cheese 14

HOUSE SALAD
Rustic croutons, hard boiled egg, cucumbers, bacon, tomatoes, cheddar 14

CLASSIC CAESAR SALAD
Parmesan, rustic croutons 14

AHI TUNA SALAD+
Seared rare, artisan greens, avocado, herb vinaigrette 24

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

SHRIMP LOUIE
Tomatoes, avocado, jumbo shrimp, herb vinaigrette, 1000 Island 24

SANDWICHES

Served with Parmesan Fries, Sub for Parmesan Truffle Fries +2

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Rémoulade, pickles, lettuce, red onion 20

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Gruyère, caramelized onion aioli, arugula, roma tomatoes 19

STACKED CHEESEBURGER+
Two seared patties, pickles, onion, cheese 19

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Thinly sliced ribeye, baguette, horseradish 25

FAMOUS STEAK & BISCUITS+
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Prime 16 oz. 52

PRIME RIB OF BEEF+
Prime 12 oz. 46

FILET MIGNON

COFFEE-CURED+
Cured in our signature blend 10 oz. 53

CENTER CUT+
Petite Cut 7 oz. 46
Regular Cut 10 oz. 52

ACCOMPANIMENTS

SAUCES	*Trio 10*
Truffle Butter	4
Chimichurri	4
Au Poivre	4
Béarnaise	4
Mushroom Madeira	4

CHEF'S ADDITIONS	
Crab Cake	20
Sea Scallops	24
Broiled Lobster Tail	24

SPECIALTY	
Bleu Cheese Encrusted	4
Oscar Style	14
Bourbon Shrimp	14
Lobster Béarnaise	14

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 11

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Faroe Islands cold water salmon, Thai barbeque sauce, whipped potatoes, broccoli *(available simply grilled)* 29

NOLA GRILLED SHRIMP
Roasted pineapple salsa, sushi rice, asparagus 29

AHI TUNA+
Sesame crusted, sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34

PASTA PESCATORE
Roasted red pepper cream sauce, crab, shrimp, spinach 27

FILET MEDALLIONS & LOBSTER+
Broiled tail, whipped potatoes 58

FILET MEDALLIONS OSCAR+
Classic style, whipped potatoes 49

STEAK FRITES+
Certified Angus Beef® Prime butcher's cut, béarnaise, crispy shallots, parmesan fries 37

WILD MUSHROOM MEATLOAF
Madeira sauce, whipped potatoes, broccoli 24

BISTRO CHICKEN
Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 28

TUSCAN CHICKEN
Goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 28

PECAN ENCRUSTED TROUT
Dijon mustard sauce, broccoli, whipped potatoes 30

SIDES

Using beef tallow to deliver a cleaner, superior flavor.

Parmesan Truffle Fries	9
Au Gratin Potatoes	9
Steakhouse Batonettes	8
Loaded Baked Potato	8
Whipped Potatoes	8
Caramelized Onion Whipped Potatoes	9
Sweet Potato Casserole	9
Smoked Gouda Mac & Cheese	9
Roasted Brussels Sprouts & Bacon	9
Creamed Spinach	9
Sautéed Wild Mushrooms	9
Steamed Broccoli	8
Sautéed Asparagus	9

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BB/CG-LUN-ROS

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STARTERS

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Hawaiian ahi, avocado, roasted pineapple, sriracha aioli, sesame wontons 19

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JUMBO SHRIMP COCKTAIL
Old Bay shrimp, cocktail sauce, lemon aioli 22

DEVILED EGGS
Sugar cured bacon, house-made pickle relish 14

CRAB CAKE
Pan seared, roasted red pepper cream sauce, artisan greens 22

CRAB STUFFED MUSHROOMS
Lump crabmeat, parmesan cream sauce 20

SOUPS & SALADS

House-made dressings: Bleu Cheese, 1000 Island, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP
Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE
Sherry garnish 14

STEAK SALAD+
Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 28

THE WEDGE
Bacon, tomatoes, herb vinaigrette, bleu cheese 14

HOUSE SALAD
Rustic croutons, hard boiled egg, cucumbers, bacon, tomatoes, cheddar 14

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Parmesan, rustic croutons 14

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PRIME

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10 oz. 53

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SPECIALTY	
Bleu Cheese Encrusted	4
Oscar Style	14
Bourbon Shrimp	14
Lobster Béarnaise	14

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 11

FAROE ISLANDS CEDAR PLANK SALMON+
Lemon Dijon butter, whipped potatoes, broccoli *(available simply grilled)* 34

BISTRO CHICKEN
Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 28

PECAN ENCRUSTED TROUT
Dijon mustard sauce, broccoli, whipped potatoes 30

NOLA GRILLED SHRIMP
Roasted pineapple salsa, sushi rice, asparagus 29

FAMOUS STEAK & BISCUITS+
Seared filet, caramelized onion aioli, house-made biscuit, steakhouse batonettes 28

FILET MEDALLIONS & LOBSTER+
Filet medallions, broiled tail, whipped potatoes 58

FILET MEDALLIONS OSCAR+
Filet medallions, lump crab, béarnaise, asparagus, whipped potatoes 49

STEAK FRITES+
Certified Angus Beef® Prime butcher's cut, béarnaise, crispy shallots, parmesan fries 38

LOLLIPOP LAMB CHOPS+
Chimichurri, whipped potatoes 47

BONE-IN PORK CHOP+
Bourbon cherry sauce, whipped potatoes, broccoli 35

TUSCAN CHICKEN
Goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 28

NEW ENGLAND SEA SCALLOPS
Wild mushroom risotto, lemon butter 45

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

WILD MUSHROOM MEATLOAF
Madeira sauce, whipped potatoes, broccoli 28

PASTA PESCATORE
Roasted red pepper cream sauce, crab, shrimp, spinach 31

FRENCH ONION BURGER+
Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 19

FOR THE TABLE

Using beef tallow to deliver a cleaner, superior flavor.

Parmesan Truffle Fries	12
Au Gratin Potatoes	12
Steakhouse Batonettes	10
Loaded Baked Potato	10
Wild Mushroom Risotto	12

Whipped Potatoes	10
Caramelized Onion Whipped Potatoes	12
Sweet Potato Casserole	12
Smoked Gouda Mac & Cheese	12
Lobster Mac & Cheese	22

Roasted Brussels Sprouts & Bacon	12
Creamed Spinach	12
Sautéed Wild Mushrooms	12
Steamed Broccoli	10
Sautéed Asparagus	12

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BB/CG-DIN-ROS

WINES WE LOVE & DRINK

	6oz	9oz	BTL
CHALK HILL CHARDONNAY – Russian River Valley	14	19	55
CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence	14	19	55
ROMBAUER CHARDONNAY – Carneros			72
CAKEBREAD CELLARS SAUVIGNON BLANC – Napa Valley			60
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France			130
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles *(LITER BOTTLE)*	18	25	91
BÖEN *BY BELLE GLOS* PINOT NOIR – California	14	19	55
8 YEARS IN THE DESERT *BY ORIN SWIFT* ZINFANDEL – California	17	23	68
SEQUOIA GROVE CABERNET SAUVIGNON – Napa Valley			82
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley			82

WHITE WINES

	6oz	BTL
CHAMPAGNE & SPARKLING		
LA MARCA PROSECCO – Veneto, Italy	12	46
MUMM NAPA 'BRUT PRESTIGE' – California	13	50
GLORIA FERRER ROSÉ – Carneros	14	55
SCHRAMSBERG BLANC DE BLANCS – North Coast		75
VEUVE CLICQUOT YELLOW LABEL – Reims, France		130

	6oz	9oz	BTL
CHARDONNAY			
MER SOLEIL *RESERVE* – Monterey	12	16	46
CHALK HILL – Russian River Valley	14	19	55
LOUIS LATOUR 'GRAND ARDÈCHE' – France	15	20	59
ST. FRANCIS – Sonoma County			42
GARY FARRELL – Russian River Valley			52
ZD – California			62
ROMBAUER – Carneros			72
RAMEY – Russian River Valley			80
CAKEBREAD CELLARS – Napa Valley			85
FLOWERS – Sonoma Coast			87
LEWIS CELLARS – Russian River Valley			95
SAUVIGNON BLANC			
DASHWOOD – Marlborough, New Zealand	12	16	46
CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand	13	17	50
CHALK HILL *ESTATE BOTTLED* – Chalk Hill			42
DUCKHORN – North Coast			57
CAKEBREAD CELLARS – Napa Valley			60
MERRY EDWARDS – Russian River Valley			125
OTHER WHITES & ROSÉ			
CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence	14	19	55
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	20	59
DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany	12	16	46
LUCIEN ALBRECHT *RESERVE* RIESLING – Fance	14	19	55
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy	12	16	46
TOMMASI 'LE ROSSE' PINOT GRIGIO – Veneto, Italy	13	17	50
AUGUST KESSELER 'KABINETT' RIESLING – Rheingau, Germany			40
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	22	64
HONIG – Napa Valley	17	23	68
AUSTIN HOPE – Paso Robles *(LITER BOTTLE)*	18	25	91
STARMONT – North Coast			50
SEQUOIA GROVE – Napa Valley			82
CHALK HILL *ESTATE RED* – Chalk Hill			92
JORDAN – Alexander Valley			110
CHÂTEAU MONTELENA – Napa Valley			115
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			160
DARIOUSH 'SIGNATURE' – Napa Valley			195
CHAPPELLET *PRITCHARD HILL* – Napa Valley			275
MERLOT			
J. LOHR 'LOS OSOS' – Paso Robles	12	16	46
MARKHAM 'SIX STACK' – North Coast	14	19	55
FROG'S LEAP – Napa Valley			65
DUCKHORN VINEYARDS – Napa Valley			100
PINOT NOIR			
BÖEN *BY BELLE GLOS* – California	14	19	55
ARGYLE 'BLOOM HOUSE' – Willamette Valley	15	20	59
SIDURI – Willamette Valley	16	22	64
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills			45
CHALK HILL – Sonoma Coast			48
GARY FARRELL – Russian River Valley			72
SHEA WINE CELLARS *ESTATE* – Willamette Valley			80
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
BELLE GLOS 'DAIRYMAN' – Russian River Valley			95
DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley			98
FLOWERS – Sonoma Coast			100
ARGYLE 'NUTHOUSE' – Eola-Amity Hills, Oregon			105
GOLDENEYE – Anderson Valley			118
ZINFANDEL			
SEGHESIO – Sonoma County	15	20	59
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California	17	23	68
KLINKER BRICK – Lodi, Mokelumne River			50
SALDO – California			59
OTHER INTERESTING REDS			
ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina	12	16	46
PENFOLDS 'BIN 28' SHIRAZ – Australia	17	23	68
THE PRISONER RED BLEND – California	19	26	77
MOLLYDOOKER 'CARNIVAL OF LOVE' – McLaren Vale, Australia			115

Corkage fee, $25.

STONEY RIVER®
STEAKHOUSE AND GRILL

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 15
Grey Goose Vodka or Bombay Sapphire Gin

JACKSON OLD FASHIONED 15
Bulleit Bourbon : Sweet Vermouth : Candied Cherry

THE MATADOR 14
Pantalones Blanco Tequila : Lime : Honey

LEMON DROP MOJITO 13
Tito's Handmade Vodka : St~Germain : Mint : Pineapple

NEGRONI 14
Hendrick's Gin : Sweet Vermouth : Campari

THE DRAPER 15
Knob Creek Rye Whiskey : Blood Orange
Honey : Orange Bitters

RASPBERRY LEMON DROP MARTINI 15
Wheatley Vodka : Chambord Liqueur : Lemon Juice

NOT SO DARK AND STORMY 13
Gosling's Black Seal Rum : Giffard Pineapple Liqueur
Pineapple Juice : Honey : Fever-Tree Ginger Beer

SOUTHERN PEACH 15
Bulleit Rye Whiskey : Disaronno Amaretto Liqueur: Peach
Schnapps : Peach Bellini : Sweet and Sour

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala
Fever-Tree Sparkling Pink Grapefruit

BOTANICAL BLOSSOM 15
Tito's Handmade Vodka : St~Germain
Ruby Red Grapefruit Juice : Sparkling Wine

Olives and Candied Cherries by Filthy Food.

BEER

LOCAL DRAFT BEERS...8

TACO TUESDAY
Monday Night Brewing, Mexican Lager

TROPICÁLIA
Creature Comforts Brewing Co., IPA

STELLA ARTOIS
Stella Artois, Leuven-Belgium, Euro-Style Lager

ISLAND HAZE
Wild Leap Brew Co., Fruited Hazy IPA

LOCAL...8

COPPERHEAD AMBER ALE
Gate City Brewing

CITRAS MAXIMUS INDIA PALE LAGER
Gate City Brewing

IMPORTS...8

CORONA

GUINNESS

HEINEKEN

HEINEKEN ZERO *Non-alcoholic*

DOMESTICS...7

BLUE MOON

SAM ADAMS SEASONAL

SWEETWATER 420

BUD LIGHT

MICHELOB ULTRA

MILLER LITE

AFTER DINNER DRINKS

COCKTAILS

MINT DAISY 14
Absolut Vanilia Vodka : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 14
Espresso : Absolut Vanilia Vodka : Frangelico

LADY GODIVA 13
Hubbard & Cravens Coffee : Grand Marnier
Mozart Cream Chocolate Liqueur

THE CLASSIC 13
Hubbard & Cravens Coffee : Frangelico
Bailey's : Grand Marnier

COGNAC & BRANDY

CAMUS VSOP 11

REMY MARTIN VSOP 12

GERMAIN-ROBIN 7 YEAR BRANDY 16

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

DESSERTS

CRÈME BRÛLÉE...14

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

Suggested Pairing:

Quinta Do Noval 20 Yr. Tawny Port 22

FOUR LAYER CHOCOLATE GANACHE CAKE...15

With Tillamook vanilla ice cream and hot fudge

Suggested Pairing:

A Shot in the Dark 14

CARROT CAKE...16

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

Suggested Pairing:

Remy Martin VSOP 12

CHEF'S SELECTION...AQ

Seasonal favorite recommended tableside

Ask your server about a "Suggested Pairing"

HAPPY HOUR

MONDAY

DRAFT BEER 6
Ask about our current selections

PARMESAN TRUFFLE FRIES 8

TUESDAY

CHATEAU ST. MICHELLE 'MIMI' CHARDONNAY 8

DASHWOOD SAUVIGNON BLANC 8

DEVILED EGGS 9

WEDNESDAY

CHATEAU ST. MICHELLE 'INDIAN WELLS' CABERNET SAUVIGNON 8

ANGELS INK PINOT NOIR 8

SPINACH DIP 11

THURSDAY

TEQUILA MOCKINGBIRD 10
Corzo Añejo : Pineapple Liquor : Açaí Syrup

SOUTHERN PEACH 10
Knob Creek Rye Whiskey : Sweet Peach

STEAK ROLLS 12

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

+These items may be cooked to order. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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

BAR MENU

STACKED CHEESEBURGER+ 19
Two seared patties, pickles, onion, cheese,
parmesan fries

BEEF TENDERLOIN SANDWICH+ 28
Horseradish sauce, caramelized onions,
arugula, parmesan fries

FRENCH DIP+ 25
Shaved prime rib, baguette, horseradish, parmesan fries

PANÉED CHICKEN SANDWICH 19
Gruyère, caramelized onion aioli, arugula,
Roma tomatoes, parmesan fries

SHRIMP LOUIE 24
Tomatoes, avocado, jumbo shrimp,
herb vinaigrette, 1000 Island

CUMBERLAND SALAD* 19
Crispy chicken, roasted pecans, avocado,
tomatoes, bacon, buttermilk ranch

*+These items may be cooked to order. *Contains nuts. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*