STARTERS

- Deviled Eggs: Sugar-cured bacon, homemade pickle relish 11
- Crab Cake: Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 17
- Spinach Dip: Reggiano cheese, local tortilla chips 13
- Tuna Stack*: Ahi, avocado, mango, Sriracha aioli, and sesame wontons 16
- Whiskey Shrimp on Country Toast: Dijon beurre blanc sauce 17
- Steak Rolls: Chimichurri, spicy ranch 13

SOUPS & SALADS

- DRESSINGS MADE IN-HOUSE: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette
- French Onion Soup: Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock 9
- New England Lobster Bisque: Sherry garnish. Cup 9
- House Salad: Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 11
- Baby Kale Salad: Toasted almonds, dried cranberries, herb vinaigrette 11
- Vine-Ripened Tomato Salad: Basil, herb vinaigrette, fresh mozzarella 13
- The Wedge: Iceberg, bacon, tomatoes, bleu cheese 11
- Classic Caesar Salad: Parmesan cheese and rustic croutons 11

ENTRÉES SALADS

- Cumberland Salad: Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 15
- Steak Salad*: Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 21
- Ahi Tuna Salad: Seared rare, artisan greens, avocado, mango, Asian vinaigrette 20

FILETS, STEAKS & PRIME RIB

We use only Certified Angus Beef® Brand for our steaks and prime rib. All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler. We do not recommend, and will respectfully not guarantee any meat ordered “medium well” or above.

- Ribeye Steak*: 14 oz. 37
- New York Strip Steak*: 16 oz. 37
- Bone-in “COWBOY CUT” Ribeye Steak*: 22 oz. 46
- Prime Rib of Beef*: Aged and slow roasted - Regular cut 12 oz. 32 / Extra cut 16 oz. 37
- Coffee-Cured Filet Mignon*: Cured in our signature blend 10 oz. 40
- Center Cut Filet Mignon: Petite cut 35 / Regular cut 39
- Stoney River Legendary Filet*: Our signature 12 oz. cut 43
- Trio of Filet Medallions*: Bleu Cheese Encrusted, Au Poivre and Béarnaise 37

ACCOMPANIMENTS FOR FILETS AND STEAKS:
- Bleu Cheese Encrusted / Chimichurri, Mushroom Madeira, Béarnaise* or Au Poivre sauce / Oscar style: Lump crab, asparagus with Béarnaise* sauce 11

All of our steaks, prime rib and filets are served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

SEAFOOD

- Featured Fish: Selections change daily MKT.
- Nola Grilled Shrimp: Seasoned jumbo gulf shrimp with mango salas, Southern rice and seasonal daily vegetable 28
- Pan-Roasted Cold Water Salmon*: Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc 29
- “Hong Kong Style” Sea Bass: Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 38
- Ahi Tuna*: Pan-seared with soy ginger sherry sauce and sautéed spinach 30
- Pecan Trout: Dijon mustard sauce, broccoli and garlic whipped potatoes 26

SPECIALTIES

- Famous Steak & Biscuits*: Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19
- French Dip*: Thinly sliced on a toasted baguette with horseradish 20
- Stacked Cheeseburger*: Two seared patties, pickles, onion and cheese 16
- Steakhouse Burger*: Gruyère, caramelized onions, Thousand Island dressing 16
- Wild Mushroom Meatloaf: Madeira sauce, garlic whipped potatoes and broccoli 22
- Bistro Chicken: Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 22

House, Caesar, Baby Kale or Wedge Salad to accompany your entrée $7.

SIDES ALL 7

- Au Gratin Potatoes
- Broccoli
- Caramelized Onion Whipped Potatoes
- Creamed Spinach
- Garlic Whipped Potatoes
- Parmesan Fries
- One Pound Baked Potato
- Sautéed Asparagus
- Seasonal Vegetable
- Smoked Gouda Mac & Cheese
- Wild Mushrooms

*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.
RED WINES CONTINUED...

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 9/31
THE SEEKER MALBEC – Mendoza, Argentina 10/35
STAG’S LEAP “THE INVESTOR” – Napa Valley 15/55
THE PRISONER – Napa Valley 16/59
ABSTRACT BY GRIN SWIFT – Napa Valley 16/59
MELVILLE SYRAH VERNA’S VINEYARD – Sta. Rita Hills 50
8 YEARS IN THE DESERT BY GRIN SWIFT – Napa Valley 75
MARTINELLI SYRAH TERRA FELICE – Russian River Valley 95
MOLLYDOOKER “BLUE EYED BOY” SYRAH – McLaren Vale, Australia 105
BLACK BART SYRAH STAGECOMCH – Napa Valley 110

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35
GRUET BRUT – New Mexico 11/39
TAITTINGER – Reims, France 60
DUVAL-LEROY – Reims, France 65
POL ROGER RESERVE – Epernay, France 70
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100
DOM PERIGNON BRUT – France 225

CHARDONNAY

ST. FRANCIS – Sonoma County 10/35
LINCOURT “STEEL” – Sta. Rita Hills 11/39
CHALK HILL – Sonoma Coast 13/47
ROMBAUER – Carneros 15/55
AU BON CLIMAT – Santa Barbara County 35
CHALONE ESTATE – Chalone AVA 40
NEWTON “RED LABEL” – Napa County 45
CHALK HILL ESTATE BOTTLE – Chalk Hill 70
LEWIS CELLARS – Napa Valley 80
PLUMPJACK RESERVE – Napa Valley 95
RAMEY HUDDON VINEYARD – Napa Valley 95

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 9/31
HONIG – Napa Valley 12/43
CRAIGY RANGE TÉ MUNA ROAD – Marlborough, New Zealand 13/47
CHALK HILL ESTATE BOTTLE – Chalk Hill 40
CAKEBREAD CELLARS – Napa Valley 50
MERRY EDWARDS – Russian River Valley 75

OTHER WHITES & ROSÉ

COMMANDERIE DE LA BARGEMONE ROSÉ - Coteaux d’Aix en Provence 12/43
CH. ST. MICHELLE RIESLING – Columbia Valley 9/31
SAINT M RIESLING – Pfalz, Germany 10/35
CAPOSDALO PINOT GRIGIO – Veneto, Italy 9/31
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 10/35
JERMANN PINOT GRIGIO – Venezie Giulia, Italy 55

STONEY RIVER
STEAKHOUSE AND GRILL
CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI  12
Grey Goose Vodka or Bombay Sapphire Gin
Dry Vermouth : Olives

SIGNATURE MARTINI  12
Tito’s Vodka : Blue Cheese Jalapeño Olive
Rosemary

STRAWBERRY FIELDS  10
Tanqueray 10 : St~Germain : Strawberry Jam

HIGH NOON  12
High West Double Rye Whiskey : Cocoa Rum
Brown Sugar : Bitters

LEMON DROP MOJITO  11
Wheatley Vodka : St~Germain : Mint : Pineapple

BLUE RIDGE BRAMBLE  10
Miller’s Gin : Chambord : Lemon

ANGEL’S REVENGE  11
Angel’s Envy Bourbon : Disaronno
Candied Cherry

THE DRAPER  11
Bulleit Rye : Blood Orange : Honey
Orange Bitters

BLUSH GARDEN  11
Aviation Gin : Blueberry : Sparkling

JACKSON OLD FASHIONED  12
Bulleit Bourbon : Sweet Vermouth
Candied Cherry

COGNAC & BRANDY

GERMAIN–ROBIN “CRAFT–METHOD”  12
REMY MARTIN VSOP  14
GERMAIN–ROBIN “SELECT BARREL XO”  32
REMY MARTIN XO  52

AFTER DINNER COCKTAILS

MINT DAISY  10
Stolichnaya Vanil : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK  10
Espresso : Stolichnaya Vanil : Frangelico

STONEY RIVER COFFEE  10
Hubbard & Cravens Coffee : Frangelico
Bailey’s : Kahlúa

LADY GODIVA  10
Hubbard & Cravens Coffee : Grand Marnier
Godiva Dark Liquor

DESSERTS

CHOCOLATE FUDGE CAKE  9
With fudge and vanilla ice cream

CRÈME BRÛLÉE  9
Rich, creamy vanilla bean custard with a caramelized sugar crust and berries

CARROT CAKE  11
Triple-layered, vanilla bean cream cheese icing with chopped pecans and caramel

CHEF’S SELECTION  AQ
Seasonal favorite recommended tableside

PORTS

WARRE’S “WARRIOR”  9
QUinta do Noval 20 yr. TAWNY  22
GRAHAMS 30 yr. TAWNY  26
FONSECA BIN 27  15
FAR NIENTE DOLCE SEMILLON  85