

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 18
- SPINACH DIP Reggiano cheese, warm tortilla chips 15
- TUNA STACK⁺ Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18
- STEAK ROLLS Served with spicy ranch 19
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17
- JUMBO SHRIMP COCKTAIL Classic recipe. Served on crushed ice with our spicy cocktail sauce 18

SOUPS & SALADS

DRESSINGS MADE IN-HOUSE: *Bleu Cheese, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette*

- FRENCH ONION SOUP Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock 10
- NEW ENGLAND LOBSTER BISQUE Sherry garnish. 12
- HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 13
- THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 14
- CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 13
- STEAK SALAD⁺ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25
- AHI TUNA SALAD⁺ Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24

FILET MIGNON

- COFFEE-CURED⁺ Cured in our signature blend 10 oz. 49
- CENTER CUT⁺ Petite cut 42 / Regular cut 48
- MEDALLION TRIO⁺ Bleu Cheese Encrusted, Au Poivre and Béarnaise 41
- FILET OSCAR⁺ Petite cut with lump crab, béarnaise and asparagus 48

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted / Chimichirri, Mushroom Madeira, Béarnaise⁺ or Au Poivre sauce / Bleu Cheese Bacon Butter / Roasted Red Pepper Butter ALL 4

Oscar style: Lump crab, asparagus with Béarnaise⁺ sauce 13

All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled in a 1,600° Montague broiler. We do not recommend, and will respectfully not guarantee any meat ordered "medium well" or above. Served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

STEAKS & PRIME RIB

- RIBEYE STEAK⁺ 14 oz. 45
- NEW YORK STRIP STEAK⁺ 16 oz. 44
- BONE-IN "COWBOY CUT" RIBEYE STEAK⁺ 22 oz. 52
- PRIME RIB OF BEEF⁺ Aged and slow roasted - 12 oz. (Thurs - Sun, limited) 41



SEAFOOD

- FEATURED FISH Selections change daily MKT.
- NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal vegetable 28
- PAN-ROASTED COLD WATER SALMON⁺ Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc 32
- AHI TUNA⁺ Pan-seared with soy ginger sherry sauce and sautéed spinach 32
- PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 29

SPECIALTIES

- FRENCH DIP⁺ Thinly sliced, baguette and horseradish. Served with parmesan fries 23
- STACKED CHEESEBURGER⁺ Two seared patties, pickles, onion and cheese. Served with parmesan fries 17
- STEAKHOUSE BURGER⁺ Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 18
- DOUBLE-BONE PORK CHOP⁺ Cured in-house and slow-roasted with a bourbon cherry sauce. Served with garlic whipped potatoes and broccoli 34
- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 26
- BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 26

House, Caesar or Wedge Salad to accompany your entrée \$8

SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ GARLIC WHIPPED POTATOES ♦ CREAMED SPINACH
- PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ SAUTÉED ASPARAGUS ♦ SMOKED GOUDA MAC & CHEESE

**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. 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 TO DRINK

ROMBAUER CHARDONNAY – Carneros 16/62

FLOWERS CHARDONNAY – Sonoma Coast 75

HONIG SAUVIGNON BLANC – Napa Valley 14/54

CHATEAU MINUTY “M DE MINUTY” ROSÉ –
Côtes de Provence 13/50

VEUVE CLICQUOT YELLOW LABEL CHAMPANGE –
Á Reims, France 110

QUILT CABERNET SAUVIGNON – Napa Valley 14/54

AUSTIN HOPE CABERNET SAUVIGNON –
Paso Robles 17/83 (liter bottle)

ELOUAN PINOT NOIR – Oregon 13/50

FLOWERS PINOT NOIR – Sonoma Coast 95

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 12/46

GRUET BRUT – New Mexico 12/46

DUVAL-LEROY – Á Reims, France 75

POL ROGER RESERVE – Epernay, France 85

VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 110

DOM PERIGNON BRUT – France 240

CHARDONNAY

ST. FRANCIS – Sonoma County 12/46

LINCOURT “STEEL” – Sta. Rita Hills 13/50

CHALK HILL – Russian River Valley 14/54

ROMBAUER – Carneros 16/62

CHALONE ESTATE – Chalone AVA 52

WENTE RIVA RANCH – Monterey 52

GARY FARRELL – Russian River Valley 68

FLOWERS – Sonoma Coast 75

CAKEBREAD CELLARS – Napa Valley 85

PLUMPJACK RESERVE – Napa Valley 100

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46

CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 13/50

HONIG – Napa Valley 14/54

CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ –
Côtes de Provence 13/50

CH. ST. MICHELLE RIESLING – Columbia Valley 12/46

CAPOSALDO PINOT GRIGIO – Veneto, Italy 12/46

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50

BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 40

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LYETH – California 12/46

ROTH – Alexander Valley 13/50

QUILT – Napa Valley 14/54

AUSTIN HOPE – Paso Robles 17/83 (liter bottle)

NEWTON “SKYSIDE” – North Coast 45

RAMEY CLARET – Napa Valley 60

FERRARI-CARANO – Sonoma County 68

ZD – Napa Valley 75

HONIG – Napa Valley 92

FRANK FAMILY – Napa Valley 95

CHATEAU MONTELENA – Napa Valley 98

CHALK HILL ESTATE RED – Chalk Hill 102

PAUL HOBBS – Napa Valley 120

MINER FAMILY – Oakville, Napa Valley 125

JORDAN – Sonoma County 130

CAYMUS VINEYARDS – Napa Valley 145

CADE HOWELL MOUNTAIN – Napa Valley 152

LEWIS CELLARS – Napa Valley 155

DUNN HOWELL MOUNTAIN – Napa Valley 190

AUSTIN HOPE RESERVE – Paso Robles 225

CAYMUS “SPECIAL SELECT” – Napa Valley 250

JOSEPH PHELPS “INSIGNIA” – Napa Valley 295

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46

MARKHAM – Napa Valley 14/54

PRIDE MOUNTAIN – Napa Valley 17/66

DUCKHORN VINEYARDS – Napa Valley 85

CAKEBREAD CELLARS – Napa Valley 110

PINOT NOIR

LUCKY STAR – California 12/46

ELOUAN – Oregon 13/50

ANGELS INK – Monterey, California 14/54

ARGYLE – Willamette Valley 48

MEIOMI – California 50

GARY FERRELL – Russian River Valley 65

BELLE GLOS “DAIRYMAN” – Russian River Valley 85

ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 90

DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 95

FLOWERS – Sonoma Coast 95

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 12/46

DRY CREEK “OLD VINES” – Sonoma 65

SALDO – California 60

RIDGE LYTTON SPRINGS – Dry Creek Valley 75

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 12/46

THE SEEKER MALBEC – Mendoza, Argentina 13/60

ABSTRACT BY ORIN SWIFT – Saint Helena, California 16/62

STAG’S LEAP “THE INVESTOR” – Napa Valley 16/62

THE PRISONER – California 17/66

8 YEARS IN THE DESERT BY ORIN SWIFT – California 82

STONEY RIVER
STEAKHOUSE AND GRILL

RYAN BARK
General Manager

CLASSIC AMERICAN COCKTAILS

SIGNATURE MARTINI 15

Tito's Handmade Vodka : Blue Cheese Jalapeño Olive Rosemary

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave

THE ESSENTIAL 14

Tito's Handmade Vodka : Domaine de Canton Lavender : Citrus

JACKSON OLD FASHIONED 15

Maker's Mark Bourbon : Sweet Vermouth Candied Cherry

WHALE FLOWER 14

Gray Whale Gin : St~Germain : Grapefruit Juice Fever Tree Club Soda

CITRUS CRUSH 14

Ten To One White Rum : Wheatley Vodka Orange Juice : Pineapple Juice

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple

THE REIMAGINED OLD FASHIONED 13

Ten To One Dark Rum : Angostura Bitters Peychaud's Bitters: Sugar Cube

ANGEL'S REVENGE 15

Angel's Envy Bourbon : Disaronno : Candied Cherry

NOT SO DARK & STORMY 13

Gosling's Dark Rum : Pineapple : Fever Tree Ginger Beer

THE DRAPER 15

Bulleit Rye Whiskey : Blood Orange Honey : Orange Bitters

Olives and Candied Cherries by Filthy Food.

PORTS

QUINTA DO NOVAL 10 YR. 10

SANDEMAN 10 YEAR 15

QUINTA DO NOVAL 20 YR. TAWNY 22

TAYLOR FLADGATE 30 YR. 26

GRAHAM'S 30 YR. 26

COGNAC & BRANDY

COURVOISIER VSOP 12

HENNESSEY VSOP 13

REMY MARTIN VSOP 14

GERMAIN-ROBIN "SELECT BARREL XO" 32

REMY MARTIN XO 52

LOCAL DRAFT BEERS \$8

STELLA ARTOIS

Stella Artois, Pilsner

FOX ROCKER

Crystal Lake Brewery, American Red Ale

ANTI HERO

Revolution Brewing, IPA

SUMMER SHANDY

Jacob Leinenkugel Brewing Company, Shandy

DOMESTIC & IMPORT

HEINEKENZERO 7

COORS LIGHT 7

MILLER LIGHT 7

CORONA EXTRA 8

DESSERTS

CRÈME BRÛLÉE 14

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

FOUR LAYER CHOCOLATE GANACHE CAKE 14

With Tillamook vanilla ice cream and hot fudge

CARROT CAKE 15

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

CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

AFTER DINNER COCKTAILS

MINT DAISY 14

Stolichnaya Vanil : Crème De Cacao Crème De Menthe

A SHOT IN THE DARK 14

Espresso : Stolichnaya Vanil : Frangelico

LADY GODIVA 13

Hubbard & Cravens Coffee : Grand Marnier Dorda Double Chocolate Liqueur

THE CLASSIC 13

Hubbard & Cravens Coffee : Frangelico Bailey's : Grand Marnier

happy hour menu

snacks

deviled eggs 8

spinach dip 10

classic american cocktails \$8

angel's revenge

angel's envy bourbon : disaronno

candied cherry

the draper

bulleit rye : honey : orange bitters

prosecco spritzer

sparkling wine : st~germain : lemon

vino (wine) \$6

lyeth cabernet sauvignon

lucky star pinot noir

la marco prosecco

vavasour sauvignon blanc

caposaldo pinot grigio

well drinks \$6

craft drafts \$5

Ask about our current selection.

Martini pours add \$3. Rocks or neat pours add \$2.00.

Pricing available Sunday - Thursday from 4pm - 6pm.

STONEY RIVER®
STEAKHOUSE AND GRILL

BRUNCH FEATURES

AVOCADO TOAST 16

Hass Avocado, whole grain toast, over easy eggs, vine ripened tomatoes

FILET AND EGGS* 24

Roasted tenderloin, sunny side up eggs, hollandaise, country potatoes

HOT CHICKEN AND WAFFLE 16

Thick cut bacon, pure maple syrup

SHRIMP AND GRITS 21

Jumbo cajun sautéed shrimp, Worcestershire cream reduction, cheese grits

BRUNCH BURGER* 19

Stacked steak burger, applewood smoked bacon, over easy egg, local brioche, country potatoes

LOBSTER ROLL 24

Warm Maine lobster, lemon aioli, local signature top split bun, parmesan fries

SIDES 8

Country potatoes ♦ Cheese grits

BRUNCH COCKTAILS

BLOODY MARY 6

Bold spices, Vodka, rosemary

WHITE SANGRIA 6

Sauvignon Blanc, St~Germain, Tuaca

RED SANGRIA 6

Pinot Noir, Brandy, fruit juices

BREAKFAST MARTINI 6

Vodka, orange marmalade, fresh citrus

MIMOSA 6

Fresh squeezed orange juice, Prosecco

BELLINI 6

Fresh peach, Prosecco

CARAFES TO SHARE 15

Mimosa or Bellini