

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 13

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

STEAK ROLLS

Spicy ranch, Chimichurri 19

CRAB CAKE

Pan seared, fresh mango jalapeño salsa, Dijon mustard sauce 18

JUMBO SHRIMP COCKTAIL

Spicy cocktail sauce 19

TUNA STACK*

Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18

SOUPS & SALADS

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

HOUSE SALAD

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

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

STEAK SALAD*

Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25

DRESSINGS MADE IN-HOUSE:

Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, Thousand Island

+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.

STONEY RIVER®

STEAKHOUSE AND GRILL

STEAKS & PRIME RIB

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

RIBEYE STEAK*

14 oz. 46

NEW YORK STRIP STEAK*

16 oz. 45

BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 54

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 42 / 16oz. 49
(Available Thursday - Sunday)

STEAK FRITES*

Sliced hanger steak, sauce béarnaise 38

FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 50

CENTER CUT*

Petite Cut 43 / Regular Cut 49

MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 48

TURF AND TIDE*

Filet medallions, jumbo shrimp, Dijon beurre blanc sauce 46

MEDALLION TRIO*

Bleu Cheese Encrusted, Au Poivre, Béarnaise 42

ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Chimichurri • Mushroom Madeira Sauce • Béarnaise Sauce* • Au Poivre Sauce 4 each

OSCAR STYLE: Lump crab, asparagus, Béarnaise sauce* 13

All of our steaks are seasoned with our special seasoning blend, grilled in a 1600° Montague broiler.

House, Caesar or Wedge Salad to accompany your entrée 10

SEAFOOD

FEATURED FISH

Selections change daily MKT

NOLA GRILLED SHRIMP

Seasoned jumbo gulf shrimp, mango salsa, Southern rice, seasonal vegetable 28

CEDAR PLANK SALMON*

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

AHI TUNA*

Pan seared with soy ginger sherry sauce and steamed broccoli 32

PECAN TROUT

Dijon mustard sauce, broccoli, garlic whipped potatoes 29

SPECIALTIES

STACKED CHEESEBURGER*

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

STEAKHOUSE BURGER*

Gruyère, caramelized onions, Thousand Island dressing, parmesan fries 19

BONE-IN PORK CHOP*

Cured in-house, slow roasted, bourbon cherry sauce, garlic whipped potatoes, broccoli 34

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 26

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 26

TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomatoes, beurre blanc, garlic whipped potatoes, broccoli 27

SIDES

Au Gratin Potatoes • One Pound Baked Potato • Garlic Whipped Potatoes

Parmesan Fries • Smoked Gouda Mac & Cheese • Cream Corn Brûlée

Broccoli w/ Garlic Butter • Creamed Spinach • Sautéed Asparagus • Seasonal Vegetable

RED WINES

CABERNET SAUVIGNON

LYETH – California	12/46
ROTH – Alexander Valley	13/50
QUILT – Napa Valley	14/54
AUSTIN HOPE – Paso Robles	(liter bottle) 17/83
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

ZINFANDEL

PREDATOR “OLD VINE” – Lodi	12/46
DRY CREEK “OLD VINES” – Sonoma	65
SALDO – California	60
RIDGE LYTTON SPRINGS – Dry Creek Valley	75

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

RED WINES CONTINUED...

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

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

WINES WE LOVE & DRINK

ROMBAUER CHARDONNAY – Carneros	16/62
HONIG SAUVIGNON BLANC – Napa Valley	14/54
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence	13/50
FLOWERS CHARDONNAY – Sonoma Coast	75
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France	110
QUILT CABERNET SAUVIGNON – Napa Valley	14/54
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle)	17/83
ELOUAN PINOT NOIR – Oregon	13/50
FLOWERS PINOT NOIR – Sonoma Coast	95

Corkage fee, \$25

WHITE WINES

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
PLUMPOCK 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

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

ROASTED PRIME RIB HASH 24

Over easy eggs, multi grain toast

FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, 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

SHRIMP AND GRITS 29

Jumbo cajun sautéed shrimp, Worcestershire cream reduction, bacon, cheese grits

BRUNCH BURGER* 19

Stacked steak burger, 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

LOBSTER ROLL 24

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

SIDES

Country potatoes ♦ Cheese grits ♦ Sweet and Spicy Bacon

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