

STONEY RIVER®

STEAKHOUSE AND GRILL

STARTERS

STEAK EGG ROLLS

Spicy ranch, Chimichurri 19

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon mustard sauce 19

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 14

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

JUMBO SHRIMP COCKTAIL

Spicy cocktail sauce 20

TUNA STACK*

Hawaiian Ahi, roasted pineapple, Sriracha aioli, sesame wontons 19

SOUPS & SALADS

Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, Thousand Island, Cilantro Vinaigrette

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 12

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 14

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

HOUSE SALAD

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

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

COBB SALAD

Grilled chicken, mixed greens, avocado, bacon, egg, tomatoes, bleu cheese crumbles, buttermilk ranch 20

STEAK SALAD*

Seared filet, avocado, bleu cheese, tomatoes, bacon, ranch, Dijon vinaigrette 26

SEAFOOD

FEATURED FISH

Selections change daily MKT

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa, Southern rice, seasonal vegetable 28

CEDAR PLANK SALMON*

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

HAWAIIAN AHI TUNA*

Sesame crusted, Siracha aioli, soy ginger sherry sauce, sushi rice, baby bok choy 33

HONG KONG SEA BASS*

Grilled, baby bok choy, sushi rice, soy sherry reduction 46

PECAN TROUT

Dijon mustard sauce, broccoli, garlic whipped potatoes 30

SPECIALTIES

STACKED CHEESEBURGER*

Two seared patties, pickles, onion, cheese, parmesan fries 19

STEAKHOUSE BURGER*

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

TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 28

LOLLIPOP LAMB CHOPS

Rosemary, balsamic vinegar, lemon, chimichurri, garlic whipped potatoes 46

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 27

DOUBLE BONE PORK CHOP*

Cured in-house, slow roasted, bourbon cherry sauce, garlic whipped potatoes, broccoli 33

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 27

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 48

NEW YORK STRIP STEAK*

16 oz. 47

BONE-IN “COWBOY CUT” RIBEYE STEAK*

22 oz. 55

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 43

STEAK FRITES*

Sliced hanger steak, sauce béarnaise 38



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 51

CENTER CUT*

Petite Cut 45 / Regular Cut 50

MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 48

TURF AND TIDE*

Filet medallions, jumbo shrimp, Dijon beurre blanc sauce 46

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared Crab Cake, Dijon mustard sauce 46

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.

ACCOMPANIMENTS FOR FILETS & STEAKS

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

Oscar Style: Lump crab, asparagus, Béarnaise sauce* 13

House, Caesar or Wedge Salad to accompany your entrée 10

SIDES

Au Gratin Potatoes • Parmesan Fries • One Pound Baked Potato • Garlic Whipped Potatoes• Broccoli w/ Garlic Butter • Cream Corn Brûlée • Creamed Spinach• Sautéed Asparagus • Smoked Gouda Mac & Cheese • Seasonal Vegetable

+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. Some items served at this establishment may contain imported seafood. Ask for more information. 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 & 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 16/62
AUSTIN HOPE CABERNET SAUVIGNON –
Paso Robles (liter bottle) 17/83
ELOUAN PINOT NOIR – Oregon 13/50
FLOWERS PINOT NOIR – Sonoma Coast 95

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
PLUMPJACK RESERVE – Napa Valley 100

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
CRAGGY RANGE TE MUNA –
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

Corkage fee, \$25

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RED WINES

CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles 12/46
ROTH – Alexander Valley 13/50
DAOU – Paso Robles 15/58
QUILT – Napa Valley 16/62
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
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

A TO Z – Oregon 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

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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

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