

STONEY RIVER®

STEAKHOUSE AND GRILL

STARTERS

DEVILED EGGS

Sugar cured bacon, house-made pickle relish 14

STEAK EGG ROLLS

Spicy ranch, chimichurri 19

TUNA STACK*

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

FAMOUS STEAK & BISCUITS*

Seared filet, caramelized onion aioli, house-made biscuits 18

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

BOURBON SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon mustard sauce 19

JUMBO SHRIMP COCKTAIL

Old Bay shrimp, cocktail sauce, lemon aioli 20

SOUPS & SALADS

House-made dressings: Bleu Cheese, Buttermilk Ranch, Herb Vinaigrette, 1000 Island
Add chicken +8, salmon or shrimp +12

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 12

NEW ENGLAND

LOBSTER BISQUE

Sherry garnish 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

HOUSE SALAD

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

THE WEDGE

Bacon, tomatoes, herb vinaigrette, bleu cheese 14

SHRIMP LOUIE

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

STEAK SALAD*

Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 26

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 50

NEW YORK STRIP STEAK*

16 oz. 49

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 43

BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 58

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 38



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

FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 53

CENTER CUT*

Petite Cut 7 oz. 47 | Regular Cut 10 oz. 52

MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 48

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared crab cake, Dijon mustard sauce 46

ACCOMPANIMENTS

SAUCES

Truffle Butter	4	Béarnaise	4
Chimichurri	4	Mushroom Madeira	4
Au Poivre	4		

Trio 10

SPECIALTY

Oscar Style	12
Crab Cake	16
Bleu Cheese Encrusted	4

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 10

PASTA PESCATORE

Roasted red pepper cream sauce, crab, shrimp, spinach 29

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli, whipped potatoes 30

CEDAR PLANK SALMON*

Oven roasted Faroe Islands cold water salmon, lemon Dijon butter, whipped potatoes, broccoli (available simply grilled) 34

AHI TUNA*

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

STACKED CHEESEBURGER*

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

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa, sushi rice, asparagus 29

FRENCH ONION BURGER*

Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 20

WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes, broccoli 27

DOUBLE BONE PORK CHOP*

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

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper sauce, whipped potatoes, broccoli 28

LOLLIPOP LAMB CHOPS*

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

TUSCAN CHICKEN

Sautéed, goat cheese, sundried tomato, beurre blanc, whipped potatoes, broccoli 28

SIDES

Au Gratin Potatoes
One Pound Baked Potato
Potato Wedges
Whipped Potatoes

Caramelized Onion Whipped Potatoes
Cream Corn Brûlée
Broccoli w/ Garlic Butter
Creamed Spinach

Sautéed Asparagus
Smoked Gouda Mac & Cheese
Parmesan Truffle French Fries
Crispy Bacon Brussels Sprouts

WINES WE LOVE & DRINK

	6oz	9oz	BTL
ROMBAUER CHARDONNAY – Carneros	16	20	62
HONIG SAUVIGNON BLANC – Napa Valley	14	18	54
CHATEAU MIRAVAL ROSÉ – Côtes de Provence	14	18	54
FLOWERS CHARDONNAY – Sonoma Coast			75
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Â Reims, France			110
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles			(liter bottle) 18 22 88
CAYMUS VINEYARDS CABERNET SAUVIGNON – Napa Valley			145
BÖEN BY BELLE GLOS PINOT NOIR – California	14	18	54
ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley			82
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California			82

WHITE WINES

	6oz	9oz	BTL
CHAMPAGNE & SPARKLING			
LA MARCA PROSECCO – DOC Veneto	12	16	46
MUMM NAPA ‘BRUT PRESTIGE’ – California	13	17	50
GLORIA FERRER ROSÉ – Carneros	14	18	54
DUVAL-LEROY – Â Reims, France			75
POL ROGER RESERVE – Epernay, France			85
VEUVE CLICQUOT YELLOW LABEL – Â Reims, France			110
DOM PERIGNON BRUT – France			240
CHARDONNAY			
MER SOLEIL SILVER ‘UNOAKED’ – Monterey	12	16	46
CHALK HILL – Russian River Valley	14	18	54
LOUIS LATOUR ‘GRAND ARDECHE’ – France	15	19	58
ROMBAUER – Carneros	16	20	62
ST. FRANCIS – Sonoma County			46
LINCOURT ‘STEEL’ – Sta. Rita Hills			50
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	16	46
CRAGGY RANGE TE MUNA – New Zealand	13	17	50
HONIG – Napa Valley	14	18	54
CAKEBREAD CELLARS – Napa Valley			65
OTHER WHITES & ROSÉ			
CHATEAU MIRAVAL ROSÉ – Côtes de Provence	14	18	54
AIX ROSÉ – Coteaux d’Aix-en-Provence, France	15	19	58
DR. LOOSEN ‘DR. L’ RIESLING – Mosel, Germany	12	16	46
LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France			13 17 50
BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy	12	16	46
TOMMASI ‘LE ROSSE’ PINOT GRIGIO – Veneto, Italy			13 17 50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy			50

RED WINES

	6oz	9oz	BTL
CABERNET SAUVIGNON & CABERNET BLENDS			
THREADCOUNT BY QUILT – California	12	16	46
ST. FRANCIS – Sonoma County	16	20	62
AUSTIN HOPE – Paso Robles			(liter bottle) 18 22 88
NEWTON ‘SKYSIDE’ – North Coast			45
DAOU – Paso Robles			58
RAMEY CLARET – Napa Valley			60
QUILT – Napa Valley			62
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	16	46
MARKHAM ‘SIX STACK’ – North Coast	14	18	54
PRIDE MOUNTAIN – Napa Valley	17	21	66
DUCKHORN VINEYARDS – Napa Valley			85
CAKEBREAD CELLARS – Napa Valley			110
PINOT NOIR			
BÖEN BY BELLE GLOS – California	14	18	54
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley	15	19	58
SIDURI – Willamette Valley	16	20	62
GARY FERRELL – Russian River Valley			65
ENROUTE ‘LES POMMIERS’ – Russian River Valley			82
BELLE GLOS ‘DAIRYMAN’ – Russian River Valley			85
ARGYLE ‘NUTHOUSE’ – Eola-Amity Hills, Oregon			90
DOMAINE SERENE ‘YAMHILL CUVEE’ – Willamette Valley			95
FLOWERS – Sonoma Coast			95
ZINFANDEL			
SALDO – California	15	19	58
KLINKER BRICK ‘OLD VINE’ – Lodi			50
RIDGE LYTTON SPRINGS – Dry Creek Valley			75
8 YEARS IN THE DESERT BY ORIN SWIFT – California			82
OTHER INTERESTING REDS			
ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina	12	16	46
PENFOLDS ‘BIN 28’ SHIRAZ – Australia	17	21	66
ABSTRACT BY ORIN SWIFT – Saint Helena, California	16	20	62
STAG’S LEAP ‘THE INVESTOR’ – Napa Valley	16	20	62
THE PRISONER RED BLEND – California	17	21	66

Corkage fee, \$25.

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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

FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, hollandaise, country potatoes

SMOKED SALMON BENEDICT 17

Smoked salmon, over easy egg, 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

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