

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



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

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.

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

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

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 12/46
MUMM NAPA ‘BRUT PRESTIGE’ – California 13/50
GLORIA FERRER ROSÉ – Carneros 14/54
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

MER SOLEIL SILVER ‘UNOAKED’ – Monterey 12/46
CHALK HILL – Russian River Valley 14/54
LOUIS LATOUR ‘GRAND ARDECHE’ – France 15/58
ROMBAUER – Carneros 16/62
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 12/46
CRAGGY RANGE *TE MUNA* –
 Martinborough, New Zealand 13/50
HONIG – Napa Valley 14/54
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
AIX ROSÉ – Coteaux d'Aix-en-Provence, France 15/58
DR. LOOSEN ‘DR. L’ RIESLING – Mosel, Germany 12/46
LUCIEN ALBRECHT *RESERVE* RIESLING –
 Alsace, France 13/50
BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 12/46
TOMMASI ‘LE ROSSE’ PINOT GRIGIO –
 Veneto, Italy 13/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 50

RED WINES

CABERNET SAUVIGNON

THREADCOUNT *BY QUILT* – California 12/46
ST. FRANCIS – Sonoma County 16/62
AUSTIN HOPE – Paso Robles (*liter bottle*) 18/88
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 12/46
MARKHAM ‘SIX STACK’ – North Coast 14/54
PRIDE MOUNTAIN – Napa Valley 17/66
DUCKHORN VINEYARDS – Napa Valley 85
CAKEBREAD CELLARS – Napa Valley 110

PINOT NOIR

BÖEN *BY BELLE GLOS* – California 14/54
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 15/58
SIDURI – Willamette Valley 16/62
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 CUVÉE’ – Willamette Valley 95
FLOWERS – Sonoma Coast 95

ZINFANDEL

SALDO – California 15/58
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 12/46
PENFOLDS ‘BIN 28’ SHIRAZ – Australia 17/66
ABSTRACT *BY ORIN SWIFT* – Saint Helena, California 16/62
STAG’S LEAP ‘THE INVESTOR’ – Napa Valley 16/62
THE PRISONER RED BLEND – California 17/66

Corkage fee, \$25

STONEY RIVER®
STEAKHOUSE AND GRILL

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

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