STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

STEAK EGG ROLLS
Spicy ranch, chimichurri 19

BOURBON SHRIMP ON COUNTRY TOAST
Dijon beurre blanc sauce 18

SPINACH & ARTICHOKE DIP
Reggiano cheese, warm tortilla chips 17

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

GRILLED SEAFOOD PLATTER
Lobster tail, jumbo shrimp, scallops, chili crisp, warm bread 58

JUMBO SHRIMP COCKTAIL
Old Bay shrimp, cocktail sauce, lemon aioli 22

DEVILED EGGS
Sugar cured bacon, house-made pickle relish 14

CRAB CAKE
Pan seared, roasted red pepper cream sauce, artisan greens 22

CRAB STUFFED MUSHROOMS
Lump crabmeat, parmesan cream sauce 20

SOUPS & SALADS

House-made dressings: Bleu Cheese, 1000 Island, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP
Caramelized onions, crouton, Gruyère 12

NEW ENGLAND LOBSTER BISQUE
Sherry garnish 14

STEAK SALAD+
Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 26

THE WEDGE
Bacon, tomatoes, herb vinaigrette, bleu cheese 14

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

CLASSIC CAESAR SALAD
Parmesan, rustic croutons 14

CERTIFIED ANGUS BEEF® BRAND
PRIME

PRIME STEAKS

Hand-selected from the top 3% of beef for exceptional marbling, tenderness, and rich, buttery flavor.

RIBEYE STEAK+
Prime 14 oz. 51

BONE-IN "COWBOY CUT" RIBEYE STEAK+
Prime 24 oz. 59

NEW YORK STRIP STEAK+
Prime 16 oz. 52

PRIME RIB OF BEEF+
Available Thursday-Sunday
Prime 12 oz. 46

FILET MIGNON

COFFEE-CURED+
Cured in our signature blend
10 oz. 53

CENTER CUT+
Petite Cut 7 oz. 46
Regular Cut 10 oz. 52

ACCOMPANIMENTS

SAUCES	Trio 10
Truffle Butter	4
Chimichurri	4
Au Poivre	4
Béarnaise	4

CHEF'S ADDITIONS	
Crab Cake	20
Sea Scallops	24
Broiled Lobster Tail	24

SPECIALTY	
Bleu Cheese Encrusted	4
Oscar Style	14
Bourbon Shrimp	14
Lobster Béarnaise	14

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 11

FAROE ISLANDS CEDAR PLANK SALMON+
Lemon Dijon butter, whipped potatoes, broccoli 34
(available simply grilled)

BISTRO CHICKEN
Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 28

PECAN ENCRUSTED TROUT
Dijon mustard sauce, broccoli, whipped potatoes 30

NOLA GRILLED SHRIMP
Roasted pineapple salsa, sushi rice, asparagus 29

FAMOUS STEAK & BISCUITS+
Seared filet, caramelized onion aioli, house-made biscuit, steakhouse batonettes 28

FILET MEDALLIONS & CRAB CAKE+
Filet medallions, pan seared crab cake, roasted red pepper cream sauce, whipped potatoes 51

FILET MEDALLIONS & LOBSTER+
Filet medallions, broiled tail, whipped potatoes 58

FILET MEDALLIONS OSCAR+
Filet medallions, lump crab, béarnaise, asparagus, whipped potatoes 49

STEAK FRITES+
Certified Angus Beef® Prime butcher's cut, béarnaise, crispy shallots, parmesan fries 38

LOLLIPOP LAMB CHOPS+
Chimichurri, whipped potatoes 46

TUSCAN CHICKEN
Goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 28

NEW ENGLAND SEA SCALLOPS
Wild mushroom risotto, lemon butter 45

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

BONE-IN PORK CHOP+
Bourbon cherry sauce, whipped potatoes, broccoli 35

PASTA PESCATORE
Roasted red pepper cream sauce, crab, shrimp, spinach 31

FRENCH ONION BURGER+
Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 20

FOR THE TABLE

Using beef tallow to deliver a cleaner, superior flavor.

Parmesan Truffle Fries	12
Au Gratin Potatoes	12
Steakhouse Batonettes	10
Loaded Baked Potato	10
Wild Mushroom Risotto	12

Whipped Potatoes	10
Caramelized Onion Whipped Potatoes	12
Sweet Potato Casserole	12
Smoked Gouda Mac & Cheese	12
Lobster Mac & Cheese	22

Roasted Brussels Sprouts & Bacon	12
Creamed Spinach	12
Sautéed Wild Mushrooms	12
Steamed Broccoli	10
Sautéed Asparagus	12

Proudly serving Coca-Cola® products.

+These items may be cooked to order. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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

	6oz	9oz	BTL
ROMBAUER CHARDONNAY – Carneros	17	23	68
HONIG SAUVIGNON BLANC – Napa Valley	14	19	55
CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence	14	19	55
FLOWERS CHARDONNAY – Sonoma Coast			75
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France			115
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles *(LITER BOTTLE)*	18	25	91
CAYMUS VINEYARDS CABERNET SAUVIGNON – Napa Valley			145
BÖEN *BY BELLE GLOS* PINOT NOIR – California	14	19	55
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley			82
8 YEARS IN THE DESERT *BY ORIN SWIFT* ZINFANDEL – California			82

WHITE WINES

CHAMPAGNE & SPARKLING

	6oz	BTL
LA MARCA PROSECCO – Veneto, Italy	12	46
MUMM NAPA 'BRUT PRESTIGE' – California	13	50
GLORIA FERRER ROSÉ – Carneros	14	55
DUVAL-LEROY – Reims, France		75
POL ROGER *RESERVE* – Épernay, France		88
VEUVE CLICQUOT YELLOW LABEL – Reims, France		115
DOM PERIGNON BRUT – France		240

CHARDONNAY

	6oz	9oz	BTL
MER SOLEIL *RESERVE* – Monterey	12	16	46
CHALK HILL – Russian River Valley	14	19	55
LOUIS LATOUR 'GRAND ARDÈCHE' – France	15	20	59
ROMBAUER – Carneros	17	23	68
ST. FRANCIS – Sonoma County			46
LINCOURT 'STEEL' – Sta. Rita Hills			50
CHALONE *ESTATE* – Chalone AVA			52
WENTE *RIVA RANCH* – Monterey			54
GARY FARRELL – Russian River Valley			68
FLOWERS – Sonoma Coast			80
CAKEBREAD CELLARS – Napa Valley			87
PLUMPJACK *RESERVE* – Napa Valley			105

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand	12	16	46
CRAGGY RANGE *TE MUNA* – New Zealand	13	17	50
HONIG – Napa Valley	14	19	55
DUCKHORN – North Coast			57
CAKEBREAD CELLARS – Napa Valley			68

OTHER WHITES & ROSÉ

CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence	14	19	55
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	20	59
DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany	12	16	46
LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France	14	19	55
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			52

RED WINES

CABERNET SAUVIGNON & CABERNET BLENDS

	6oz	9oz	BTL
THREADCOUNT *BY QUILT* – California	12	16	46
ST. FRANCIS – Sonoma County	16	22	64
AUSTIN HOPE – Paso Robles *(LITER BOTTLE)*	18	25	91
DAOU – Paso Robles			58
QUILT – Napa Valley			64
RAMEY CLARET – Napa Valley			65
FERRARI-CARANO – Sonoma County			68
ZD – Napa Valley			80
HONIG – Napa Valley			92
FRANK FAMILY – Napa Valley			95
CHATEAU MONTELENA – Napa Valley			100
CHALK HILL *ESTATE RED* – Chalk Hill			102
PAUL HOBBS – Napa Valley			125
MINER FAMILY – Oakville, Napa Valley			125
JORDAN – Sonoma County			130
CAYMUS VINEYARDS – Napa Valley			145
CADE *HOWELL MOUNTAIN* – Napa Valley			158
LEWIS CELLARS – Napa Valley			155
DARIOUSH 'SIGNATURE' – Napa Valley			195
AUSTIN HOPE *RESERVE* – Paso Robles			225
CAYMUS SPECIAL SELECTION – 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	19	55
PRIDE MOUNTAIN – Napa Valley	17	23	68
DUCKHORN VINEYARDS – Napa Valley			95
CAKEBREAD CELLARS – Napa Valley			110

PINOT NOIR

BÖEN *BY BELLE GLOS* – California	14	19	55
ARGYLE 'BLOOM HOUSE' – Willamette Valley	15	20	59
SIDURI – Willamette Valley	16	22	64
GARY FARRELL – Russian River Valley			68
ENROUTE 'LES POMMIERS' – Russian River Valley			82
BELLE GLOS 'DAIRYMAN' – Russian River Valley			85
ARGYLE 'NUTHOUSE' – Eola-Amity Hills, Oregon			95
DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley			97
FLOWERS – Sonoma Coast			98
GOLDENEYE – Anderson Valley			118

ZINFANDEL

SALDO – California	15	20	59
KLINKER BRICK 'OLD VINE' – Lodi			52
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	23	68
ABSTRACT *BY ORIN SWIFT* – Saint Helena, California	16	22	64
STAGS' LEAP 'THE INVESTOR' – Napa Valley	17	23	68
THE PRISONER RED BLEND – California	19	26	77

Corkage fee, $25.

STONEY RIVER®
STEAKHOUSE AND GRILL

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 15
Grey Goose Vodka or Bombay Sapphire Gin : Olives or Twist

JACKSON OLD FASHIONED 15
Bulleit Bourbon : Sweet Vermouth : Candied Cherry

THE MATADOR 14
Pantalones Blanco Tequila : Lime : Honey

LEMON DROP MOJITO 13
Tito's Handmade Vodka : St~Germain : Mint : Pineapple

NEGRONI 14
Hendrick's Gin : Sweet Vermouth : Campari

THE DRAPER 15
Knob Creek Rye Whiskey : Blood Orange :
Honey : Orange Bitters

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

THE ESSENTIAL 14
Tito's Handmade Vodka : Domaine de Canton
Lavender : Citrus

WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice
Fever-Tree Club Soda

SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala
Fever-Tree Sparkling Pink Grapefruit

ANGEL'S REVENGE 15
Angel's Envy Bourbon : Disaronno : Candied Cherry

ONE FINE DAY 15
Wheatley Vodka : La Poire : Basil : Frosted Blackberry

Olives and Candied Cherries by Filthy Food.

BEER

CRAFT DRAFT BEERS...8

STELLA ARTOIS LAGER
Stella Artois, Leuven, Belgium, Euro-Style Lager

FOX ROCKER
Crystal Lake Brewery, American Red Ale

ANTI-HERO
Revolution Brewing, IPA

SAM ADAMS SEASONAL
Ask about our seasonal offering

DOMESTIC & IMPORT

COORS LIGHT 7

MILLER LITE 7

SIERRA NEVADA PALE ALE 8

YUENGLING LAGER 8

MODELO ESPECIAL 8

HEINEKEN ZERO *Non-alcoholic* 7

AFTER DINNER DRINKS

COCKTAILS

MINT DAISY 14
Absolut Vanilia Vodka : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 14
Espresso : Absolut Vanilia Vodka : Frangelico

LADY GODIVA 13
Hubbard & Cravens Coffee : Grand Marnier
Mozart Cream Chocolate Liqueur

IRISH COFFEE 13
Hubbard & Cravens Coffee : Jameson Irish Whiskey
Whipped Cream

COGNAC & BRANDY

COURVOISIER VSOP 12

HENNESSY VSOP 13

REMY MARTIN VSOP 14

REMY MARTIN XO 52

PORTS

QUINTA DO NOVAL 10 YR. TAWNY 10

SANDEMAN 10 YR. TAWNY 15

QUINTA DO NOVAL 20 YR. TAWNY 22

TAYLOR FLADGATE 30 YR. TAWNY 26

GRAHAM'S 30 YR. TAWNY 26

DESSERTS

SKILLET BLONDIE...11
Freshly baked, gooey, Tillamook ice cream, fudge, caramel whipped cream, chocolate chips
Suggested Pairing:
Lady Godiva 13

CRÈME BRÛLÉE...14
Rich, creamy vanilla custard with a caramelized sugar crust and fresh berries
Suggested Pairing:
A Shot in the Dark 14

FOUR LAYER CHOCOLATE GANACHE CAKE...15
With Tillamook vanilla ice cream and hot fudge
Suggested Pairing:
Graham's 30 YR. Tawny Port 26

CARROT CAKE...16
Triple-layered, vanilla bean cream cheese icing with chopped pecans and caramel
Suggested Pairing:
Remy Martin XO 52

CHEF'S SELECTION...AQ
Seasonal favorite recommended tableside
Ask your server about a "Suggested Pairing"

HAPPY HOUR

SNACKS

DEVILED EGGS 10

MEATBALLS 12

SPINACH DIP 12

PARMESAN TRUFFLE FRIES 12

CLASSIC AMERICAN COCKTAILS...8

ANGEL'S REVENGE
Angel's Envy Bourbon : Disaronno : Candied Cherry

THE DRAPER
Bulleit Rye : Honey : Orange Bitters

RED SANGRIA
Pinot Noir : Brandy : Orange Juice : Pineapple Juice

PROSECCO SPRITZER
Sparkling Wine : St~Germain : Lemon

VINO (WINE)...8

EOS CHARDONNAY

EOS SAUVIGNON BLANC

EOS CABERNET SAUVIGNON

EOS PINOT NOIR

WELL DRINKS...8

CRAFT DRAFTS...6

Ask about our current selection.

ZERO PROOF

$3.00 off, ask about our current selection.

Martini pours add $3. Rocks or neat pours add $2.00.
Pricing available Sunday - Friday from 3pm - 6pm.
Happy Hour available at the bar area only and for dine in guests.

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 eggs, 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

WILD MUSHROOM MEATLOAF 24
Madeira sauce, whipped potatoes, broccoli

SIDES
Country potatoes

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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

BAR MENU

STACKED CHEESEBURGER+ 19
Two seared patties, pickles, onion, cheese,
parmesan fries

BEEF TENDERLOIN SANDWICH+ 28
Horseradish sauce, caramelized onions,
arugula, parmesan fries

FRENCH DIP+ 25
Shaved prime rib, baguette, horseradish, parmesan fries
(Available Thursday-Sunday)

PANÉED CHICKEN SANDWICH 19
Gruyère, caramelized onion aioli, arugula,
Roma tomatoes, parmesan fries

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

COBB SALAD 19
Grilled chicken, mixed greens, avocado,
bacon, egg, tomatoes, bleu cheese crumbles,
buttermilk ranch

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