

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- SPINACH DIP Reggiano cheese, local tortilla chips 15
- TUNA STACK<sup>+</sup> Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18
- JUMBO SHRIMP COCKTAIL Classic recipe. Served on crushed ice with our spicy cocktail sauce 19
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 18
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 18
- STEAK ROLLS Chimichurri, spicy ranch 17
- FAMOUS STEAK & BISCUITS<sup>+</sup> Our signature specialty. Seared filet on homemade biscuits, parmesan fries 20

## SOUPS & SALADS

DRESSINGS MADE IN-HOUSE: *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette*

- FRENCH ONION SOUP Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock 10
- NEW ENGLAND LOBSTER BISQUE Sherry garnish 12
- HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 13
- THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 14
- CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 13
- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 19
- STEAK SALAD<sup>+</sup> Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25
- AHI TUNA SALAD Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24

## FILET MIGNON

- STEAK AU POIVRE<sup>+</sup> Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 43
- COFFEE-CURED<sup>+</sup> Cured in our signature blend 10 oz. 48
- CENTER CUT<sup>+</sup> Petite cut 42 / Regular cut 47
- FILET OSCAR<sup>+</sup> Petite cut with lump crab, béarnaise and asparagus 49
- TRIO OF FILET MEDALLIONS<sup>+</sup> Bleu Cheese Encrusted, Au Poivre and Béarnaise 45

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

*Bleu Cheese Encrusted / Chimichurri, Mushroom Madeira, Béarnaise<sup>+</sup> or Au Poivre sauce / Bleu Cheese Bacon Butter / Roasted Red Pepper Butter* ALL 4

Oscar style: Lump crab, asparagus with Béarnaise<sup>+</sup> sauce 13

*All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled in a 1,600° Montague broiler. We do not recommend, and will respectfully not guarantee any meat ordered "medium well" or above. Served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.*

## STEAKS & PRIME RIB

- RIBEYE STEAK<sup>+</sup> 14 oz. 45
- NEW YORK STRIP STEAK<sup>+</sup> 16 oz. 44
- BONE-IN "COWBOY CUT" RIBEYE STEAK<sup>+</sup> 22 oz. 52
- PRIME RIB OF BEEF<sup>+</sup> Aged and slow roasted - Regular cut 12 oz. 40



## SEAFOOD

- FEATURED FISH Selections change daily MKT
- NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal vegetable 28
- CEDAR PLANK SALMON<sup>+</sup> Oven roasted with lemon dijon butter, garlic whipped potatoes and broccoli (*available simply grilled*) 33
- AHI TUNA<sup>+</sup> Pan-seared with soy ginger sherry sauce and sautéed spinach 33

## SPECIALTIES

- FRENCH DIP<sup>+</sup> Thinly sliced, baguette and horseradish. Served with parmesan fries 22
- STACKED CHEESEBURGER<sup>+</sup> Two seared patties, pickles, onion and cheese. Served with parmesan fries 18
- STEAKHOUSE BURGER<sup>+</sup> Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 18
- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 26
- BISTRO CHICKEN Panko-crust, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 26
- DANISH BABY BACK RIBS Served with BBQ sauce and parmesan fries 32

*House, Caesar or Wedge Salad to accompany your entrée 8.00*

## SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CARAMELIZED ONION WHIPPED POTATOES ♦ CREAMED SPINACH  
GARLIC WHIPPED POTATOES ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ SAUTÉED ASPARAGUS  
SEASONAL VEGETABLE ♦ SMOKED GOUDA MAC & CHEESE ♦ WILD MUSHROOMS

<sup>+</sup>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. Please notify your server of any food allergies. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. Helpful Dining Guidelines can be found at [stoneyriver.com](http://stoneyriver.com).

## WINES WE LOVE TO DRINK

MER SOLEIL “SILVER” CHARDONNAY – Monterey County 14/54  
HONIG SAUVIGNON BLANC – Napa Valley 14/54  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54  
ROMBAUER CHARDONNAY – Carneros 75  
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – France 125  
AUSTIN HOPE CABERNET SAUVIGNON –  
Paso Robles 16/78 (1 liter bottle)  
BÖEN PINOT NOIR – Santa Lucia Highlands 15/58  
CHAPPELLET “SIGNATURE” CABERNET SAUVIGNON –  
Napa Valley 125  
ETUDE GRACE BENOIST RANCH PINOT NOIR – Carneros 75  
8 YEARS IN THE DESERT BY ORIN SWIFT RED BLEND – California 16/62

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 12/46  
DOMAINE CHANDON – California 12/46  
DELAMOTTE BRUT – France 85  
VEUVE CLICQUOT YELLOW LABEL – France 125

### CHARDONNAY

WENTE ESTATE GROWN – San Francisco Bay 12/46  
SEBASTIANI – North Coast 13/50  
MER SOLEIL “SILVER” – Monterey County 14/54  
CHALK HILL – Sonoma Coast 15/58  
LINCOURT “STEEL” – Sta. Rita Hills 40  
J. LOHR “ARROYO VISTA” – Monterey County 48  
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 55  
FERRARI-CARANO – Carneros 70  
ROMBAUER – Carneros 75  
FLOWERS – Sonoma Coast 100  
PLUMPJACK RESERVE – Napa Valley 105

### SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 13/50  
HONIG – Napa Valley 14/54  
KIM CRAWFORD – New Zealand 42  
CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 50  
CAKEBREAD CELLARS – Napa Valley 60

### OTHER WHITES

DR. LOOSEN RIESLING – Mosel, Germany 12/46  
CH. ST. MICHELLE RIESLING – Columbia Valley 13/50  
FERRARI-CARANO PINOT GRIGIO – Sonoma County 13/50  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54  
SAINT M RIESLING – Pfalz, Germany 32  
JERMANN PINOT GRIGIO – Venetie Giulia, Italy 57

Corkage fee, \$25.

**STONEY RIVER**<sup>®</sup>  
STEAKHOUSE AND GRILL

**COLE HENRY**  
General Manager

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

CH. ST. MICHELLE “INDIAN WELLS” – Columbia Valley 12/46  
ST. FRANCIS – Sonoma County 13/50  
QUILT – Napa Valley 14/54  
DAOU – Paso Robles 15/58  
AUSTIN HOPE – Paso Robles 16/78 (1 liter bottle)  
MT. VEEDER – Napa Valley 65  
HONIG – Napa Valley 82  
SEQUOIA GROVE – Rutherford, Napa Valley 87  
HALL – Napa Valley 90  
GROTH – Oakville, Napa Valley 95  
ROUND POND – Rutherford, Napa Valley 105  
JORDAN – Alexander Valley 115  
CHAPPELLET “SIGNATURE” – Napa Valley 125  
PAPILLON BY ORIN SWIFT – Napa Valley 130  
CAYMUS VINEYARDS – Napa Valley 135  
SILVER OAK – Napa Valley 195  
CAYMUS SPECIAL SELECTION – Rutherford 235  
HEITZ CELLAR MARTHA’S VINEYARD – Napa Valley 375

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46  
MARKHAM – Napa Valley 15/58  
SWANSON – Napa Valley 50  
FROG’S LEAP – Rutherford, Napa Valley 72  
DUCKHORN VINEYARDS – Napa Valley 95

### PINOT NOIR

LUCKY STAR – California 12/46  
ELOUAN – Oregon 13/50  
ANGELS INK – Monterey, California 14/54  
BÖEN – Santa Lucia Highlands 15/58  
ARGYLE – Willamette Valley 42  
MEIOMI – California 50  
BELLE GLOS CLARK AND TELEPHONE – Santa Barbara 70  
ETUDE GRACE BENOIST RANCH – Carneros 75  
GARY FARRELL – Russian River Valley 92  
BELLE GLOS “DAIRYMAN” – Russian River Valley 92  
FLOWERS – Sonoma Coast 105  
PENNER-ASH – Willamette Valley 100

### ZINFANDEL

JOEL GOTT – California 12/46  
SALDO – California 15/58  
DRY CREEK “OLD VINES” – Sonoma 16/62  
SEGHEISIO – Sonoma County 45  
EOS ESTATE – Paso Robles 45

### OTHER INTERESTING REDS

CIGAR BOX MALBEC – Mendoza, Argentina 12/46  
BROQUEL MALBEC – Mendoza, Argentina 13/50  
DECOY RED BLEND BY DUCKHORN – Sonoma County 15/58  
8 YEARS IN THE DESERT BY ORIN SWIFT – California 16/62  
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ –  
McLaren Vale, South Australia 20/79  
ABSTRACT BY ORIN SWIFT – California 62  
THE PRISONER – California 80  
CAYMUS-SUISUN “GRAND DURIF” PETIT SYRAH –  
Suisun Valley, California 100

## CLASSIC AMERICAN COCKTAILS

### SIGNATURE MARTINI 15

Tito's Handmade Vodka : Blue Cheese Jalapeño Olive  
Rosemary

### THE DRAPER 15

Knob Creek Rye Whiskey : Blood Orange  
Honey : Orange Bitters

### DOUBLE H WALNUT OLD FASHIONED 15

*BY ALLEN HANKINS*

Eijah Craig Small Batch Bourbon : Maple Syrup  
Black Walnut Bitters : Regan's Orange Bitters

### WINTER IS COMING 14

Hendrick's Gin : Crème de Violet : Cointreau : Lemon Juice  
Regan's Orange Bitters

### AÑEJO OLD FASHIONED 16

Patron Añejo Tequila: Angostura Bitters  
Regan's Orange Bitters

### FIRESIDE 15

Woodford Reserve Bourbon : Maple Syrup Orange Juice :  
Lemon Juice : Angostura Bitters

### GREAT DANE 14

Tito's Handmade Vodka : Grapefruit Juice  
Lemon : Candied Rim

### THE MATADOR 14

El Mayor Blanco Tequila : Lime : Honey

### PROSECCO SPRITZER 13

Sparkling Wine : St-Germain : Lemon

### JACKSON OLD FASHIONED 15

Knob Creek Bourbon : Sweet Vermouth : Candied Cherry

### LEMON DROP MOJITO 13

Wheatley Vodka : St-Germain : Mint : Pineapple

### ANGEL'S REVENGE 15

Angel's Envy Bourbon : Disaronno : Candied Cherry

*Olives and Candied Cherries by Filthy Food.*

## LOCAL CRAFT DRAFTS \$8

### MONNIK

Monnik Brewing Co., IPA

### KENTUCKY BOURBON BARREL ALE

Lexington Brewing & Distilling Co., American Ale 8

### LOUISVILLE LAGER

Goodwood Brewing Co., Lager

## AFTER DINNER COCKTAILS

### MINT DAISY 14

Stolichnaya Vanil : Crème De Cacao : Crème De Menthe

### A SHOT IN THE DARK 14

Espresso : Stolichnaya Vanil : Frangelico

### LADY GODIVA 13

Hubbard & Cravens Coffee : Grand Marnier  
Dorda Double Chocolate Liqueur

### THE CLASSIC 13

Hubbard & Cravens Coffee : Frangelico  
Bailey's : Grand Marnier

## DESSERTS

### CRÈME BRÛLÉE 14

Rich, creamy vanilla bean custard with a  
caramelized sugar crust and fresh berries

### FOUR LAYER CHOCOLATE

#### GANACHE CAKE 14

With Tillamook vanilla ice cream and hot fudge

### CARROT CAKE 15

Triple-layered, cream cheese icing  
with chopped pecans and caramel

### CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

## OUR WHISK(E)Y LIST

1792 SMALL BATCH 10

ANGEL'S ENVY RYE 20

BAKER'S SINGLE BARREL 15

BASIL HAYDEN 11

BASIL HAYDEN RYE 15\*

BLADE & BOW 12

BLANTON'S 25\*

BUFFALO TRACE 10

BULLEIT 10

BULLEIT RYE 10

CALUMET FARM 13

ELIJAH CRAIG SMALL BATCH 10

FOUR ROSES SMALL BATCH 12

FOUR ROSES SINGLE BARREL 12

GEORGE T. STAGG 75\*

JEFFERSON'S 11

KING OF KENTUCKY 75\*

KNOB CREEK SMALL BATCH 9 YR. 10\*\*

MAKER'S MARK 10\*\*

MICHTER'S US-1 11\*\*

MICHTER'S AMERICAN BLEND 12

OLD FORESTER BIRTHDAY BOURBON 60

PEERLESS BOURBON 20

PEERLESS RYE 22

REBEL YELL SINGLE BARREL 10 YR. 25

ROCK HILL FARMS 45\*

SAZERAC RYE 15\*

VAN WINKLE SPECIAL RESERVE 12 YR. 35\*

WELLER SPECIAL RESERVE 13\*\*

WHISTLEPIG 10 YR. 16\*\*

WILLET POT STILL RESERVE 13

WILLETT FAMILY ESTATE BOTTLED RYE 11

W. L. WELLER 'OLD WELLER

ANTIQUE 107' SBS 20

WOODFORD RESERVE 10

WOODFORD RESERVE MASTER'S

COLLECTION ROTATION 35\*

WOODFORD DOUBLE OAK 12

*Ask your server or bartender for our additional whisk(e)y list!*

*\*Limited Availability.*

*Add \$2.00 for rocks or neat pours and \$3.00 for an up pour.*

## COGNAC & BRANDY

REMY MARTIN VSOP 14

COURVOISIER XO 21

GERMAIN-ROBIN "SELECT BARREL XO" 32

REMY MARTIN XO 52

## PORTS

SANDEMAN "FOUNDER'S RESERVE" 8

TAYLOR FLADGATE 10

SANDEMAN 20 YR. TAWNY 13

GRAHAMS 30 YR. TAWNY 26

**STONEY RIVER®**  
STEAKHOUSE AND GRILL

**BRUNCH FEATURES**

**AVOCADO TOAST 16**

Hass Avocado, whole grain toast, over easy eggs, vine ripened tomatoes

**FILET AND EGGS\* 24**

Roasted tenderloin, sunny side up eggs, hollandaise, country potatoes

**HOT CHICKEN AND WAFFLE 16**

Thick cut bacon, pure maple syrup

**SHRIMP AND GRITS 21**

Jumbo cajun sautéed shrimp, Worcestershire cream reduction, cheese grits

**BRUNCH BURGER\* 19**

Stacked steak burger, applewood smoked bacon, over easy egg, local brioche, country potatoes

**CHICKEN BISCUIT 17**

Crispy cajun chicken, goat cheese fritter, hot pepper jelly, country potatoes

**LOBSTER ROLL 24**

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

**SIDES 8**

Country potatoes ♦ Cheese grits

## **BRUNCH COCKTAILS**

### **BLOODY MARY 6**

Bold spices, Vodka, rosemary

### **WHITE SANGRIA 6**

Sauvignon Blanc, St~Germain, Tuaca

### **RED SANGRIA 6**

Pinot Noir, Brandy, fruit juices

### **BREAKFAST MARTINI 6**

Vodka, orange marmalade, fresh citrus

### **MIMOSA 6**

Fresh squeezed orange juice, Prosecco

### **BELLINI 6**

Fresh peach, Prosecco

### **CARAFES TO SHARE 15**

Mimosa or Bellini