

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 13

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

STEAK ROLLS

Spicy ranch, Chimichurri 18

CRAB CAKE

Pan seared, fresh mango jalapeño, Dijon mustard sauce 18

JUMBO SHRIMP COCKTAIL

Spicy cocktail sauce 20

TUNA STACK*

Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18

SOUPS & SALADS

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

HOUSE SALAD

Rustic croutons, hard boiled egg, cucumbers, hickory-smoked bacon, vine ripened tomatoes, cheddar 14

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

STEAK SALAD*

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

COBB SALAD

Grilled chicken, mixed greens, avocado, bacon, egg, tomatoes, bleu cheese crumbles, buttermilk ranch 21

AHI TUNA SALAD*

Seared rare, artisan greens, avocado, mango, vinaigrette 25

DRESSINGS MADE IN-HOUSE:

Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette

*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. 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.

STONEY RIVER®

STEAKHOUSE AND GRILL

STEAKS & PRIME RIB

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.

RIBEYE STEAK*

14 oz. 47

NEW YORK STRIP STEAK*

16 oz. 46

BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 54

STEAK FRITES*

Sliced hanger steak, sauce béarnaise 38

PRIME RIB OF BEEF*

Aged and slow roasted 42

FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 50

CENTER CUT*

Petite Cut 44 / Regular Cut 49

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

ACCOMPANIMENTS FOR FILETS & STEAKS

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

OSCAR STYLE: Lump crab, asparagus, Béarnaise sauce* 13

All of our steaks are seasoned with our special seasoning blend, grilled in a 1600° Montague broiler.

House, Caesar or Wedge Salad to accompany your entrée 10

SEAFOOD

FEATURED FISH

Selections change daily MKT

NOLA GRILLED SHRIMP

Seasoned jumbo gulf shrimp, mango salsa, Southern rice, seasonal vegetable 28

CEDAR PLANK SALMON*

Oven roasted, lemon dijon butter, garlic whipped potatoes, broccoli (available simply grilled) 32

HONG KONG SEA BASS*

Grilled, sautéed spinach, sushi rice, soy sherry reduction 46

AHI TUNA*

Pan seared with soy ginger sherry sauce and steamed broccoli 34

LOBSTER ROLL

Cold water Maine lobster, lemon aioli, top split bun, parmesan fries 31

SPECIALTIES

FAMOUS STEAK & BISCUITS*

Our signature specialty. Seared filet, homemade biscuits, parmesan fries 21

FRENCH DIP*

Thinly sliced, baguette and horseradish, parmesan fries 24

STACKED CHEESEBURGER*

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

BONE-IN PORK CHOP*

Cured in-house, slow roasted, bourbon cherry sauce, garlic whipped potatoes, broccoli 35

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 27

BISTRO CHICKEN

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

DOUBLE CUT LAMB CHOPS

House marinade, chimichurri, garlic whipped potatoes 46

TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 27

SIDES

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

RED WINES

CABERNET SAUVIGNON

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	(liter bottle) 16/78
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

ZINFANDEL

JOEL GOTT – California	12/46
SALDO – California	15/58
DRY CREEK "OLD VINES" – Sonoma	16/62
SEGHESIO – 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
MOLLYDOOKER "CARNIVAL OF LOVE" – McLaren Vale, Australia	120

RED WINES CONTINUED...

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

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

WINES WE LOVE & 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 (liter bottle)	16/78
BÖEN PINOT NOIR – Santa Lucia Highlands	15/58
8 YEARS IN THE DESERT BY ORIN SWIFT RED BLEND – California	16/62
CHAPPELLET "SIGNATURE" CABERNET SAUVIGNON – Napa Valley	125
ETUDE GRACE BENOIST RANCH PINOT NOIR – Carneros	75

WHITE WINES

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 & ROSÉ

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 – Venezie Giulia, Italy	57

Corkage fee, \$25

STONEY RIVER®
STEAKHOUSE AND GRILL