

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

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|---|----------------------|
| 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

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|--------------------------------|-------|
| 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

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|---|-------|
| 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

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|--|-------|
| 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

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|---------------------------------------|-------|
| 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

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|---|-------|
| 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

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

CHARDONNAY

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|---|-------|
| 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

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|--|-------|
| 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

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| 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

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BRUNCH FEATURES

SOUTHERN CAJUN CHICKEN BISCUIT 17

Crispy cajun chicken, goat cheese fritter, hot pepper jam, sweet and spicy bacon, country potatoes

LOBSTER AVOCADO TOAST 24

Cold water Maine Lobster, Hass Avocado, whole grain toast, over easy eggs, parmesan encrusted tomatoes

ROASTED PRIME RIB HASH 24

Over easy eggs, multi grain toast

FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, 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

SHRIMP AND GRITS 29

Jumbo cajun sautéed shrimp, Worcestershire cream reduction, bacon, cheese grits

BRUNCH BURGER* 19

Stacked steak burger, 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

SIDES

Country potatoes ♦ Cheese grits ♦ Sweet and Spicy Bacon

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