

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 14

TUNA STACK*

Hawaiian Ahi, avocado, roasted pineapple,
Sriracha aioli, sesame wontons 19

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

JUMBO SHRIMP COCKTAIL

Spicy cocktail sauce 20

STEAK EGG ROLLS

Spicy ranch, Chimichurri 19

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon
mustard sauce 18

SOUPS & SALADS

Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

HOUSE SALAD

Rustic croutons, hard boiled egg,
cucumbers, bacon, 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*

Hawaiian Ahi, seared rare, artisan greens,
avocado, herb vinaigrette 25

SEAFOOD

FEATURED FISH

Selections change daily MKT

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,
Southern rice, seasonal vegetable 29

CEDAR PLANK SALMON*

Oven roasted, lemon dijon butter,
garlic whipped potatoes,
broccoli (available simply grilled) 34

SHRIMP SCAMPI PASTA

Jumbo shrimp, garlic cream sauce,
spinach, tomatoes 29

AHI TUNA*

Sesame crusted, Siracha aioli, soy ginger
sherry sauce, sushi rice, baby bok choy 34

HONG KONG SEA BASS*

Grilled, baby bok choy, sushi rice, soy sherry
reduction 46

SPECIALTIES

FAMOUS STEAK & BISCUITS*

Our signature specialty. Seared filet,
homemade biscuits, parmesan fries 23

LONDON DIP

Grilled roast beef, cheese, horseradish,
Au Jus, multigrain toast, parmesan fries 26

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

LOLLIPOP LAMB CHOPS

Rosemary, balsamic vinegar, lemon,
chimichurri, garlic whipped potatoes 46

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon
caper sauce, garlic whipped potatoes,
broccoli 28

TUSCAN CHICKEN

Sautéed, goat cheese, sundried tomatoes,
beurre blanc, garlic whipped potatoes,
broccoli 28

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 50

NEW YORK STRIP STEAK*

16 oz. 49

BONE-IN “COWBOY CUT” RIBEYE STEAK*

22 oz. 58

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 38

PRIME RIB OF BEEF*

Aged and slow roasted 45



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 53

CENTER CUT*

Petite Cut 47 / Regular Cut 52

MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 48

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared Crab Cake, Dijon mustard sauce 46

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.

ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Mushroom Madeira Sauce • Béarnaise Sauce* 4 each

Oscar Style: Lump crab, asparagus, Béarnaise sauce* 13

House, Caesar or Wedge Salad to accompany your entrée 10

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

+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. 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

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) 17/83

BÖEN PINOT NOIR – California 13/50

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

ROMBAUER – Carneros 75

FLOWERS – Sonoma Coast 100

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 13/50

HONIG – Napa Valley 14/54

KIM CRAWFORD – New Zealand 42

Craggy Range *TE MUNA* –

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

CHATEAU MIRAVAL ROSÉ –

Côtes de Provence 15/58

EROICA RIESLING – Columbia Valley 50

JERMANN PINOT GRIGIO – Venezie Giulia, Italy 57

RED WINES

CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles 12/46

ST. FRANCIS – Sonoma County 13/50

QUILT – Napa Valley 14/54

DAOU – Paso Robles 15/58

AUSTIN HOPE – Paso Robles (liter bottle) 17/83

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

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

A TO Z – Oregon 12/46

BÖEN – California 13/50

ANGELS INK – Monterey, California 14/54

ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 42

ELOUAN – Oregon 45

MEIOMI – California 50

BELLE GLOS *CLARK AND TELEPHONE* – Santa Barbara 70

ETUDE *GRACE BENOIST RANCH* – Carneros 75

BELLE GLOS ‘DAIRYMAN’ – Russian River Valley 92

PENNER-ASH – Willamette Valley 100

FLOWERS – Sonoma Coast 105

ZINFANDEL

JOEL GOTT – California 12/46

KLINKERBRICK ‘OLD VINES’ – Lodi 14/54

SALDO – California 45

OTHER INTERESTING REDS

CIGAR BOX MALBEC – Mendoza, Argentina 12/46

DECOY RED BLEND *BY DUCKHORN* –

Sonoma County 15/58

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 16/62

ABSTRACT *BY ORIN SWIFT* – California 62

THE PRISONER – California 80

CAYMUS-SUISUN ‘GRAND DURIF’ PETIT SYRAH –

Suisun Valley, California 100

Corkage fee, \$25

STONEY RIVER®

STEAKHOUSE AND GRILL

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