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 11

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 19

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
CHALK HILL CHARDONNAY – Russian River Valley	14	19	55
HONIG SAUVIGNON BLANC – Napa Valley	15	20	59
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	20	59
ROMBAUER CHARDONNAY – Carneros			78
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France			125
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles *(LITER BOTTLE)*	19	26	96
BÖEN *BY BELLE GLOS* PINOT NOIR – California	14	19	55
8 YEARS IN THE DESERT *BY ORIN SWIFT* ZINFANDEL – California	17	23	68
CAYMUS VINEYARDS CABERNET SAUVIGNON – Napa Valley			135
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley			85

WHITE WINES

CHAMPAGNE & SPARKLING

	6oz	BTL
LA MARCA PROSECCO – Veneto, Italy	13	50
MUMM NAPA 'BRUT PRESTIGE' – California	14	55
GLORIA FERRER ROSÉ – Carneros	14	55
DELAMOTTE BRUT – France		85
VEUVE CLICQUOT YELLOW LABEL – Reims, France		125

CHARDONNAY

	6oz	9oz	BTL
MER SOLEIL *RESERVE* – Monterey	13	17	50
CHALK HILL – Russian River Valley	14	19	55
LOUIS LATOUR 'GRAND ARDÈCHE' – France	15	20	59
LINCOURT 'STEEL' – Sta. Rita Hills			45
WENTE *ESTATE GROWN* – Livermore Valley			50
J. LOHR 'ARROYO VISTA' – Monterey County			52
SEBASTIANI – North Coast			54
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills			58
ROMBAUER – Carneros			78
FLOWERS – Sonoma Coast			100

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand	13	17	50
HONIG – Napa Valley	15	20	59
KIM CRAWFORD – New Zealand			45
CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand			52
DUCKHORN – North Coast			57
CAKEBREAD CELLARS – Napa Valley			64

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	13	17	50
LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France	14	19	55
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy	13	17	50
TOMMASI 'LE ROSSE' PINOT GRIGIO – Veneto, Italy	14	19	55
EROICA RIESLING – Columbia Valley			52
MARCO FELLUGA PINOT GRIGIO – Collio, Italy			56
JERMANN PINOT GRIGIO – Venezie Giulia, Italy			59

RED WINES

CABERNET SAUVIGNON & CABERNET BLENDS

	6oz	9oz	BTL
THREADCOUNT *BY QUILT* – California	13	17	50
ST. FRANCIS – Sonoma County	16	22	64
AUSTIN HOPE – Paso Robles *(LITER BOTTLE)*	19	26	96
DAOU – Paso Robles			59
MT. VEEDER – Napa Valley			65
QUILT – Napa Valley			68
HONIG – Napa Valley			88
SEQUOIA GROVE – Rutherford, Napa Valley			90
HALL – Napa Valley			95
GROTH – Oakville, Napa Valley			98
ROUND POND – Rutherford, Napa Valley			105
JORDAN – Alexander Valley			115
PAPILLON *BY ORIN SWIFT* – Napa Valley			130
CAYMUS VINEYARDS – Napa Valley			135
DARIOUSH 'SIGNATURE' – Napa Valley			195
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	13	17	50
MARKHAM 'SIX STACK' – North Coast	14	19	55
SWANSON – Napa Valley			55
FROG'S LEAP – Rutherford, Napa Valley			78
DUCKHORN VINEYARDS – Napa Valley			95

PINOT NOIR

BÖEN *BY BELLE GLOS* – California	14	19	55
ARGYLE 'BLOOMHOUSE' – Willamette Valley	15	20	59
SIDURI – Willamette Valley	17	23	68
BELLE GLOS *CLARK AND TELEPHONE* – Santa Barbara			70
ETUDE *GRACE BENOIST RANCH* – Carneros			75
ENROUTE 'LES POMMIERS' – Russian River Valley			85
BELLE GLOS 'DAIRYMAN' – Russian River Valley			97
PENNER-ASH – Willamette Valley			100
FLOWERS – Sonoma Coast			105
GOLDENEYE – Anderson Valley			118

ZINFANDEL

SALDO – California	15	20	59
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California	17	23	68
JOEL GOTT – California			50
KLINKERBRICK 'OLD VINE' – Lodi			55

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina	13	17	50
DECOY RED BLEND *BY DUCKHORN* – Sonoma County	15	20	59
PENFOLDS 'BIN 28' SHIRAZ – Australia	17	23	68
ABSTRACT *BY ORIN SWIFT* – California			70
THE PRISONER RED BLEND – California			80
CAYMUS-SUISUN 'GRAND DURIF' PETIT SYRAH – Suisun Valley, California			100

Corkage fee, $25.

STONEY RIVER®
STEAKHOUSE AND GRILL

COCKTAILS & MOCKTAILS

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

GREAT DANE 13
Wheatley Vodka : Fresh Grapefruit Juice : Lemon : Candied Rim

DOUBLE H WALNUT OLD FASHIONED 15
Elijah Craig Private Barrel Select : Maple Syrup
Black Walnut Bitters : Regan's Orange Bitters

PROSECCO SPRITZER 13
Sparkling Wine : St~Germain : Lemon

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

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

MOCKTAILS

MR. WONDERFUL 11
POM Wonderful Pomegranate Juice : Blackberry
Lime Juice : Fever-Tree Club Soda

PEACH MOCKGRIA 11
Peach Purée : Cranberry Juice : Orange Juice
POM Wonderful Pomegranate Juice

ROSEBERRY MULE 11
Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer

FRENCH 86'D 11
Lemon Juice : Regan's Orange Bitters : Fever-Tree Club Soda

Olives and Candied Cherries by Filthy Food.

WHISKEY

1792 SMALL BATCH 11
ANGEL'S ENVY RYE 21
BAKER'S SINGLE BARREL 16
BASIL HAYDEN 12
BASIL HAYDEN RYE 16*
BLADE AND BOW 13
BLANTON'S 26*
BUFFALO TRACE 11
BULLEIT 11
BULLEIT RYE 11
CALUMET FARM 14
ELIJAH CRAIG SMALL BATCH 11
FOUR ROSES SMALL BATCH 13
FOUR ROSES SINGLE BARREL 13
GEORGE T. STAGG 76*
JEFFERSON'S 12
KING OF KENTUCKY 76*
KNOB CREEK SMALL BATCH 9 YR. 11
MAKER'S MARK 11*
MICHTER'S AMERICAN BLEND 13
MICHTER'S US-1 12*
PEERLESS BOURBON 21
PEERLESS RYE 23
REBEL YELL SINGLE BARREL 10 YR. 26
ROCK HILL FARM 46*
SAZERAC RYE 16*
WELLER SPECIAL RESERVE 14*
WHISTLEPIG 10 YR. 17*
WILLETT POT STILL RESERVE 14
WILLETT FAMILY ESTATE BOTTLED RYE 12
WOODFORD RESERVE 11
WOODFORD RESERVE MASTER'S COLLECTION ROTATION 36*
WOODFORD RESERVE DOUBLE OAKED 13

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.

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

THE CLASSIC 13
Hubbard & Cravens Coffee : Frangelico
Bailey's : Grand Marnier

COGNAC & BRANDY

REMY MARTIN VSOP 14

COURVOISIER XO 21

REMY MARTIN XO 52

PORTS

SANDEMAN 'FOUNDER'S RESERVE' 8

TAYLOR FLADGATE 10

SANDEMAN'S 20 YR. TAWNY 13

GRAHAMS 30 YR. TAWNY 26

DESSERTS

CRÈME BRÛLÉE...14
Rich, creamy white chocolate 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:
Sandeman's 20 yr. Tawny Port 13

CARROT CAKE...16
Triple-layered, vanilla bean cream cheese icing
with chopped pecans and caramel
Suggested Pairing:
The Classic 13

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

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

SHRIMP AND GRITS 24
Jumbo Cajun sautéed shrimp, Worcestershire cream reduction, bacon, cheese grits

WILD MUSHROOM MEATLOAF 24
Madeira sauce, whipped potatoes, broccoli

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

SIDES
Country potatoes • Cheese grits

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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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