STEWARDS

DEVILED EGGS  Sugar-cured bacon, homemade pickle relish  11
CRAB CAKE  Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce  17
SPINACH DIP  Reggiano cheese, warm tortilla chips  13
TUNA STACK  Ahi, avocado, mango, Sriracha aioli, and sesame wontons  16
WHISKEY SHRIMP ON COUNTRY TOAST  Dijon beurre blanc sauce  17
STEAK ROLLS  Served with spicy ranch  13
HOT CHICKEN BISCUITS  Our version of a Nashville favorite on homemade Southern biscuits  13

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  9
NEW ENGLAND LOBSTER BISQUE  Sherry garnish.  Cup  9
HOUSE SALAD  Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar  11
BABY KALE SALAD  Toasted almonds, dried cranberries, herb vinaigrette  11
ROASTED BEET SALAD  Red and golden beets tossed in herb vinaigrette with goat cheese, arugula and Campari tomatoes  13
THE WEDGE  Iceberg, bacon, tomatoes, bleu cheese  11
CLASSIC CAESAR SALAD  Parmesan cheese and rustic croutons  11

ENTRÉE SALADS

CUMBERLAND SALAD  Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory smoked bacon, buttermilk ranch  16
STEAK SALAD  Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette  22

FILET MIGNON

COFFEE-CURED  Cure in our signature blend 10 oz.  40
CENTER CUT  Petite cut  35 / Regular cut  39
THE LEGENDARY  Our signature cut  43
MEDALLION TRIO  Bleu Cheese Encrusted, Au Poivre and Béarnaise  37

ACCOMPANIMENTS FOR FILETS AND STEAKS:
Bleu Cheese Encrusted  3 / Mushroom Madeira, Béarnaise or Au Poivre sauce  3 / Oscar style: Lump crab, asparagus with Béarnaise sauce  11

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.

SEAFOOD

FEATURED FISH  Selections change daily  MKT.
NOLA GRILLED SHRIMP  Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable  28
PAN-ROASTED COLD WATER SALMON  Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc  29
“HONG KONG STYLE” SEA BASS  Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds  37
AHÍ TUNA  Pan-seared with soy ginger sherry sauce and sautéed spinach  30

SPECIALTIES

FAMOUS STEAK & BISCUITS  Our signature specialty. Seared filet on homemade biscuits, parmesan fries  19
FRENCH DIP  Thinly sliced on a toasted baguette with horseradish. Served with parmesan fries  20
STACKED CHEESEBURGER  Two seared patties, pickles, onion and cheese. Served with parmesan fries  15
STEAKHOUSE BURGER  Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries  16
WILD MUSHROOM MEATLOAF  Madeira sauce, garlic whipped potatoes and broccoli  22
BISTRO CHICKEN  Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli  22

SIDES ALL 7

AU GRATIN POTATOES  •  BROCCOLI  •  CARAMELIZED ONION WHIPPED POTATOES  •  CREAMED SPINACH
GARLIC WHIPPED POTATOES  •  PARMESAN FRIES  •  ONE POUND BAKED POTATO  •  PARMESAN ROASTED CAULIFLOWER
SAUTÉED ASPARAGUS  •  SMOKED GOUDA MAC & CHEESE  •  SEASONAL VEGETABLE  •  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. Please notify your server of any food allergies. An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion.

EE/PR CS
RED WINES CONTINUED...

SYRAH/SHIRAZ
“BLUE EYED BOY” MOOLYDOOKER 2018 – Australia
NOVY FAMILY 2014 – Santa Lucia Highlands
“VELVET GLOVE” MOOLYDOOKER 2014 – Australia

OTHER INTERESTING REDS
TILIA MALBEC 2018 – Mendoza, Argentina
THE SEEKER MALBEC 2018 – Mendoza, Argentina
FRANCIS FORD COPPOLA CLARET 2017 – California
INDIA INK BY KULETO 2015 – Napa County
THE PRISONER 2018 – Napa Valley
Roth “65:65 HERITAGE” 2016 – Sonoma County
ABSTRACT BY ORIN SWIFT 2018 – California
GAJA CA’MARCANDA MAGARI 2016 – Italy

WHITES
CHAMPAGNE & SPARKLING
LA MARCA PROSECCO – DOC Veneto
ARGYLE BRUT – Willamette Valley
LUCIEN ALBRECHT BRUT ROSE – AOC Crémant d’Alsace
VEUVE CLICQUOT YELLOW LABEL – France
DUVAL–LEROY – Reims, France
TAITTINGER BRUT – Reims, France

CHARDONNAY
GRAYSON LOT 11 2018 – California
WENTE “MORNING FOG” 2018 – San Francisco Bay
CHÂTEAU ROCHER-CALON 2017 – Bordeaux, France
PAUL HOBBS 2015 – Napa Valley
CHÂTEAU LASSÈGUE 2016 – Bordeaux, France
DOMAINE MICHEL MAGNIE “CHAFFOTS” 2015 – Burgundy, France
DOMAINE MICHEL MAGNIE “SENTIERS” 2013 – Burgundy, France

MERLOT
COLUMBUS CREST “H3” 2016 – Horse Heaven Hills
JACQUES GIRARDIN 2016 – Burgundy, France
CHÂTEAU LÈCUYER 2016 – Bordeaux, France
DOMAINE MICHEL MAGNIE “CHAFFOTS” 2015 – Burgundy, France

PINOT NOIR
LUCKY STAR 2017 – California
ELOQUENT 2017 – Oregon
BOEN 2017 – Monterey County
JAPANESE GLOS “DAIRYMEN” 2018 – Russian River Valley
DOMAINE SENE “YAMHILL CUVEE” 2016 – Willamette Valley

ZINFANDEL
PREDAOR “OLD VINE” 2018 – Lodi
KLINER BRICK “OLD VINE” 2016 – Lodi
RAVENSWOOD “OLD VINE” 2017 – California
EUSTACE BY ORIN SWIFT 2018 – California

SAUVIGNON BLANC
CLIFFORD BAY 2019 – Marlborough, New Zealand
CRAGGS RANGE “MENA WINE” 2019 – New Zealand
ELIZABETH SPENCER “SPECIAL CUVEE” 2018 – Mendocino
Roth ESTATE 2017 – Sonoma County
GUENOC 2015 – California
CHÂTEAU HILL ESTATE BOTTLED 2016 – Chalone
HONIG 2018 – Napa Valley
CAKEBREAD CELLARS 2018 – Napa Valley
PLUMJACK RESERVE 2014 – Napa Valley
CHÂTEAU HILL ESTATE BOTTLED 2012 – Chalk Hill

OTHER WHITES & ROSÉ
CH. ST. MICHELLE RIESLING 2018 – Columbia Valley
SUNSET M RIESLING 2018 – Mendoza, Argentina
CHÂTEAU MINUTY “M DE MINUTY” ROSÉ 2019 – Côtes de Provence
CIELO PINOT GRIGIO 2018 – Collio, Italy
THE PRISONER 2018 – Napa Valley
MARCO FELLUGA PINOT GRIGIO 2018 – Collio, Italy

FIREFORCE RIESLING 2018 – Sonoma County
CONUNDRUM WHITE TABLE WINE 2018 – California
CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI  12
Grey Goose Vodka or Bombay Sapphire Gin

SIGNATURE MARTINI  12
Tito’s Vodka : Rosemary
Blue Cheese Jalapeño Olive

ONE FINE DAY  10
Square One Basil Vodka : La Poire
Frosted Blackberry

THE DRAPER  12
Bulleit Whiskey : Blood Orange : Honey

LEMON DROP MOJITO  11
Wheatley Vodka : St-Germain : Mint : Pineapple

THE BOTANIST  10
Roku Gin : Grapefruit : Ginger Ale

ANGEL’S REVENGE  11
Angel’s Envy Bourbon : Disaronno : Candied Cherry

BLUE RIDGE BRAMBLE  10
Miller’s Gin : Chambord : Lemon

AMERICAN MULES  10
Tito’s Vodka or Templeton Rye
Fever Tree Ginger Beer

FIRE & ICE  11
Maker’s Mark Whiskey : Toasted Almond
Hellfire Bitters

GINGER TEA  10
Buffalo Trace Single Barrel Select

LOCAL CRAFT DRAFTS $6

STRONGMAN
Hi-Wire Brewing, Coffee Milk Stout

HEFEWEIZEN
Yazoo Brewing Co., Hefeweizen

HOMESTYLE
Bearded Iris Brewery, Oated IPA

GERST
Yazoo Brewing Co., Amber Ale

OUR WHISK(E)Y LIST

ANGEL’S ENVY  12

BAKER’S BOURBON  11

BASIL HAYDEN’S  10

BASIL HAYDEN’S DARK RYE  10

BLANTON’S BOURBON  13

BLADE AND BOW  12

BUFFALO TRACE  10

BULLEIT BOURBON  9

BULLEIT RYE  8

BUFFALO TRACE SINGLE BARREL  10

ELMER T. LEE SINGLE BARREL  20*

GENTLEMAN JACK  10

GEORGE T. STAGG  30*

HAKUSHA SINGLE MALT  20*

HANCOCK RESERVE SINGLE BARREL  25*

HUDSON BABY BOURBON  13

JACK DANIEL’S SINGLE BARREL  12

KNOB CREEK BOURBON  11

KNOB CREEK RYE SMALL BATCH  12

OLD SCOUT AMERICAN WHISKEY  10

OLD RIP VAN WINKLE 10 YR.  35*

SUNTORY TOKI  10

TEMPLETON RYE WHISKEY  9

W. H WELLER RESERVE  10

W. H WELLER 12 YR.  20*

W. H WELLER SINGLE BARREL
FULL PROOF  25* Exclusively bottled for Stoney River

WOODFORD RESERVE  10

YAMAZAKI  20*

VAN WINKLE SPECIAL
RESERVE 12 YR.  40*

*Limited Availability
Add $1.50 for rocks or neat pours and $3.00 for an up pour.