

## 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 21

### TUNA STACK\*

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

\*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 seven 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, chimichurri 38

### PRIME RIB OF BEEF\*

Aged and slow roasted 45

## FILET MIGNON

### COFFEE-CURED\*

Cured in our signature blend 10 oz. 51

### CENTER CUT\*

Petite Cut 44 / Regular Cut 50

### 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

**House, Caesar or Wedge Salad to accompany your entrée 10**

## ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Mushroom Madeira Sauce • Béarnaise Sauce\* •  
Au Poivre Sauce • Bleu Cheese Bacon Butter • Roasted Red Pepper Butter 4 each

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

*All of our steaks are seasoned with our special seasoning blend, grilled in a 1,600° Montague broiler.*

## SEAFOOD

### 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

### PECAN TROUT

Dijon mustard sauce, broccoli, garlic whipped potatoes 29

### 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

### STACKED STEAK BURGER\*

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

### DOUBLE BONE 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 BONE LAMB CHOPS

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

### TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 28

### FRENCH DIP

Thinly sliced, baguette and horseradish, parmesan fries 26

## SIDES

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

# RED WINES

## CABERNET SAUVIGNON

CH. ST. MICHELLE "INDIAN WELLS" – Columbia Valley	13/50
JOSEPH CARR – Paso Robles	15/58
QUILT – Napa Valley	16/62
AUSTIN HOPE – Paso Robles	(liter bottle) 18/88
ROTH ESTATE – Alexander Valley	45
STARMONT – Napa Valley	60
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley	80
ELIZABETH SPENCER "SPECIAL CUVÉE" – Napa Valley	80
HONIG – Napa Valley	82
LANCASTER WINEMAKER'S CUVÉE – Alexander Valley	85
JORDAN – Alexander Valley	95
CHALK HILL ESTATE RED – Chalk Hill	95
LANCASTER ESTATE – Alexander Valley	120
CAYMUS VINEYARDS – Napa Valley	130
PAUL HOBBS – Napa Valley	165
SILVER OAK – Napa Valley	275
CAYMUS VINEYARDS "SPECIAL SELECTION" – Napa Valley	350

## ZINFANDEL

PREDATOR "OLD VINE" – Lodi	12/46
RAVENSWOOD "OLD VINE" – California	13/50
8 YEARS IN THE DESERT BY ORIN SWIFT – California	75

## MERLOT

H3 – Horse Heaven Hills	13/50
FERRARI-CARANO – Sonoma County	14/54
MARKHAM – Napa Valley	50
DUCKHORN – Napa Valley	90

## OTHER INTERESTING REDS

ALTA VISTA "VIVE" MALBEC – Mendoza, Argentina	12/46
CAYMUS-SUISUN "GRAND DURIF" PETITE SYRAH – Suisun Valley, California	16/62
THE PRISONER – California	18/70
ABSTRACT BY ORIN SWIFT – California	82
MOLLYDOOKER "BLUE EYED BOY" – Australia	90

# RED WINES CONTINUED...

## BURGUNDY & BORDEAUX

CHÂTEAU ROCHER-CALON – Bordeaux, France	13/50
JACQUES GIRARDIN – Burgundy, France	50
JOSEPH FAIVELEY – Burgundy, France	55
CHÂTEAU MONGRAVEY – Bordeaux, France	82
CHÂTEAU LÈCUYER – Bordeaux, France	85
DOMAINE FAIVELEY GEVREY-CHAMBERTIN "VIEILLES VIGNES" – Burgundy, France	100

## PINOT NOIR

LUCKY STAR – California	12/46
ANGELS INK – Monterey, California	13/50
ELOUAN – Oregon	14/54
BELLE GLOS "BALADE" – Santa Rita Hills	16/62
ARGYLE – Willamette Valley	45
CHALK HILL – Sonoma Coast	47
BÖEN – Monterey County	50
GARY FARRELL – Russian River Valley	65
BELLE GLOS "DAIRYMAN" – Russian River Valley	75
SLANDER BY ORIN SWIFT – California	82
ARGYLE "NUTHOUSE" – Eola-Amity Hills, Oregon	90
DOMAINE SERENE "YAMHILL CUVÉE" – Willamette Valley	92
FLOWERS – Sonoma Coast	100

# WINES WE LOVE & DRINK

ROMBAUER CHARDONNAY – Carneros	18/70
CHATEAU "M DE MINUTY" ROSÉ – Côtes de Provence	13/50
FLOWERS CHARDONNAY – Sonoma Coast	95
HONIG SAUVIGNON BLANC – Napa Valley	58
DUVAL-LEROY CHAMPAGNE – Reims, France	90
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle)	18/88
BELLE GLOS "BALADE" PINOT NOIR – Santa Rita Hills	16/62
CAYMUS-SUISUN "GRAND DURIF" PETITE SYRAH – California	16/62
THE PRISONER RED BLEND – California	18/70
HONIG CABERENT SAUVIGNON – Napa Valley	82
JOSEPH FAIVELEY BURGUNDY – Burgundy, France	55
DOMAINE SERENE "YAMHILL CUVÉE" PINOT NOIR – Willamette Valley	92

# WHITE WINES

## CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto	12/46
ARGYLE BRUT – Willamette Valley	12/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace	13/50
DUVAL-LEROY – Reims, France	90
VEUVE CLICQUOT YELLOW LABEL – France	120

## CHARDONNAY

GRAYSON LOT 11 – California	12/46
WENTE "MORNING FOG" – Central Coast	13/50
CHALK HILL – Russian River Valley	14/54
ROMBAUER – Carneros	18/70
ST. FRANCIS – Sonoma County	42
WENTE RIVA RANCH – Monterey	45
SHEA WINE CELLARS ESTATE – Willamette Valley	75
PATZ & HALL ESTATE – Sonoma Coast	75
CAKEBREAD CELLARS – Napa Valley	88
FLOWERS – Sonoma Coast	95
CHALK HILL ESTATE BOTTLED – Chalk Hill	95

## SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand	13/50
Craggy Range TE MUNA ROAD – New Zealand	14/54
ELIZABETH SPENCER "SPECIAL CUVÉE" – Mendocino	35
CHALK HILL ESTATE BOTTLED – Chalk Hill	45
HONIG – Napa Valley	58

## OTHER WHITES & ROSÉ

CH. ST. MICHELLE RIESLING – Columbia Valley	13/50
LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France	14/54
CHATEAU "M DE MINUTY" ROSÉ – Côtes de Provence	13/50
BARONE "FINI" PINOT GRIGIO – Valdadige, Italy	12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy	13/50

Corkage fee, \$25

STONEY RIVER®  
STEAKHOUSE AND GRILL

## CLASSIC AMERICAN COCKTAILS

**THE ROCKEFELLER MARTINI** 14  
Grey Goose Vodka or Bombay Sapphire Gin

**THE DRAPER** 14  
Bulleit Whiskey : Blood Orange : Honey

**LEMON DROP MOJITO** 13  
Wheatley Vodka : St~Germain : Mint : Pineapple

**ONE FINE DAY** 14  
Square One Basil Vodka : Mathilde La Poire Liqueur  
Lemon Juice

**WHALE FLOWER** 13  
Gray Whale Gin : St~Germain : Grapefruit Juice  
Fever Tree Club Soda

**MIDNIGHT MARGARITA** 14  
Corazón Reposado Tequila : Cointreau  
Black Cherry Jam : Pink Himalayan Salt

**CUCUMBER MULE** 14  
Hendrick's Gin : St~Germain : Cucumbers  
Fever Tree Ginger Beer

**PRETTY IN PINK** 13  
Cathead Honeysuckle Vodka : Raspberry  
Honey : Bubbles

**ANGEL'S REVENGE** 14  
Angel's Envy Bourbon : Disaronno : Candied Cherry

**SPICY MARGARITA** 13  
Tanteo Jalapeño Tequila : Fresh Lime Juice  
Agave Nectar

**THE CONFIDENTIAL** 14  
Nelson Brothers Classic Bourbon : Allspice  
Regan's Orange Bitters : Brown Sugar

*Olives and Candied Cherries by Filthy Food.*

## LOCAL CRAFT DRAFTS \$8

**ORANGE WHEAT**  
Tailgate Brewery, American Pale Wheat

**PINK LEMONADE SHANDY**  
Tailgate Brewery, Shandy/Radler

**HOMESTYLE**  
Bearded Iris Brewery, Oated IPA

**GERST**  
Yazoo Brewing Co., Amber Ale

## AFTER DINNER COCKTAILS

**MINT DAISY** 13  
Stolichnaya Vanil : Crème De Cacao  
Crème De Menthe

**A SHOT IN THE DARK** 13  
Espresso : Stolichnaya Vanil : Frangelico

**LADY GODIVA** 12  
Hubbard & Cravens Coffee : Grand Marnier  
Dorda Double Chocolate Liqueur

**THE CLASSIC** 12  
Hubbard & Cravens Coffee : Frangelico  
Bailey's : Grand Marnier

## OUR WHISK(E)Y LIST

1792 SMALL BATCH 12  
ANGEL'S ENVY 12  
ANGEL'S ENVY RYE 20  
ANGEL'S ENVY PRIVATE SELECT 15  
BASIL HAYDEN'S 12  
BELLE MEAD RESERVE 14  
BLADE AND BOW 13  
BLANTON'S 14  
BUFFALO TRACE 11  
EAGLE RARE SINGLE BARREL 15  
EH TAYLOR BARREL PROOF 40  
E. H. TAYLOR SMALL BATCH 18  
ELIJAH CRAIG PRIVATE SELECT BARREL 12  
ELIJAH CRAIG BARREL PROOF 14  
ELMER T. LEE 30  
GENTLEMAN JACK 12  
GEORGE T. STAGG 75  
JACK DANIEL'S SINGLE BARREL 14  
KNOB CREEK 12  
KNOB CREEK RYE 12  
NELSON BROTHERS CLASSIC BOURBON 12  
NELSON BROTHERS  
HONEY CASK WHISKEY 30  
NELSON BROTHERS  
BLACK BRIER STOUT CASK 20  
PAPPY VAN WINKLE'S  
FAMILY RESERVE 15 YR. 90  
ROCK HILL FARMS 40  
STAGG 40  
THOMAS H. HANDY SAZERAC  
STRAIGHT RYE 55  
VAN WINKLE 10 YR. 55  
VAN WINKLE 12 YR. 75  
WILLIAM LARUE WELLER 75  
W. L. WELLER 12 YR. 30  
W. L. WELLER CYPB 45  
W. L. WELLER SPECIAL RESERVE 18  
W. L. WELLER FULL PROOF 45  
WHEELER'S RAID BOURBON  
WHISKEY N° 1 10

*Add \$2.00 for rocks or neat pours.*

## DESSERTS

**WHITE CHOCOLATE CRÈME BRÛLÉE** 12  
Rich, creamy white chocolate custard with a  
caramelized sugar crust and fresh berries

**FOUR LAYER CHOCOLATE  
GANACHE CAKE** 13  
With Tillamook vanilla ice cream and hot fudge

**CARROT CAKE** 14  
Triple-layered, vanilla bean cream cheese icing  
with chopped pecans and caramel

**CHEF'S SELECTION** AQ  
Seasonal favorite recommended tableside

## COGNAC & BRANDY

CAMUS VSOP 11  
GERMAIN-ROBIN "CRAFT-METHOD" 12  
REMY MARTIN VSOP 14  
GERMAIN-ROBIN "SELECT BARREL XO" 32  
REMY MARTIN XO 52

## PORTS

WARRE'S "WARRIOR" 8  
SANDEMAN'S "FOUNDER'S RESERVE" 9  
TAYLOR FLADGATE "VINTAGE PORT" 11  
GRAHAMS 30 YR. TAWNY 26

# happy hour menu

## snacks

- spinach dip 10
- deviled eggs 10
- steak rolls 10

## classic american cocktails \$8

- lemon drop mojito  
*wheatley vodka : st~germain  
mint : pineapple*
- blue ridge bramble  
*miller's gin : chambord : lemon*

## vino (wine) \$6

- chateau ste. michelle "indian wells"  
cabernet sauvignon
- lucky star pinot noir
- wente "morning fog" chardonnay
- chateau ste. michelle reisling

## well drinks \$6

## craft drafts \$5

*ask about our current selection.*

*Martini pours add \$3. Rocks or neat pours add \$2.00.  
Pricing available Sunday - Thursday from 4:30pm - 6:30 pm.  
Happy Hour available at bar top only.*

**STONEY RIVER®**  
STEAKHOUSE AND GRILL

**BRUNCH FEATURES**

**AVOCADO TOAST 16**

Hass Avocado, whole grain toast, over easy eggs, vine ripened tomatoes

**FILET AND EGGS\* 24**

Roasted tenderloin, sunny side up eggs, hollandaise, country potatoes

**HOT CHICKEN AND WAFFLE 16**

Thick cut bacon, pure maple syrup

**SHRIMP AND GRITS 21**

Jumbo cajun sautéed shrimp, Worcestershire cream reduction, cheese grits

**BRUNCH BURGER\* 19**

Stacked steak burger, applewood smoked bacon, over easy egg, local brioche, country potatoes

**CHICKEN BISCUIT 17**

Crispy cajun chicken, goat cheese fritter, hot pepper jelly, country potatoes

**LOBSTER ROLL 24**

Warm Maine lobster, lemon aioli, local signature top split bun, parmesan fries

**SIDES 8**

Country potatoes ♦ Cheese grits

## **BRUNCH COCKTAILS**

### **BLOODY MARY 6**

Bold spices, Vodka, rosemary

### **WHITE SANGRIA 6**

Sauvignon Blanc, St~Germain, Tuaca

### **RED SANGRIA 6**

Pinot Noir, Brandy, fruit juices

### **BREAKFAST MARTINI 6**

Vodka, orange marmalade, fresh citrus

### **MIMOSA 6**

Fresh squeezed orange juice, Prosecco

### **BELLINI 6**

Fresh peach, Prosecco

### **CARAFES TO SHARE 15**

Mimosa or Bellini