

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 salsa, Dijon mustard sauce 18

JUMBO SHRIMP COCKTAIL

Spicy cocktail sauce 21

TUNA STACK*

Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18

CALAMARI

Classic marinara 19

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

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, béarnaise, crispy shallots 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

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 1600° Montague broiler.

House, Caesar or Wedge Salad to accompany your entrée 10

*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.

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

SHRIMP & GRITS

Jumbo cajun sautéed shrimp, bacon, Worcestershire cream, cheese grits 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 23

STACKED STEAK BURGER*

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

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 • Roasted Wild Mushrooms

RED WINES

CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles	12/50
DAOU – Paso Robles	14/58
QUILT – Napa Valley	15/62
AUSTIN HOPE – Paso Robles	(liter bottle) 17/88
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	11/46
RAVENSWOOD “OLD VINE” – California	12/50
8 YEARS IN THE DESERT BY ORIN SWIFT – California	75

MERLOT

H3 – Horse Heaven Hills	12/50
FERRARI-CARANO – Sonoma County	13/54
MARKHAM – Napa Valley	50
DUCKHORN – Napa Valley	90

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina	11/46
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley, California	15/62
THE PRISONER – California	17/70
ABSTRACT BY ORIN SWIFT – California	82
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – Australia	90

RED WINES CONTINUED...

BURGUNDY & BORDEAUX

CHÂTEAU ROCHER-CALON – Bordeaux, France	12/50
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

A TO Z – Oregon	11/46
ANGELS INK – Monterey, California	12/50
ELOUAN – Oregon	13/54
BELLE GLOS “BALADE” – Santa Rita Hills	15/62
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	17/70
CHATEAU “M DE MINUTY” ROSÉ – Côtes de Provence	12/50
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)	17/88
BELLE GLOS “BALADE” PINOT NOIR – Santa Rita Hills	15/62
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – California	15/62
THE PRISONER RED BLEND – California	17/70
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	11/46
ARGYLE BRUT – Willamette Valley	11/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace	12/50
DUVAL-LEROY – Reims, France	90
VEUVE CLICQUOT YELLOW LABEL – France	120

CHARDONNAY

GRAYSON LOT 11 – California	11/46
WENTE “MORNING FOG” – Central Coast	12/50
CHALK HILL – Russian River Valley	13/54
ROMBAUER – Carneros	17/70
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	12/50
Craggy Range TE MUNA ROAD – New Zealand	13/54
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	12/50
LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France	13/54
CHATEAU “M DE MINUTY” ROSÉ – Côtes de Provence	12/50
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy	11/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy	12/50

Corkage fee, \$25

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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

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

STONEY RIVER BREAKFAST SKILLET 18

Scrambled eggs, thick cut bacon, cheddar cheese, hollandaise, country potatoes, green onions, multigrain toast

BRUNCH BURGER* 19

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

FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, hollandaise, country potatoes

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