

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 13

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 17

CALAMARI

Classic marinara 19

STEAK EGG ROLLS

Spicy ranch, Chimichurri 18

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 19

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon mustard saucee 18

TUNA STACK*

Hawaiian Ahi, avocado, roasted pineapple, Sriracha aioli, 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 14

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, 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

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa, Southern rice, seasonal vegetable 28

PECAN TROUT

Dijon mustard sauce, broccoli, garlic whipped potatoes 29

AHI TUNA*

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

CEDAR PLANK SALMON*

Oven roasted, lemon dijon butter, garlic whipped potatoes, broccoli (available simply grilled) 33

SHRIMP & GRITS

Jumbo cajun sautéed shrimp, bacon, Worcestershire cream reduction, cheese grits 29

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

STACKED CHEESEBURGER*

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

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 27

BONE-IN PORK CHOP*

Cured in-house, slow roasted, bourbon cherry sauce, garlic whipped potatoes, broccoli 35

TUSCAN CHICKEN

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

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 27

LOLLIPOP LAMB CHOPS

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

FRENCH DIP

Thinly sliced, baguette, horseradish, parmesan fries 26

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 48

NEW YORK STRIP STEAK*

16 oz. 47

BONE-IN “COWBOY CUT” RIBEYE STEAK*

22 oz. 55

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. 52

CENTER CUT*

Petite Cut 45 / Regular Cut 51

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

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* • Au Poivre Sauce • Chimichurri 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

ROMBAUER CHARDONNAY – Carneros 18/70
HONIG SAUVIGNON BLANC – Napa Valley 15/58
AIX ROSÉ – Coteaux d'Aix-En-Provence AOP 13/50
FLOWERS CHARDONNAY – Sonoma Coast 95
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 92
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
CHALK HILL – Russian River Valley 14/54
ROMBAUER – Carneros 18/70
ST. FRANCIS – Sonoma County 42
WENTE *RIVA RANCH* – Monterey 45
PATZ & HALL *ESTATE* – Sonoma Coast 75
CAKEBREAD CELLARS – Napa Valley 88
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90
FLOWERS – Sonoma Coast 95

SAUVIGNON BLANC
DASHWOOD – Marlborough, New Zealand 13/50
HONIG – Napa Valley 15/58
ELIZABETH SPENCER “SPECIAL CUVÉE” – Mendocino 35
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 50
ROMBAUER – Napa Valley 55

OTHER WHITES & ROSÉ
CH. ST. MICHELLE RIESLING – Columbia Valley 13/50
LUCIEN ALBRECHT *RESERVE RIESLING* –
Alsace, France 14/54
AIX ROSÉ – Coteaux d'Aix-En-Provence AOP 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

RED WINES

CABERNET SAUVIGNON
LIBERTY SCHOOL – Paso Robles 13/50
DAOU – Paso Robles 15/58
QUILT – Napa Valley 16/62
AUSTIN HOPE – Paso Robles (*liter bottle*) 18/88
STARMONT – Napa Valley 60
ELIZABETH SPENCER “SPECIAL CUVÉE” – Napa Valley 70
FRANK FAMILY – Napa Valley 80
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 85
FAUST – Napa Valley 90
HONIG – Napa Valley 92
CHALK HILL *ESTATE RED* – Chalk Hill 95
JORDAN – Alexander Valley 105
CAYMUS VINEYARDS – Napa Valley 130
PAPILLON *BY ORIN SWIFT* – Napa Valley 140
PAUL HOBBS – Napa Valley 165
NICKEL & NICKEL *STATE RANCH* – Yountville AVA 180
SILVER OAK – Napa Valley 275
CAYMUS “SPECIAL SELECTION” – Napa Valley 350

BURGUNDY & BORDEAUX
CHÂTEAU ROCHER-CALON – Bordeaux, France 13/50
JACQUES GIRARDIN – Burgundy, France 40
JOSEPH FAIVELEY – Burgundy, France 55
CHÂTEAU MONGRAVEY – Bordeaux, France 82
CHÂTEAU LÈCUYER – Bordeaux, France 85
DOMAINE FAIVELEY GEVREY-CHAMBERTIN
“VIEILLES VIGNES” – Burgundy, France 100

MERLOT
FERRARI-CARANO – Sonoma County 14/54
MARKHAM – Napa Valley 50
DUCKHORN – Napa Valley 90

PINOT NOIR
A TO Z – Oregon 12/46
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
GOLDENEYE – Anderson Valley 90
DOMAINE SERENE “YAMHILL CUVÉE” –
Willamette Valley 92
FLOWERS – Sonoma Coast 90
KOSTA BROWN – Sta. Rita Hills 160

ZINFANDEL
SALDO – California 14/54
ROMBAUER – California 70
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75

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
VILLA ANTINORI “CHIANTI CLASSICO RISERVA” –
Tuscany 65
ABSTRACT *BY ORIN SWIFT* – California 82
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – Australia 90

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

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