STARTERS
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
AHI TUNA SALAD Seared rare, artisan greens, avocado, mango, Asian vinaigrette 21

STeAKS & PRIME RIB
RIBEYE STEAK 14 oz. 37
NEW YORK STRIP STEAK 16 oz. 37
BONE-IN “COWBOY CUT” RIBEYE STEAK 22 oz. 46
PRIME RIB OF BEEF Aged and slow roasted - Regular cut 12 oz. 33 / Extra cut 16 oz. 37

FILET MIGNON
COFFEE-CURED Cured in our signature blend 10 oz. 40
CENTER CUT Petite cut 35 / Regular cut 39
THE LEGENDARY Our signature 12 oz. cut 43
ACCOMPANIMENTS FOR FILETS AND STEAKS:
Bleu Cheese Encrusted / Mushroom Madeira or Béarnaise 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 27
PAN-ROASTED COLD WATER SALMON From Norway. 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 38
AHI TUNA Pan-seared with soy ginger sherry sauce and sautéed spinach 31
PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 27

SPECIALTIES
FAMOUS STEAK & BISCUITS Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19
FRENCH DIP Thiny 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 16
STEAKHOUSE BURGER Gruyère, caramelized onions, Thousand Island dressing 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 23
House, Caesar, Baby Kale or Wedge Salad to accompany your entrée $7.00

SIDES ALL 7
AU GRATIN POTATOES • BROCCOLI • CARAMELIZED ONION WHIPPED POTATOES • CREAMED SPINACH
GARLIC WHIPPED POTATOES • PARMESAN FRIES • ONE POUND BAKED POTATO • SAUTÉED ASPARAGUS
SEASONAL ROASTED VEGETABLE • SMOKED GOUDA MAC & CHEESE • 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."
CLASSIC AMERICAN COCKTAILS

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 SAMURAI  11
Suntory Toki Whiskey : Grapefruit : Fever Tree Tonic

SOUTHERN PEACH  10
Knob Creek Rye Whiskey : Sweet Peach

CUCUMBER MULE  11
Hendrick’s Gin : St−Germain
Fever Tree Ginger Beer

SWEET SUMMERTIME MEMORIES  10
Tito’s Vodka : Iced Tea : Mint : Lemon

PRETTY IN PINK  10
Honeysuckle Vodka : Raspberry : Honey : Bubbles

THE MATADOR  10
El Mayor Tequila : Honey : Fresh Lime

NOT SO DARK & STORMY  9
Gosling’s Dark Rum : Pineapple
Fever Tree Ginger Beer

LOCAL CRAFT DRAFTS $6

LIL DARLING
Mill Creek Brewing Co., Wheat Beer

KNOCKOUT
Fat Bottom Brewery Co., IPA

THE FORTY–FOUR
The Black Abbey Brewing Co., Coffee Porter

GERST
Yazoo Brewing Co., Amber Ale

OUR WHISK(E)Y LIST

ANGEL’S ENVY RYE  20*

BLADE & BOW  12
BLADE & BOW 22 YR.  100
BLANTON’S BOURBON  13
BLANTON’S GOLD LABEL  50*
BELLE MEADE  12
BOOKERS  14
BUFFALO TRACE  9
BUFFALO TRACE SINGLE BARREL  10
COLONEL E.H. TAYLOR  11
ELMER T. LEE SINGLE BARREL  20*
ELMER T. LEE 100 YR. TRIBUTE  70*
FOUR ROSES SINGLE BARREL  11
GENTLEMAN JACK  10
GEORGE T. STAGG  30*
HANCOCK RESERVE SINGLE BARREL  25*
HUDSON BABY BOURBON  15
HIGH WEST DOUBLE RYE  10
JACK DANIEL’S SINGLE BARREL  12
JEFFERSON’S OCEAN  20
KNOB CREEK 25 YR.  30
MICHTER’S US−1  12
OLD RIP VAN WINKLE 10 YR.  35*

VAN WINKLE
SPECIAL RESERVE 12 YR.  40*

VAN WINKLE
FAMILY RESERVE 13 YR. RYE  50*

PAPPY VAN WINKLE 15 YR.
FAMILY RESERVE  75*

PAPPY VAN WINKLE 23 YR.
FAMILY RESERVE  100*

ROCK HILL FARMS SINGLE BARREL  15*
SUNTORY TOKI WHISKEY  11
THOMAS H. HANDY SAZERAC
STRAIGHT RYE  30*

TEMPLETON RYE WHISKEY  11
WHISTLE PIG FARMSTOCK  20
WILLIAM LARUE WELLER  30*
WELLER 12 YR.  20*

W. H WELLER SPECIAL RESERVE  10*
W. H WELLER C.Y.P.B  30*

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

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