

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

CALAMARI

Seasoned, breaded, fried, marinara 19

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

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

SHRIMP & GRITS

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

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

*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.

RED WINES

CABERNET SAUVIGNON

CH. ST. MICHELLE "INDIAN WELLS" – Columbia Valley	12/46
QUILT – Napa Valley	15/58
AUSTIN HOPE – Paso Robles	(liter bottle) 17/83
ROTH ESTATE – Alexander Valley	45
SEBASTIANI – Alexander Valley	60
STARMONT – Sonoma County	65
LANCASTER WINEMAKER'S CUVÉE – Alexander Valley	75
THE PRISONER – Napa Valley	78
FOLEY JOHNSON ESTATE – Napa Valley	80
ELIZABETH SPENCER – Napa Valley	82
HONIG – Napa Valley	85
JORDAN – Alexander Valley	85
CHALK HILL ESTATE RED – Chalk Hill	95
CAYMUS VINEYARDS – Napa Valley	125
PAUL HOBBS – Napa Valley	165
SEBASTIANI "CHERRY BLOCK" – Sonoma	175
CAYMUS VINEYARDS SPECIAL SELECTION – Napa Valley	350

ZINFANDEL

PREDATOR "OLD VINE" – Lodi	12/46
KLINKER BRICK "OLD VINE" – Lodi	13/50
SALDO BY THE PRISONER WINE COMPANY – California	50
FRANK FAMILY – Napa Valley	60

MERLOT

H3 – Horse Heaven Hills	13/50
FERRARI-CARANO – Sonoma County	14/54
MARKHAM – Napa Valley	50
DUCKHORN VINEYARDS – Napa Valley	85

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina	12/46
THE SEEKER MALBEC – Mendoza, Argentina	13/50
CAYMUS-SUISUN "GRAND DURIF" PETITE SYRAH – Suisun Valley, California	15/58
8 YEARS IN THE DESERT BY ORIN SWIFT – California	17/66
THE PRISONER – California	65
MOLLYDOOKER "BLUE EYED BOY" – Australia	75
ABSTRACT BY ORIN SWIFT – California	80

RED WINES CONTINUED...

BURGUNDY & BORDEAUX

CHÂTEAU ROCHER-CALON – Bordeaux, France	46
LOUIS LATOUR – Marsannay, France	50
CHÂTEAU LECUYER – Pomerol France	85
CHÂTEAU MONGRAVEY – Margaux, France	87
CHÂTEAU LASSEGUE – Saint Emilion, France	135

PINOT NOIR

LUCKY STAR – California	13/50
ANGELS INK – Monterey, California	14/54
ELOUAN – Oregon	15/58
BÖEN – Santa Lucia Highlands	45
ARGYLE – Willamette Valley	47
THE FOUR GRACES – Willamette Valley	48
CHALK HILL – Sonoma Coast	50
MEIOMI – California	50
BELLE GLOS "BALADE" – Santa Rita Hills	52
THE PRISONER – Sonoma Coast	65
BELLE GLOS "DAIRYMAN" – Russian River Valley	75
GARY FARRELL – Russian River Valley	78
ARGYLE "NUTHOUSE" – Eola-Amity Hills, Oregon	87
DOMAINE SERENE "YAMHILL CUVÉE" – Willamette Valley	98
SHEA WINE CELLARS HOMER – Willamette Valley	120

WINES WE LOVE & DRINK

CHALK HILL CHARDONNAY – Russian River Valley	14/54
HONIG SAUVIGNON BLANC – Napa Valley	14/54
CHATEAU "M DE MINUTY" ROSÉ – Côtes de Provence	13/50
ARGYLE BRUT SPARKLING WINE – Willamette Valley	13/50
ROMBAUER CHARDONNAY – Carneros	85
VEUVE CLICQUOT YELLOW LABEL – France	120
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle)	17/83
ELOUAN PINOT NOIR – Oregon	15/58
CAYMUS-SUISUN "GRAND DURIF" PETITE SYRAH – Suisun Valley, California	15/58
8 YEARS IN THE DESERT BY ORIN SWIFT RED BLEND – California	17/66
THE PRISONER CABERNET SAUVIGNON – Napa Valley	78
BELLE GLOS "DAIRYMAN" PINOT NOIR – Russian River Valley	75

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto	12/46
ARGYLE BRUT – Willamette Valley	13/50
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace	14/54
TAITTINGER BRUT – Reims, France	105
VEUVE CLICQUOT YELLOW LABEL – France	120

CHARDONNAY

GRAYSON – California	12/42
WENTE ESTATE GROWN – Central Coast	13/50
CHALK HILL – Russian River Valley	14/54
THE PRISONER – Carneros	15/58
ST. FRANCIS – Sonoma County	35
LINCOURT "STEEL" – Sta. Rita Hills	40
GARY FARRELL – Russian River Valley	50
ZD – California	60
ROMBAUER – Carneros	85
CAKEBREAD CELLARS – Napa Valley	87
FLOWERS – Sonoma Coast	94
ZD RESERVE – Carneros	95
PLUMPJACK RESERVE – Napa Valley	98

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand	13/50
HONIG – Napa Valley	14/54
CHALK HILL ESTATE BOTTLED – Chalk Hill	45

OTHER WHITES & ROSÉ

BARONE "FINI" PINOT GRIGIO – Valdadige, Italy	12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy	13/50
CH. ST. MICHELLE RIESLING – Columbia Valley	12/46
CHATEAU "M DE MINUTY" ROSÉ – Côtes de Provence	13/50
BLINDFOLD "BLANC DE NOIR" – California	13/50

Corkage fee, \$25

STONEY RIVER®
STEAKHOUSE AND GRILL

CLASSIC AMERICAN COCKTAILS

THE ESSENTIAL *BY CLAIRE BENNETT* 13

Tito's Handmade Vodka : Domaine de Canton
Lavender : Citrus

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

WHALE FLOWER 13

Gray Whale Gin : St~Germain : Grapefruit Juice
Fever Tree Club Soda

ANGEL'S REVENGE 14

Angel's Envy Bourbon : Disaronno : Candied Cherry

THE DRAPER 14

Bulleit Bourbon : Blood Orange : Honey

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple

SOUTHERN PEACH 14

Knob Creek Rye Whiskey : Sweet Peach

SWEET SUMMERTIME MEMORIES 14

Tito's Handmade Vodka : Iced Tea : Mint : Lemon

PRETTY IN PINK 13

Honeysuckle Vodka : Raspberry : Honey : Bubbles

THE MATADOR 14

El Mayor Tequila : Honey : Fresh Lime

Olives and Candied Cherries by Filthy Food.

LOCAL CRAFT DRAFTS \$8

HOMESTYLE

Bearded Iris Brewing Co., IPA

NUT BROWN ALE

Blackstone Brewery Co., Brown Ale

BFB PILSNER

Blackberry Farm Brewing, Pilsner

SEASONAL SELECTION

*Ask about the current Seasonal Selections

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

DESSERTS

KEY LIME PIE 11

In a graham cracker crust with fresh whipped cream

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

OUR WHISK(E)YS

ANGEL'S ENVY RYE 20*

BARDSTOWN RYE WHISKEY 22

BLADE & BOW 14

BLANTON'S BOURBON 16*

BELLE MEADE BOURBON RESERVE 14

BUFFALO TRACE 12

CALUMET FARM 16 YR. BOURBON 35

DUKE KENTUCKY STRAIGHT BOURBON 11

DUKE GRAND CRU RESERVE BOURBON 15

EAGLE RARE 15

ELIJAH CRAIG RYE 12

ELIJAH CRAIG SINGLE BARREL

"PRIVATE BARREL" 14

ELMER T. LEE 30

FOUR ROSES SINGLE BARREL 13

GEORGE T. STAGG 70

HANCOCK PRESIDENT'S RESERVE 45*

HENRY MCKENNA 10 YR. BIB 25

JEFFERSON'S OCEAN 20

JEFFERSON'S VERY SMALL BATCH 20

KENTUCKY OWL CONFISCATED

BOURBON 40

KNOB CREEK 15 YR. 30*

KNOB CREEK SINGLE BARREL 15

LARCENY BARREL PROOF 15

MICHTER'S US-1 13

NOAH'S MILL 15

OLD CARTER BARREL STRENGTH 645*

ORPHAN BARREL FABLE & FOLLY 14 YR. 30

SMOKE WAGON 10

SMOKE WAGON SMALL BATCH 10*

STAGG JR. 20

THOMAS H. HANDY 70*

WHISTLE PIG FARMSTOCK 20

WHISTLE PIG 18 YR. 50

W. L. WELLER C.Y.P.B. 50

W. L. WELLER FULL PROOF 45

W. L. WELLER SPECIAL RESERVE 20

W. L. WELLER 12 YR. 50*

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

TENNESSEE WHISKEY & BOURBON

GEORGE DICKEL 14

GEORGE DICKEL 18 YR. 100

JACK DANIEL'S BOTTLED IN BOND 12

JACK DANIEL'S SINATRA SELECT 30

JACK DANIEL'S SINGLE BARREL 13

NASHVILLE BARREL

CASK STRENGTH WHISKEY 14

NASHVILLE BARREL

CASK STRENGTH RYE 14

UNCLE NEAREST 1884 12

UNCLE NEAREST 1856 20

WHEELER'S RAID FRENCH OAK 11

WHEELER'S RAID RYE 11

OUR SINGLE MALTS & BLENDS

DALMORE 12 YR. 16

GLENKINCHIE 12 YR. 14

GLENLIVET 12 YR. 14

GLENLIVET 14 YR. 20

GLENMORANGIE 10 YR. 13

GLENMORANGIE 18 YR. 18

HILL ROCK 25

JOHNNIE WALKER BLUE 35

LISMORE 18 YR. 14

MACALLAN 12 YR. 16

MACALLAN 18 YR. 30

happy hour menu

snacks

spinach dip 10

steak rolls 10

french onion soup 9

bubbles

mimosa 5

peach bellini 5

la marca prosecco *bottle* 25

vino (wine) \$6

ballard lane cabernet sauvignon

lucky star pinot noir

grayson chardonnay

ch. st. 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 Monday - Friday from 5pm - 7pm.

Happy Hour available at bar top and patio 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