

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

LIBERTY SCHOOL – Paso Robles	11/46
DAOU – Paso Robles	14/58
QUILT – Napa Valley	15/62
AUSTIN HOPE – Paso Robles	(liter bottle) 16/83
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	11/46
KLINKER BRICK "OLD VINE" – Lodi	12/50
SALDO BY THE PRISONER WINE COMPANY – California	50
FRANK FAMILY – Napa Valley	60

MERLOT

H3 – Horse Heaven Hills	12/50
FERRARI-CARANO – Sonoma County	13/54
MARKHAM – Napa Valley	50
DUCKHORN VINEYARDS – Napa Valley	85

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina	11/46
THE SEEKER MALBEC – Mendoza, Argentina	12/50
CAYMUS-SUISUN "GRAND DURIF" PETITE SYRAH – Suisun Valley, California	14/58
8 YEARS IN THE DESERT BY ORIN SWIFT – California	16/66
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

A TO Z – Oregon	12/50
ANGELS INK – Monterey, California	13/54
ELOUAN – Oregon	14/58
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	13/54
HONIG SAUVIGNON BLANC – Napa Valley	13/54
CHATEAU "M DE MINUTY" ROSÉ – Côtes de Provence	12/50
ARGYLE BRUT SPARKLING WINE – Willamette Valley	12/50
ROMBAUER CHARDONNAY – Carneros	85
VEUVE CLICQUOT YELLOW LABEL – France	120
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle)	16/83
ELOUAN PINOT NOIR – Oregon	14/58
CAYMUS-SUISUN "GRAND DURIF" PETITE SYRAH – Suisun Valley, California	14/58
8 YEARS IN THE DESERT BY ORIN SWIFT RED BLEND – California	16/66
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	11/46
ARGYLE BRUT – Willamette Valley	12/50
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace	13/54
TAITTINGER BRUT – Reims, France	105
VEUVE CLICQUOT YELLOW LABEL – France	120

CHARDONNAY

GRAYSON – California	11/42
WENTE ESTATE GROWN – Central Coast	12/50
CHALK HILL – Russian River Valley	13/54
THE PRISONER – Carneros	14/58
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	12/50
HONIG – Napa Valley	13/54
CHALK HILL ESTATE BOTTLED – Chalk Hill	45

OTHER WHITES & ROSÉ

BARONE "FINI" PINOT GRIGIO – Valdadige, Italy	11/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy	12/50
CH. ST. MICHELLE RIESLING – Columbia Valley	11/46
CHATEAU "M DE MINUTY" ROSÉ – Côtes de Provence	12/50
BLINDFOLD "BLANC DE NOIR" – California	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

FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, hollandaise, country potatoes

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

BRUNCH BURGER* 19

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

STONEY RIVER BREAKFAST SKILLET 18

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

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