

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 13

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

STEAK EGG ROLLS

Spicy ranch, Chimichurri 18

JUMBO SHRIMP COCKTAIL

Spicy cocktail sauce 21

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

CALAMARI

Seasoned, breaded, fried, marinara 19

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 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 13

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

HOUSE SALAD

Rustic croutons, hard boiled egg, cucumbers,
bacon, vine ripened tomatoes, cheddar 14

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

COBB SALAD

Grilled chicken, mixed greens, avocado,
bacon, egg, tomatoes, bleu cheese crumbles,
buttermilk ranch 21

STEAK SALAD*

Seared filet, avocado, bleu cheese, vine ripened
tomatoes, Dijon vinaigrette 26

SEAFOOD

CEDAR PLANK SALMON*

Oven roasted, lemon dijon butter,
garlic whipped potatoes, broccoli
(available simply grilled) 32

HONG KONG SEA BASS*

Grilled, sautéed spinach, sushi rice,
soy sherry reduction 46

NOLA GRILLED SHRIMP

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

PECAN TROUT

Dijon mustard sauce, broccoli, garlic whipped
potatoes 29

SHRIMP & GRITS

Jumbo shrimp, bacon, Worcestershire
cream, cheese grits 29

LOBSTER ROLL

Cold water Maine lobster, lemon aioli,
lettuce, brioche bun 31

SPECIALTIES

FAMOUS STEAK & BISCUITS*

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

STEAK FRITES*

Sliced hanger steak, béarnaise,
crispy shallots 38

BISTRO CHICKEN

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

FRENCH DIP

Thinly sliced, baguette and horseradish,
parmesan fries 26

LOLLIPOP 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

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 47

NEW YORK STRIP STEAK*

16 oz. 46

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 45

BONE-IN “COWBOY CUT” RIBEYE STEAK*

22 oz. 54



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 51

CENTER CUT*

Petite Cut 7 oz. 44 / 10 oz. 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

All of our steaks are seasoned with our special seasoning blend, grilled in a 1600° Montague broiler.
All Filet Mignons, Steaks, and Prime Rib are served with your choice of side.

ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Mushroom Madeira Sauce • Béarnaise Sauce* • Au Poivre Sauce 4 each

Oscar Style: Lump crab, asparagus, Béarnaise sauce* 13

House, Caesar or Wedge Salad to accompany your entrée 10

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. 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

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
AIX ROSÉ – Coteaux d'Aix-En-Provence AOP 12/50
BLINDFOLD “BLANC DE NOIR” – California 12/50

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

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

MERLOT

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

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

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

OTHER INTERESTING REDS

CATENA “VISTA FLORES” 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

Corkage fee, \$25

STONEY RIVER®
STEAKHOUSE AND GRILL

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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