STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

STEAK EGG ROLLS
Spicy ranch, chimichurri 19

BOURBON SHRIMP ON COUNTRY TOAST
Dijon beurre blanc sauce 18

SPINACH & ARTICHOKE DIP
Reggiano cheese, warm tortilla chips 17

TUNA STACK
Hawaiian ahi, avocado, roasted pineapple, sriracha aioli, sesame wontons 19

GRILLED SEAFOOD PLATTER
Lobster tail, jumbo shrimp, scallops, chili crisp, warm bread 58

JUMBO SHRIMP COCKTAIL
Old Bay shrimp, cocktail sauce, lemon aioli 22

DEVILED EGGS
Sugar cured bacon, house-made pickle relish 14

CRAB CAKE
Pan seared, roasted red pepper cream sauce, artisan greens 22

CRAB STUFFED MUSHROOMS
Lump crabmeat, parmesan cream sauce 20

SOUPS & SALADS

House-made dressings: Bleu Cheese, 1000 Island, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP
Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE
Sherry garnish 14

STEAK SALAD+
Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 26

THE WEDGE
Bacon, tomatoes, herb vinaigrette, bleu cheese 14

HOUSE SALAD
Rustic croutons, hard boiled egg, cucumbers, bacon, tomatoes, cheddar 14

CLASSIC CAESAR SALAD
Parmesan, rustic croutons 14

CERTIFIED ANGUS BEEF® BRAND
PRIME

PRIME STEAKS

Hand-selected from the top 3% of beef for exceptional marbling, tenderness, and rich, buttery flavor.

RIBEYE STEAK+
Prime 14 oz. 51

BONE-IN "COWBOY CUT" RIBEYE STEAK+
Prime 24 oz. 59

NEW YORK STRIP STEAK+
Prime 16 oz. 52

PRIME RIB OF BEEF+
Available Thursday-Sunday
Prime 12 oz. 46

FILET MIGNON

COFFEE-CURED+
Cured in our signature blend
10 oz. 53

CENTER CUT+
Petite Cut 7 oz. 46
Regular Cut 10 oz. 52

ACCOMPANIMENTS

SAUCES	Trio 10
Truffle Butter	4
Chimichurri	4
Au Poivre	4
Béarnaise	4

CHEF'S ADDITIONS	
Crab Cake	20
Sea Scallops	24
Broiled Lobster Tail	24

SPECIALTY	
Bleu Cheese Encrusted	4
Oscar Style	14
Bourbon Shrimp	14
Lobster Béarnaise	14

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 11

FAROE ISLANDS CEDAR PLANK SALMON+
Lemon Dijon butter, whipped potatoes, broccoli 34
(available simply grilled)

BISTRO CHICKEN
Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 28

PECAN ENCRUSTED TROUT
Dijon mustard sauce, broccoli, whipped potatoes 30

NOLA GRILLED SHRIMP
Roasted pineapple salsa, sushi rice, asparagus 29

FAMOUS STEAK & BISCUITS+
Seared filet, caramelized onion aioli, house-made biscuit, steakhouse batonettes 28

FILET MEDALLIONS & CRAB CAKE+
Filet medallions, pan seared crab cake, roasted red pepper cream sauce, whipped potatoes 51

FILET MEDALLIONS & LOBSTER+
Filet medallions, broiled tail, whipped potatoes 58

FILET MEDALLIONS OSCAR+
Filet medallions, lump crab, béarnaise, asparagus, whipped potatoes 49

STEAK FRITES+
Certified Angus Beef® Prime butcher's cut, béarnaise, crispy shallots, parmesan fries 38

LOLLIPOP LAMB CHOPS+
Chimichurri, whipped potatoes 46

TUSCAN CHICKEN
Goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 28

NEW ENGLAND SEA SCALLOPS
Wild mushroom risotto, lemon butter 45

AHI TUNA+
Sesame crusted, sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34

BONE-IN PORK CHOP+
Bourbon cherry sauce, whipped potatoes, broccoli 35

PASTA PESCATORE
Roasted red pepper cream sauce, crab, shrimp, spinach 31

FRENCH ONION BURGER+
Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 19

FOR THE TABLE

Using beef tallow to deliver a cleaner, superior flavor.

Parmesan Truffle Fries	12
Au Gratin Potatoes	12
Steakhouse Batonettes	10
Loaded Baked Potato	10
Wild Mushroom Risotto	12

Whipped Potatoes	10
Caramelized Onion Whipped Potatoes	12
Sweet Potato Casserole	12
Smoked Gouda Mac & Cheese	12
Lobster Mac & Cheese	22

Roasted Brussels Sprouts & Bacon	12
Creamed Spinach	12
Sautéed Wild Mushrooms	12
Steamed Broccoli	10
Sautéed Asparagus	12

Proudly serving Coca-Cola® products.

+These items may be cooked to order. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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.

BB/CG-DIN-WE

WINES WE LOVE & DRINK

	6oz	9oz	BTL
ROMBAUER CHARDONNAY – Carneros	19	26	77
HONIG SAUVIGNON BLANC – Napa Valley	15	20	59
AIX ROSÉ – Coteaux d'Aix-En-Provence AOP	15	20	59
DUVAL-LEROY CHAMPAGNE – Reims, France			90
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles *(LITER BOTTLE)*	19	26	96
BÖEN *BY BELLE GLOS* PINOT NOIR – California	14	19	55
THE PRISONER RED BLEND – California	19	26	77
FAUST CABERNET SAUVIGNON – Napa Valley			90
JOSEPH FAIVELEY BURGUNDY – Burgundy, France			55
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley			85

WHITE WINES

	6oz	BTL
LA MARCA PROSECCO – Veneto, Italy	13	50
MUMM NAPA 'BRUT PRESTIGE' – California	14	55
GLORIA FERRER ROSÉ – Carneros	14	55
DUVAL-LEROY – Reims, France		90
PERRIER-JOUËT – Épernay, France		100
VEUVE CLICQUOT YELLOW LABEL – Reims, France		125
DOM PERIGNON – France		475

CHAMPAGNE & SPARKLING

CHARDONNAY

	6oz	9oz	BTL
MER SOLEIL *RESERVE* – Monterey	13	17	50
CHALK HILL – Russian River Valley	14	19	55
LOUIS LATOUR 'GRAND ARDÈCHE' – France	15	20	59
ROMBAUER – Carneros	19	26	77
ST. FRANCIS – Sonoma County			50
FRANK FAMILY – Carneros			68
PATZ & HALL *ESTATE* – Sonoma Coast			80
GRGICH HILLS *ESTATE GROWN* – Napa Valley			85
CAKEBREAD CELLARS – Napa Valley			88
CHALK HILL *ESTATE BOTTLED* – Chalk Hill			90
FAR NIENTE *ESTATE BOTTLED* – Napa Valley			115
CHATEAU MONTELENA – Napa Valley			120
KISLER – Sonoma Mountains			145

SAUVIGNON BLANC

	6oz	9oz	BTL
DASHWOOD – Marlborough, New Zealand	13	17	50
HONIG – Napa Valley	15	20	59
ELIZABETH SPENCER 'SPECIAL CUVEE' – Mendocino			40
CRAGGY RANGE *TE MUNA* – New Zealand			52
DUCKHORN – North Coast			57
ROMBAUER – Napa Valley			58
BLANK STARE *BY ORIN SWIFT* – California			64
MERRY EDWARDS – Russian River Valley			85

OTHER WHITES & ROSÉ

	6oz	9oz	BTL
CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence	14	19	55
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	20	59
DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany	13	17	50
LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France	14	19	55
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy	13	17	50
TOMMASI 'LE ROSSE' PINOT GRIGIO – Veneto, Italy	14	19	55

Corkage fee, $25.
Tastings of our wines by the glass are available.
Please ask your server.

STONEY RIVER®
STEAKHOUSE AND GRILL

RED WINES

	6oz	9oz	BTL
THREADCOUNT *BY QUILT* – California	13	17	50
DAOU – Paso Robles	15	20	59
ST. FRANCIS – Sonoma County	16	22	64
AUSTIN HOPE – Paso Robles *(LITER BOTTLE)*	19	26	96
FRANK FAMILY – Napa Valley			80
FAUST – Napa Valley			90
HONIG – Napa Valley			92
JORDAN – Alexander Valley			105
CAYMUS VINEYARDS – Napa Valley			135
PAPILLON *BY ORIN SWIFT* – Napa Valley			140
STAG'S LEAP 'ARTEMIS' – Napa Valley			155
JOSEPH PHELPS – Napa Valley			165
PAUL HOBBS – Napa Valley			168
CHIMNEY ROCK – Stags Leap District, Napa Valley			175
NICKEL & NICKEL *STATE RANCH* – Yountville AVA			180
DARIOUSH 'SIGNATURE' – Napa Valley			195
CAIN FIVE – Spring Mountain District, Napa Valley			205
SILVER OAK – Napa Valley			275
CAYMUS 'SPECIAL SELECTION' – Napa Valley			350
DOMINUS *ESTATE* – Napa Valley			550
JOSEPH PHELPS INSIGNIA – Napa Valley			575

CABERNET SAUVIGNON & CABERNET BLENDS

BURGUNDY & BORDEAUX

MOUTON CADET CUVÉE HÉRITAGE – Bordeaux, France	14	19	55
JOSEPH FAIVELEY – Burgundy, France			55
CHÂTEAU DE PEZ 'SAINT-ESTEPHE' – Bordeaux, France			110
DOMAINE FAIVELEY GEVREY-CHAMBERTIN 'VIEILLES VIGNES' – Burgundy, France			115

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles	14	19	55
MARKHAM 'SIX STACK' – North Coast	15	20	59
DUCKHORN – Napa Valley			90

PINOT NOIR

BÖEN *BY BELLE GLOS* – California	14	19	55
ARGYLE 'BLOOM HOUSE' – Willamette Valley	15	20	59
SIDURI – Willamette Valley	17	23	68
GARY FARRELL – Russian River Valley			70
BELLE GLOS 'DAIRYMAN' – Russian River Valley			80
ENROUTE 'LES POMMIERS' – Russian River Valley			85
SLANDER *BY ORIN SWIFT* – California			88
DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley			98
FLOWERS – Sonoma Coast			105
GOLDENEYE – Anderson Valley			118
KOSTA BROWNE – Sta. Rita Hills			160

ZINFANDEL

SALDO – California	15	20	59
GREEN & RED *CHILES CANYON ESTATE* – Napa Valley			60
ROMBAUER – California			75
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California			80

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina	13	17	50
PENFOLDS 'BIN 28' SHIRAZ – Australia	17	23	68
THE PRISONER RED BLEND – California	19	26	77
VILLA ANTINORI 'CHIANTI CLASSICO RISERVA' – Tuscany			65
IL BRUCIATO BOLGHERI SUPER TUSCAN – Tuscany, Italy			68
MOLLYDOOKER BLUE 'EYED BOY' SHIRAZ – Australia			90
ANTINORI BRUNELLO DI MONTALCINO 'PIAN DELLE VIGNE' – Montalcino, Italy			135
ANTINORI TIGNANELLO SUPER TUSCAN – Tuscany, Italy			260

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 15
Grey Goose Vodka or Bombay Sapphire Gin : Olives or Twist

JACKSON OLD FASHIONED 15
Bulleit Bourbon : Sweet Vermouth : Candied Cherry

THE MATADOR 14
Pantalones Blanco Tequila : Lime : Honey

LEMON DROP MOJITO 13
Tito's Handmade Vodka : St~Germain : Mint : Pineapple

THE DRAPER 15
Knob Creek Rye Whiskey : Blood Orange : Honey

NEGRONI 14
Hendrick's Gin : Sweet Vermouth : Campari

APEROL SPRITZ 13
Prosecco : Aperol : Fever-Tree Club Soda

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

PRETTY IN PINK 14
Honeysuckle Vodka : Raspberry : Honey : Bubbles

BLUE RIDGE BRAMBLE 14
Hendrick's Gin : Chambord : Lemon Juice

SOUTHERN PEACH 15
Knob Creek Rye Whiskey : Sweet Peach

Olives and Candied Cherries by Filthy Food.

WHISKEY

ANGEL'S ENVY FINISHED RYE 18
BARDSTOWN BOURBON COMPANY ORIGIN SERIES RYE 22
BLADE AND BOW KENTUCKY STRAIGHT BOURBON 15
BLANTON'S 16
BLOOD OATH PACT NO. 9 40
CALUMET FARM KENTUCKY STRAIGHT BOURBON 22
COLONEL E.H. TAYLOR JR. SMALL BATCH 14
EAGLE RARE 10 YEAR PRIVATE BARREL SELECT 15*
ELMER T. LEE SINGLE BARREL 24
GEORGE T. STAGG PRIVATE BARREL SELECT 43*
JACK DANIEL'S BONDED 12
JACK DANIEL'S SINATRA SELECT 30
JACK DANIEL'S SINGLE BARREL SELECT 14
JEFFERSON'S OCEAN AGED AT SEA 20
JEFFERSON'S VERY SMALL BATCH 20
KENTUCKY OWL BOURBON 32
NELSON BROTHERS CLASSIC SOUR MASH 12
NOAH'S MILL SMALL BATCH 15
OLD CARTER STRAIGHT BOURBON 32
OLD RIP VAN WINKLE 10 YEAR 44
STAGG SINGLE BARREL SELECT 20
THOMAS H. HANDY SAZERAC RYE 68
UNCLE NEAREST 1856 PREMIUM AGED 20
UNCLE NEAREST 1884 SMALL BATCH 12
VAN WINKLE SPECIAL RESERVE 12 YEAR LOT B 54
WELLER 12 YEAR 28
WELLER FULL PROOF 28
WELLER SPECIAL RESERVE 20
WHISTLE PIG FARMSTOCK RYE 20

Add $2.00 for rocks or neat pours.

**Limited Availability*

AFTER DINNER DRINKS

COCKTAILS

MINT DAISY 14
Absolut Vanilia Vodka : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 14
Espresso : Absolut Vanilia Vodka : Frangelico

LADY GODIVA 13
Hubbard & Cravens Coffee : Grand Marnier
Mozart Cream Chocolate Liqueur

THE CLASSIC 13
Hubbard & Cravens Coffee : Frangelico
Bailey's : Grand Marnier

COGNAC & BRANDY

CAMUS VSOP 11

REMY MARTIN VSOP 14

HENNESSY VSOP 15

PORTS

WARRE'S 'WARRIOR' 8

SANDEMAN 'FOUNDER'S RESERVE' 9

TAYLOR FLADGATE 'VINTAGE PORT' 11

GRAHAMS 30 YR. TAWNY 26

DESSERTS

WHITE CHOCOLATE-CRÈME BRÛLÉE...14

Rich, creamy white chocolate custard with
a caramelized sugar crust and fresh berries
Suggested Pairing:
Remy Martin VSOP 14

FOUR LAYER CHOCOLATE GANACHE CAKE...15

With Tillamook vanilla ice cream and hot fudge
Suggested Pairing:
Mint Daisy 14

CARROT CAKE...16

Triple-layered, vanilla bean cream cheese icing
with chopped pecans and caramel
Suggested Pairing:
Taylor Fladgate 'Vintage Port' 11

CHEF'S SELECTION...AQ

Seasonal favorite recommended tableside
Ask your server about a "Suggested Pairing"

HAPPY HOUR

CLASSIC AMERICAN COCKTAILS...7

LEMON DROP MOJITO
Wheatley Vodka : St~Germain : Mint : Pineapple

SPARKLING PALOMA
Corazón Blanco Tequila : Gran Gala :
Fever-Tree Sparkling Pink Grapefruit

VINO (WINE)...8

THREADCOUNT BY QUILT – CALIFORNIA

BÖEN BY BELLE GLOS – CALIFORNIA

MER SOLEIL RESERVE – MONTEREY

DR. LOOSEN 'DR. L' RIESLING – MOSEL, GERMANY

CRAFT DRAFTS...6

Ask about our current selection.

Martini pours add $3. Rocks or neat pours add $2.00.
Pricing available Sunday - Thursday from 4:00pm - 6:00 pm.
Happy Hour available at bar top only.

BRUNCH FEATURES

LOBSTER AVOCADO TOAST+ 24
Cold-water Maine lobster, Hass avocado, whole-grain toast, over-easy eggs, parmesan encrusted tomatoes -

FILET AND EGGS+ 24
Roasted tenderloin, over-easy eggs, hollandaise, country potatoes

SMOKED SALMON BENEDICT+ 17
Smoked salmon, over-easy eggs, English muffin, 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 24
Jumbo Cajun sautéed shrimp, Worcestershire cream reduction, bacon, cheese grits

WILD MUSHROOM MEATLOAF 24
Madeira sauce, whipped potatoes, broccoli

BRUNCH BURGER+ 20
Stacked steak burger, cheese, 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

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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

BAR MENU

STACKED CHEESEBURGER+ 19
Two seared patties, pickles, onion, cheese,
parmesan fries

BEEF TENDERLOIN SANDWICH+ 28
Horseradish sauce, caramelized onions,
arugula, parmesan fries

FRENCH DIP+ 25
Shaved prime rib, baguette, horseradish, parmesan fries
(Available Thursday-Sunday)

PANÉED CHICKEN SANDWICH 19
Gruyère, caramelized onion aioli, arugula,
Roma tomatoes, parmesan fries

SHRIMP LOUIE 24
Tomatoes, avocado, jumbo shrimp,
herb vinaigrette, 1000 Island

COBB SALAD 19
Grilled chicken, mixed greens, avocado,
bacon, egg, tomatoes, bleu cheese crumbles,
buttermilk ranch

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