

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12
 SPINACH & ARTICHOKE DIP Reggiano cheese, tortilla chips 16
 CRAB CAKE Pan-seared, fresh mango-jalapeño, Dijon mustard sauce 18
 WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 18
 STEAK ROLLS Chimichurri, spicy ranch 17
 FAMOUS STEAK & BISCUITS* Seared filet, homemade biscuits 18
 CRISPY CALAMARI Classic marinara 18
 JUMBO SHRIMP COCKTAIL Spicy cocktail sauce 20

SOUPS & SALADS

DRESSINGS MADE IN-HOUSE: *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette*

- FRENCH ONION SOUP Caramelized onions, crouton, Gruyère 10
 NEW ENGLAND LOBSTER BISQUE Sherry garnish 13
 HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes, cheddar 13
 THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 14
 CLASSIC CAESAR SALAD Parmesan cheese, rustic croutons 13
 STEAK SALAD* Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 26

FILET MIGNON

- COFFEE-CURED* Cured in our signature blend 10 oz. 49
 CENTER CUT* Petite cut 42 / Regular cut 48
 MEDALLION TRIO* Bleu Cheese Encrusted, Au Poivre, Béarnaise 45
 FILET OSCAR* Petite cut with lump crab, béarnaise and asparagus 49

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted / Chimichirri, Mushroom Madeira, Béarnaise or Au Poivre sauce / Bleu Cheese Bacon Butter / Roasted Red Pepper Butter ALL 4*

Oscar style: Lump crab, asparagus with Béarnaise* sauce 13

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.

STEAKS & PRIME RIB

- RIBEYE STEAK* 14 oz. 46
 NEW YORK STRIP STEAK* 16 oz. 45
 BONE-IN "COWBOY CUT" RIBEYE STEAK* 22 oz. 53
 PRIME RIB OF BEEF* Aged and slow roasted 12 oz. 43



SEAFOOD

- FRESH SEAFOOD FEATURE* Selections change daily MKT
 NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal vegetable 28
 PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 29
 CEDAR PLANK SALMON* Oven roasted with lemon dijon butter, garlic whipped potatoes and broccoli (available simply grilled) 33
 HONG KONG SEABASS Grilled, sautéed spinach, sushi rice, soy sherry reduction 45

SPECIALTIES

- STACKED STEAK BURGER* Two seared patties, pickles, onion and cheese. Served with parmesan fries 18
 WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 25
 CHICKEN PARMESAN Classic marinara, fresh mozzarella, basil, cavatappi pasta 26
 BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 26
 BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce with french fries 32

House, Caesar or Wedge Salad to accompany your entrée \$8

SIDES

- AU GRATIN POTATOES ♦ BROCCOLI ♦ GARLIC WHIPPED POTATOES ♦ CREAMED SPINACH
 PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ ROASTED WILD MUSHROOMS
 SAUTÉED ASPARAGUS ♦ SMOKED GOUDA MAC & CHEESE ♦ SEASONAL VEGETABLE

*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.

WINES WE LOVE TO DRINK

- SEA SUN CHARDONNAY *BY CAYMUS* – California 13/50
AIX ROSÉ – Coteaux D’Aix-en Provence 13/50
ROMBAUER CHARDONNAY – Carneros 62
CAKEBREAD CELLARS SAUVIGNON BLANC – Napa Valley 78
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE
– Reims, France 100
QUILT CABERNET SAUVIGNON – Napa Valley 14/54
PALERMO *BY ORIN SWIFT* CABERNET SAUVIGNON – Napa Valley 21/83
BELLE GLOS *LAS ALTURAS LANE* PINOT NOIR –
Santa Lucia Highlands 15/58
ETUDE PINOT NOIR – Carneros 70
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 70

WHITES

CHAMPAGNE & SPARKLING

- LA MARCA PROSECCO – Italy 12/46
ARGYLE BRUT – Willamette Valley, Oregon 14/54
MOËT & CHANDON BRUT IMPERIAL – France 85
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100

CHARDONNAY

- GRAYSON CELLARS – California 12/46
SEA SUN *BY CAYMUS* – California 13/50
ST. FRANCIS – Sonoma County 14/54
WENTE *ESTATE GROWN* – Central Coast 35
MER SOLEIL “SILVER” – Monterey County 45
CHALK HILL – Sonoma Coast 47
FRANK FAMILY – Carneros 52
GARY FARRELL – Russian River Valley 55
ROMBAUER – Carneros 62
CAKEBREAD CELLARS – Napa Valley 78
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 95

SAUVIGNON BLANC

- DASHWOOD – Marlborough, New Zealand 12/46
ROMBAUER – Napa Valley 16/62
ROTH *ESTATE* – Sonoma County 39
MERRY EDWARDS – Russian River Valley 65
CAKEBREAD CELLARS – Napa Valley 78

OTHER WHITES & ROSÉ

- AIX ROSÉ – Coteaux D’Aix-en Provence 13/50
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 13/50
CLEAN SLATE RIESLING – Mosel, Germany 12/46
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 13/50
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 40
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 43
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

STONEY RIVER[®]
STEAKHOUSE AND GRILL

JESSICA COMPARATO
General Manager

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- GRAYSON CELLARS – California 13/50
QUILT – Napa Valley 14/54
DAOU – Paso Robles 15/58
PALERMO *BY ORIN SWIFT* – Napa Valley 21/83
CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 39
ROTH *ESTATE* – Alexander Valley 50
STARMONT – North Coast 52
HONIG – Napa Valley 75
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80
RAMEY – Napa Valley 90
FRANK FAMILY – Napa Valley 92
LONG SHADOWS “FEATHER” – Columbia Valley 92
HALL – Napa Valley 95
JORDAN – Alexander Valley 102
PAPILLON *BY ORIN SWIFT* – Napa Valley 125
CAYMUS VINEYARDS – Napa Valley 135
NICKEL & NICKEL *STATELINE RANCH VINEYARD* – Napa Valley 180
SILVER OAK – Napa Valley 180

MERLOT

- H3 – Horse Heaven Hills 12/46
WENTE “SANDSTONE” – Livermore Valley 39
MARKHAM – Napa Valley 52
DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

- LUCKY STAR – California 13/50
ELOUAN – Oregon 14/54
BELLE GLOS *LAS ALTURAS LANE* – Santa Lucia Highlands 15/58
ARGYLE – Willamette Valley 48
MEIOMI – California 50
BÖEN – Russian River Valley 50
GARY FARRELL – Sonoma Coast 70
ETUDE – Carneros 70
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 85
MERRY EDWARDS – Sonoma County 95
BELLE GLOS “DAIRYMAN” – Russian River Valley 100

ZINFANDEL

- SALDO – California 13/50
SEGHEISIO – Sonoma Coast 45
FROG’S LEAP – Napa Valley 50

OTHER INTERESTING REDS

- ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 13/50
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 14/54
THE PRISONER – California 17/66
TILIA MALBEC – Mendoza, Argentina 39
MOLLYDOOKER “THE BOXER” – McLaren Vale, Australia 50
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70
ABSTRACT *BY ORIN SWIFT* – California 72

Corkage fee, \$25

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 15

Grey Goose Vodka or Bombay Sapphire Gin
Dry Vermouth : Olives

THE ESSENTIAL 14

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

THE WALL STREET 15

Elijah Craig : Black Cherry Jam : Honey Syrup
Angostura Bitters

STRAWBERRY FIELDS 14

Tanqueray 10 Gin : St~Germain : Strawberry Jam

SWEET SUMMERTIME 13

Wheatley Vodka : Iced Tea : Lemon : Pineapple Juice
Fresh Mint

THE MATADOR 14

El Mayor Blanco : Lime : Honey

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple

SOUTHERN PEACH 14

Knob Creek Rye Whiskey : Disarrano Amaretto
Peach Schnapps : Powell and Mahoney Peach Bellini

PROSECCO SPRITZER 13

Sparkling Wine : St~Germain : Lemon

MIDNIGHT MARGARITA 14

Corazón Reposado Tequila : Cointreau
Black Cherry Jam : Pink Himalayan Salt

THE DRAPER 15

Bulleit Rye Whiskey : Blood Orange : Honey
Orange Bitters

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice
Agave Nectar

OCEANSIDE 14

Gray Whale Gin : Salted Simple Syrup
Fresh Lime Juice : Fresh Mint

ANGEL'S REVENGE 15

Angel's Envy Bourbon : Disaronno : Candied Cherry

Olives and Candied Cherries by Filthy Food.

COGNAC & BRANDY

COURVASIER VSOP 13

HENNESY VSOP 14

REMY MARTIN VSOP 14

PORTS

QUINTA DO NOVAL BLACK PORT 8

COCKBURN'S SPECIAL RESERVE 9

WARRE'S OTIMA 10 YR. TAWNY PORT 10

GRAHAMS 30 YR. TAWNY 26

LOCAL DRAFT BEERS \$8

SINGLE SPEED

4 Hands Brewing Company, Blonde Ale

FULL LIFE LAGER

4 Hands Brewing Company, Pale Lager

HALLERTAU HAZE

Urban Chestnut Brewing Company, Hazy IPA

FANTASYLAND

Urban Chestnut Brewing Company, IPA

TANK 7

Boulevard Bewing Co., Farmhouse Ale

THREE BLIND MICE

Mother's Brewing Company, Brown Ale

IMPORTS \$8

AMSTEL LIGHT

CORONA

GUINNESS

HEINEKEN

STELLA ARTOIS

DOMESTICS \$7

BUD LIGHT

BUDWEISER

COORS LIGHT

MILLER LIGHT

MICHELOB ULTRA

AFTER DINNER COCKTAILS

MINT DAISY 14

Absolut Vanilia : Crème De Cacao : Crème De Menthe

A SHOT IN THE DARK 14

Espresso : Absolut Vanilia : Frangelico

LADY GODIVA 13

Hubbard & Cravens Coffee

Grand Marnier : Dorda Double Chocolate Liqueur

THE CLASSIC 13

Hubbard & Cravens Coffee : Frangelico

Bailey's : Grand Marnier

DESSERTS

CRÈME BRÛLÉE 13

Rich, creamy vanilla bean custard with a
caramelized sugar crust and fresh berries

FOUR LAYER CHOCOLATE

GANACHE CAKE 14

With Tillamook vanilla ice cream and hot fudge

CARROT CAKE 15

Triple-layered, vanilla bean cream cheese icing
with chopped pecans and caramel

CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

happy hour menu

snacks

- deviled eggs 8
- steak & biscuits 10
- steak rolls 10

classic american cocktails \$8

the draper

bulleit rye : honey : orange bitters

southern peach

*knob creek rye whiskey : disarrano amaretto
powell & mahoney peach bellini*

lemon drop mojito

wheatley vodka : st~germain : lemon

midnight margarita

*corazón reposado tequila : cointreau
black cherry jam : pink himalayan salt*

the matador

el mayor blanco tequila : lime : honey syrup

vino (wine) \$6

grayson cabernet sauvignon

alta vista “vive” malbec

lucky star pinot noir

grayson chardonnay

clean slate riesling

well drinks \$6

craft drafts \$5

Ask about our current selection.

Martini pours add \$3. Rocks or neat pours add \$2.00.

Pricing available Sunday - Friday 4pm - 6pm.

Happy Hour available at bar top 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