

## 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

### CALAMARI

Classic Marinara 18

## SOUPS & SALADS

### 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

### DRESSINGS MADE IN-HOUSE:

*Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette*

+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 six or more. However, gratuity is up to your discretion. Helpful Dining Guidelines can be found at stoneyriver.com.

## 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

### PRIME RIB OF BEEF\*

Aged and slow roasted 45

### STEAK FRITES\*

Sliced hanger steak, sauce béarnaise 38

## 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

## ACCOMPANIMENTS FOR FILETS & STEAKS

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

**OSCAR STYLE:** Lump crab, asparagus, Béarnaise sauce\* 13

*All of our steaks are seasoned with our special seasoning blend, grilled in a 1600° Montague broiler.*

**House, Caesar or Wedge Salad to accompany your entrée 10**

## SEAFOOD

### FEATURED FISH

Selections change daily MKT

### 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

## SPECIALTIES

### FAMOUS STEAK & BISCUITS\*

Our signature specialty. Seared filet, homemade biscuits, parmesan fries 21

### STACKED CHEESEBURGER\*

Two seared patties, pickles, onion, cheese, parmesan fries 19

### 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 CUT LAMB CHOPS

House marinade, chimichurri, garlic whipped potatoes 46

### TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 28

## SIDES

Au Gratin Potatoes • One Pound Baked Potato • Garlic Whipped Potatoes  
Parmesan Fries • Smoked Gouda Mac & Cheese • Cream Corn Brûlée  
Broccoli w/ Garlic Butter • Creamed Spinach • Sautéed Asparagus  
Seasonal Vegetable • Roasted Wild Mushrooms

## RED WINES

### CABERNET SAUVIGNON

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

### ZINFANDEL

SALDO – California	13/50
SEGHESIO – 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

## RED WINES CONTINUED...

### 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	85
BELLE GLOS “DAIRYMAN” – Russian River Valley	95
	100

### MERLOT

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

## WINES WE LOVE & 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

## WHITE WINES

### 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

Corkage fee, \$25

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