

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 seven 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

LIBERTY SCHOOL – Paso Robles	
QUILT – Napa Valley	
DAOU – Paso Robles	
PALERMO BY ORIN SWIFT – Napa Valley	
CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley	
ROTH ESTATE – Alexander Valley	
STARMONT – North Coast	
HONIG – Napa Valley	
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley	
RAMEY – Napa Valley	
FRANK FAMILY – Napa Valley	
LONG SHADOWS “FEATHER” – Columbia Valley	
HALL – Napa Valley	
JORDAN – Alexander Valley	
PAPILLON BY ORIN SWIFT – Napa Valley	
CAYMUS VINEYARDS – Napa Valley	
NICKEL & NICKEL STATELINE RANCH VINEYARD – Napa Valley	
SILVER OAK – Napa Valley	

ZINFANDEL

SALDO – California	
SEGHESIO – Sonoma Coast	
FROG’S LEAP – Napa Valley	

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina	13/50
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley, California	14/54
THE PRISONER RED BLEND – California	17/66
TILIA MALBEC – Mendoza, Argentina	39
MOLLYDOOKER “THE BOXER” SHIRAZ – 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

A TO Z – Oregon	13/50
ELOUAN – Oregon	14/54
BELLE GLOS LAS ALTURAS LANE – Santa Lucia Highlands	15/58
ARGYLE – Willamette Valley	21/83
MEIOMI – California	39
BÖEN – Russian River Valley	50
GARY FARRELL – Sonoma Coast	52
ETUDE – Carneros	75
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon	80
MERRY EDWARDS – Sonoma County	90
BELLE GLOS “DAIRYMAN” – Russian River Valley	92

MERLOT

H3 – Horse Heaven Hills	92
WENTE “SANDSTONE” – Livermore Valley	95
MARKHAM – Napa Valley	102
DUCKHORN VINEYARDS – Napa Valley	125
	135
	180
	180

WINES WE LOVE & DRINK

SEA SUN CHARDONNAY BY CAYMUS – California	
AIX ROSÉ – Coteaux D’Aix-en Provence	13/50
ROMBAUER CHARDONNAY – Carneros	45
CAKEBREAD CELLARS SAUVIGNON BLANC – Napa Valley	50
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France	
QUILT CABERNET SAUVIGNON – Napa Valley	100
PALERMO BY ORIN SWIFT CABERNET SAUVIGNON – Napa Valley	14/54
BELLE GLOS LAS ALTURAS LANE PINOT NOIR – Santa Lucia Highlands	21/83
ETUDE PINOT NOIR – Carneros	15/58

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
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany	43
MARCO FELLUGA PINOT GRIGIO – Collio, Italy	45

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