

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 salsa, 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

CUMBERLAND SALAD

Crispy chicken, roasted pecans, avocado, tomatoes, hickory-smoked bacon, buttermilk ranch 20

DRESSINGS MADE IN-HOUSE:

Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, Thousand Island, Honey-Lime 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 12 oz. 42

STEAK FRITES*

Brasserie Style New York Strip 35

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 • Bleu Cheese Bacon Butter 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

JUMBO FRIED SHRIMP

Rémoulade, cocktail sauce, parmesan fries 30

CEDAR PLANK SALMON*

Oven roasted, lemon dijon butter, garlic whipped potatoes, broccoli (available simply grilled) 33

LOBSTER ROLL

Cold water Maine lobster, lemon aioli, top split bun, parmesan fries 31

SHRIMP & GRITS

Jumbo cajun sautéed shrimp, bacon, Worcestershire cream reduction, cheese grits 29

HONG KONG SEA BASS*

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

PECAN TROUT

Dijon mustard sauce, broccoli, garlic whipped potatoes 30

SPECIALTIES

STACKED CHEESEBURGER*

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

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 26

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 28

TUSCAN CHICKEN

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

BAY STREET CHICKEN FINGERS

"Old Savannah" style, parmesan fries, Southern slaw 24

DOUBLE CUT LAMB CHOPS

House marinade, chimichurri, garlic whipped potatoes 46

BARBECUE DANISH BABY BACK RIBS

BBQ sauce, parmesan fries, Southern slaw 33

SIDES

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

RED WINES

CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles	12/46
QUILT – Napa Valley	14/54
AUSTIN HOPE – Paso Robles	(liter bottle) 16/78
HONIG – Napa Valley	17/66
CLOS PEGASE – Napa Valley	72
THE PRISONER – Napa Valley	80
ZD – Napa Valley	80
CHALK HILL ESTATE RED – Chalk Hill	90
JORDAN – Alexander Valley	95
RAMEY – Napa Valley	98
FRANK FAMILY – Napa Valley	100
PAPILLON BY ORIN SWIFT – Napa Valley	110
CHAPPELLET – Napa Valley	115
MINER STAGECOACH VINEYARD – Napa Valley	115
PAUL HOBBS – Napa Valley	150

ZINFANDEL

PREDATOR “OLD VINE” – Lodi	12/46
BERAN – Napa Valley	13/50
SALDO – California	14/54
RIDGE LYTTON SPRINGS – Dry Creek Valley	65

MERLOT

J. LOHR “LOS OSOS” – Paso Robles	12/46
MARKHAM – Napa Valley	13/50
FROG’S LEAP – Napa Valley	65
DUCKHORN VINEYARDS – Napa Valley	85

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina	12/46
SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia	13/50
8 YEARS IN THE DESERT BY ORIN SWIFT RED BLEND – California	16/62
THE PRISONER – California	75
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ – McLaren Vale, Australia	120

RED WINES CONTINUED...

PINOT NOIR

A TO Z – Oregon	12/46
ELOUAN – Oregon	13/50
BÖEN – Russian River Valley	14/54
ANGELS INK – Monterey, California	15/58
ARGYLE – Willamette Valley	50
MEIOMI – California	52
THE PRISONER – Sonoma Coast	55
SIDURI CHEHALEM MOUNTAINS – Willamette Valley	60
BREWER-CLIFTON – Sta. Rita Hills	70
GARY FARRELL – Russian River Valley	78
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley	85
MERRY EDWARDS – Russian River Valley	90
BELLE GLOS “DAIRYMAN” – Russian River Valley	95
FLOWERS – Sonoma Coast	98
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon	98
BERGSTRÖM SILICE VINEYARDS – Willamette Valley	115

WINES WE LOVE & DRINK

CHALK HILL CHARDONNAY – Russian River Valley	12/46
Craggy Range TE MUNA ROAD SAUVIGNON BLANC – Martinborough, New Zealand	13/50
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence	13/50
ROMBAUER CHARDONNAY – Carneros	62
VEUVE CLICQUOT YELLOW LABEL CHAMPANGE – Reims, France	115
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle)	16/78
ELOUAN PINOT NOIR – Oregon	13/50
8 YEARS IN THE DESERT BY ORIN SWIFT RED BLEND – California	16/62
FLOWERS PINOT NOIR – Sonoma Coast	98
PAPILLON BY ORIN SWIFT CABERNET SAUVIGNON – Napa Valley	110
Corkage fee, \$25	

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto	12/46
GRUET BRUT – New Mexico	12/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace	13/50
MUMM NAPA BLANC DE BLANC – Napa Valley	58
POL ROGER RESERVE – Epernay, France	105
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France	115

CHARDONNAY

CHALK HILL – Russian River Valley	12/46
WENTE ESTATE GROWN – Monterey	13/50
CHALONE ESTATE – Chalone AVA	15/54
ST. FRANCIS – Sonoma County	40
LINCOURT “STEEL” – Sta. Rita Hills	42
GRAYSON CELLARS – California	45
NEWTON “SKYSIDE” – Sonoma County	50
CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley	52
GARY FARRELL – Russian River Valley	60
ROMBAUER – Carneros	62
PATZ & HALL ESTATE – Sonoma Coast	68
GRIGICH HILLS ESTATE – Napa Valley	70
RAMEY – Russian River Valley	75
ZD – California	78
CAKEBREAD CELLARS – Napa Valley	82
CHALK HILL ESTATE BOTTLED – Chalk Hill	90

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand	12/46
Craggy Range TE MUNA – New Zealand	13/50
CAKEBREAD CELLARS – Napa Valley	65
MERRY EDWARDS – Russian River Valley	125

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence	13/50
CAPOSALDO PINOT GRIGIO – Delle Venezie, Italy	12/46
FERRARI-CARANO PINOT GRIGIO – Sonoma County	12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy	13/30
CH. ST. MICHELLE RIESLING – Columbia Valley	12/46
LUCIEN ALBRECHT RESERVE RIESLING – Alsace	13/50
THE PRISONER “BLINDFOLD” BLANC DE NOIR – California	58

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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

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