

## STARTERS

- DEVILED EGGS Sugar-cured bacon and homemade pickle relish 13  
 SPINACH DIP Reggiano cheese, local tortilla chips 15  
 TUNA STACK+ Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18  
 WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 18  
 STEAK ROLLS Chimichurri, spicy ranch 17  
 CRAB CAKE Pan-seared, fresh mango-jalapeno, and Dijon mustard sauce 18

## SOUPS & SALADS

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

- FRENCH ONION SOUP 10  
 NEW ENGLAD LOBSTER BISQUE Sherry garnish 12  
 HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 13  
 BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 13  
 THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 14  
 CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 13  
 THAI CHICKEN SALAD Roasted peanuts, crispy wontons, honey-lime vinaigrette, peanut sauce 19  
 CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 19  
 STEAK SALAD+ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25  
 AHI TUNA SALAD+ Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24

## FILET MIGNON

- COFFEE-CURED+ Cured in our signature blend 10 oz. 48  
 CENTER CUT+ Petite cut 42 / Regular cut 47

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

*Bleu Cheese Encrusted / Chimichurri, 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

- STEAK & FRIES+ A Brasserie style New York Strip steak 32  
 RIBEYE STEAK+ 14 oz. 45  
 NEW YORK STRIP STEAK+ 16 oz. 44  
 BONE-IN "COWBOY CUT" RIBEYE STEAK+ 22 oz. 52  
 PRIME RIB OF BEEF+ Aged and slow roasted - Regular cut 12 oz. 40



## SEAFOOD

- TODAY'S FEATURED FISH Selections change daily MKT  
 JUMBO FRIED SHRIMP Rémooulade, cocktail sauce, parmesan fries 29  
 CEDAR PLANK SALMON+ Oven roasted with lemon dijon butter, garlic whipped potatoes and broccoli (*available simply grilled*) 33  
 AHI TUNA+ Pan-seared with soy ginger sherry sauce and sautéed spinach 33  
 PECAN TROUT Dijon mustard sauce, garlic whipped potatoes and broccoli 29

## SPECIALTIES

- FRENCH DIP+ Thinly sliced, baguette and horseradish. Served with parmesan fries 23  
 VEGGIE BURGER Made in-house, topped with Monterey Jack. Served with parmesan fries 16  
 STACKED CHEESEBURGER+ Two seared patties, pickles, onion and cheese. Served with parmesan fries 18  
 STEAKHOUSE BURGER+ Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 18  
 CRISPY CHICKEN SANDWICH Gruyère cheese, arugula, tomato and lemon aioli. Served with parmesan fries 17  
 WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 25  
 BAY STREET CHICKEN FINGERS "Old Savannah" style, parmesan fries and Southern slaw 23  
 BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes and broccoli 26  
 BARBECUE DANISH BABY BACK RIBS BBQ sauce, parmesan fries, Southern slaw 32

*House, Caesar, Wedge or Baby Kale Salad to accompany your entrée 8*

## SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES ♦ CREAMED SPINACH  
 MASHED SWEET POTATO CASSEROLE ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO  
 SAUTÉED ASPARAGUS ♦ SEASONAL VEGETABLE ♦ SMOKED GOUDA MAC & CHEESE

+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. 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](http://stoneyriver.com).

## WINES WE LOVE TO 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 16/78 (*liter bottle*)
- ELOUAN PINOT NOIR – Oregon 13/50
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 16/62
- FLOWERS PINOT NOIR – Sonoma Coast 98
- PAPILLON *BY ORIN SWIFT* CABERNET SAUVIGNON – Napa Valley 110

## WHITES

### CHAMPAGNE & SPARKLING

- LA MARCA PROSECCO – DOC Vento 12/46
- GRUET BRUT – New Mexico 12/46
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
- MUMM CUVÉE BRUT ROSÉ – Napa Valley 58
- POL ROGER RESERVE – Epernay, France 105
- VEUVE CLICQUOT YELLOW LABEL – 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 ROAD* – Martinborough, 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

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

- CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 12/46
- QUILT – Napa Valley 14/54
- AUSTIN HOPE – Paso Robles 16/78 (*liter bottle*)
- 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

### 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

### PINOT NOIR

- LUCKY STAR – California 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

### ZINFANDEL

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

### 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* – California 16/62
- THE PRISONER – California 75
- MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ – McLaren Vale, Australia 120

*Corkage fee, \$25.*

## CLASSIC AMERICAN COCKTAILS

### SIGNATURE MARTINI 15

Tito's Handmade Vodka : Blue Cheese Jalapeño Olive :  
Rosemary

### THE ESSENTIAL 14

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

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave

### STRAWBERRY FIELDS 14

Tanqueray 10 Gin : St~Germain : Strawberry Jam

### CITRUS CRUSH 14

Ten To One White Rum : Wheatley Vodka  
Orange Juice : Pineapple Juice

### ONE FINE DAY 15

Square One Basil Vodka : La Poire : Frosted Blackberry

### THE REIMAGINED OLD FASHIONED 13

Ten To One Dark Rum : Angostura Bitters  
Peychaud's Bitters: Sugar Cube

### EARLY RISER 15

Woodford Reserve Bourbon : Maple Syrup : Bitters

### OCEANSIDE 14

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

### SOUTHERN PEACH 13

Bulleit Rye Whiskey : Disaronno : Sweet Peach

### LEMON DROP MOJITO 13

Wheatley Vodka : St~Germai3 : Mint : Pineapple

*Olives and Candied Cherries by Filthy Food.*

## DESSERTS

### KEY LIME PIE 12

In a graham cracker crust with fresh whipped cream

### 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

## COGNAC & BRANDY

### CAMUS VSOP 11

### REMY MARTIN VSOP 14

### REMY MARTIN XO 52

## LOCAL DRAFT BEERS \$8

### PERFECT MATCH

Fire Maker Brewing Company, IPA

### LECHUZA LIME

Dry County Brewing Company, Mexican Lager

### CADENCE

Reformation Brewery, Belgian Dubbel

## CRAFT BOTTLES \$8

### STARK

Reformation Brewery, Toasted Porter

### 420

Sweetwater, Double Pale Ale

### COPPERHEAD

Gate City, Amber Ale

### HARD CIDER

J.K's Organic Scrumpy, Cider

## DOMESTIC & IMPORT

### BUD LIGHT 7

### MICHELOB ULTRA 7

### HEINEKEN 8

### STELLA ARTOIS 8

### CORONA 8

### O'DOUL'S 7

## AFTER DINNER COCKTAILS

### CHOCOLATE MARTINI 14

Stolichnaya Vanil : Hershey's Chocolate Syrup : Cream

### A SHOT IN THE DARK 14

Espresso : Stolichnaya Vanil : Frangelico

### THE CLASSIC 13

Hubbard & Cravens Coffee : Frangelico  
Bailey's : Grand Marnier

### LADY GODIVA 13

Hubbard & Cravens Coffee : Grand Marnier  
Dorda Double Chocolate Liqueur

## PORTS

### SANDEMAN "FOUNDER'S RESERVE" 8

### QUINTA DO NOVAL 20 YR. TAWNY 22

### GRAHAMS 30 YR. TAWNY 26

# 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

### 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