

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- SPINACH & ARTICHOKE DIP Reggiano cheese, tortilla chips 15
- AHI TUNA NACHOS+ Crispy wontons, hand diced Hawaiian tuna, sriracha mayo, scallions, toasted sesame seeds 18
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 18
- STEAK ROLLS Chimichurri, spicy ranch 17
- CRAB CAKE Pan-seared, fresh mango-jalapeño, Dijon mustard sauce 18
- PRINCE EDWARD ISLAND MUSSELS Sautéed, shallots, garlic, lobster cream sauce, garlic bread 18

## SOUPS & SALADS

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

- FRENCH ONION SOUP 10
- NEW ENGLAND LOBSTER BISQUE Sherry garnish 12
- 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 Parmesan cheese, rustic croutons 13
- THAI CHICKEN Roasted peanuts, crispy wontons, honey-lime vinaigrette, peanut sauce 19
- GRILLED COBB SALAD Grilled chicken, mixed greens, avocado, bacon, eggs, tomatoes, bleu cheese crumbles, buttermilk ranch 20
- STEAK SALAD+ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25

## BURGERS & SANDWICHES

*We grind fresh daily for our hand-pattied burgers. All burgers and sandwiches are served with parmesan fries.*

- STACKED CHEESEBURGER+ Two seared patties, pickles, onions, cheese 18
- PRIME RIB SANDWICH Au jus 24
- CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 17
- FISH TACOS Daily fish selections, avocado, spicy ranch 17

## STEAKS, PRIME RIB & FILET

- STEAK FRITES+ Sliced hanger steak, chimichurri 31
- CENTER CUT FILET+ Petite cut 43
- PRIME RIB OF BEEF+ Aged, slow roasted - 12 oz. 40
- COFFEE-CURED FILET+ Cured in our signature blend - 10 oz. 46

## SEAFOOD & SPECIALTIES

- GRILLED SALMON+ Simply grilled or Szechuan style, garlic whipped potatoes, broccoli 29
- NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp, mango salsa, Southern rice, seasonal vegetable 29
- AHI TUNA+ Pan-seared, soy ginger sherry sauce, sautéed spinach 29
- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes, broccoli 25
- LOCAL ROCKFISH+ Lemon butter, Southern rice, seasonal vegetable 29
- BISTRO CHICKEN Panko-crust, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 25
- CHICKEN FLORENTINE Sautéed spinach & artichokes, lemon white wine sauce, asparagus 25

*House or Caesar Salad to accompany your filet, prime rib or entrée \$8.*

## SIDES

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CREAMED SPINACH ♦ PARMESAN FRIES
- GARLIC WHIPPED POTATOES ♦ MASHED SWEET POTATO CASSEROLE ♦ ONE POUND BAKED POTATO
- SAUTEÉD 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, 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.*

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- THAI CHICKEN Roasted peanuts, crispy wontons, honey-lime vinaigrette, peanut sauce 19
- STEAK SALAD<sup>+</sup> Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25

## FILET MIGNON

- COFFEE-CURED<sup>+</sup> Cured in our signature blend 10 oz. 49
- CENTER CUT<sup>+</sup> Petite cut 43 / Regular cut 48
- MEDALLION TRIO<sup>+</sup> Bleu Cheese Encrusted, Au Poivre, Béarnaise 46
- FILET OSCAR<sup>+</sup> Petite cut, lump crab, béarnaise, asparagus 49

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

*Bleu Cheese Encrusted / Chimichurri, Mushroom Madeira, Béarnaise<sup>+</sup> or Au Poivre sauce / Bleu Cheese Bacon Butter / Roasted Red Pepper Butter ALL 4*

Oscar style: Lump crab, asparagus with Béarnaise<sup>+</sup> sauce 13

*All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled in a 1,600° Montague broiler.  
Served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.*

## STEAKS & PRIME RIB

- STEAK FRITES<sup>+</sup> Sliced hanger steak, chimichurri 33
- PRIME RIB OF BEEF<sup>+</sup> Aged, slow roasted - 12 oz. 42 / 16 oz. 48
- NEW YORK STRIP STEAK<sup>+</sup> 16 oz. 44
- RIBEYE STEAK<sup>+</sup> 14 oz. 46
- BONE-IN "COWBOY CUT" RIBEYE STEAK<sup>+</sup> 22 oz. 54

## SEAFOOD

- FRESH SEAFOOD FEATURE<sup>+</sup> Selections change daily MKT
- CEDAR PLANK SALMON<sup>+</sup> Oven roasted, lemon dijon butter, garlic whipped potatoes, broccoli (*available simply grilled*) 33
- AHI TUNA<sup>+</sup> Pan-seared, soy ginger sherry sauce, sautéed spinach 33
- NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp, mango salsa, Southern rice, seasonal vegetable 29
- HONG KONG SEABASS Grilled, sautéed spinach, sushi rice, soy sherry reduction 45
- LOCAL ROCKFISH<sup>+</sup> Lemon butter, Southern rice, seasonal vegetable 33

## SPECIALTIES

- STACKED CHEESEBURGER<sup>+</sup> Two seared patties, pickles, onions, cheese, parmesan fries 18
- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes, broccoli 25
- BISTRO CHICKEN Panko-crust, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 25
- DOUBLE-BONE PORK CHOP<sup>+</sup> Cured in-house, slow-roasted, bourbon cherry sauce, garlic whipped potatoes, broccoli 35
- CHICKEN FLORENTINE Sautéed spinach & artichokes, lemon white wine sauce, asparagus 25

*House or Caesar Salad to accompany your filet, prime rib or entrée \$8.*

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## WINES “WE” LOVE TO DRINK

CHALK HILL CHARDONNAY – Sonoma Coast 14/54  
HONIG SAUVIGNON BLANC – Napa Valley 14/54  
FLEURS DE PRAIRIE ROSÉ – Côtes de Provence 13/50  
ROMBAUER CHARDONNAY – Carneros 75  
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – France 100  
QUILT CABERNET SAUVIGNON – Napa Valley 14/54  
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 15/58  
ELOUAN PINOT NOIR – Oregon 12/46  
8 YEARS IN THE DESERT RED BLEND *BY ORIN SWIFT* – California 16/62  
FLOWERS PINOT NOIR – Sonoma Coast 98

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 12/46  
GRUET BRUT – New Mexico 12/46  
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100  
DOM PERIGNON BRUT – France 300

### CHARDONNAY

GRAYSON – California 12/46  
WENTE *ESTATE GROWN* – Monterey 13/50  
CHALK HILL – Sonoma Coast 14/54  
LINCOURT “STEEL” – Sta. Rita Hills 40  
ST. FRANCIS – Sonoma County 40  
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 50  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 72  
ROMBAUER – Carneros 75  
CAKEBREAD CELLARS – Napa Valley 75  
PLUMPJACK *RESERVE* – Napa Valley 100

### SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46  
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 13/50  
HONIG – Napa Valley 14/54  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40  
CAKEBREAD CELLARS – Napa Valley 50

### OTHER WHITES & ROSÉ

CHATEAU STE. MICHELLE RIESLING – Columbia Valley 12/46  
FERRARI-CARANO PINOT GRIGIO – Sonoma County 12/46  
FLEURS DE PRAIRIE ROSÉ – Côtes de Provence 13/50  
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 13/50  
SCHLOSS JOHANNISBERG REISLING – Rhinegau, Germany 40  
SELBACH-OSTER “KABINETTE” RIESLING – Mosel, Germany 45

**STONEY RIVER**<sup>®</sup>  
STEAKHOUSE AND GRILL

**SAMANTHA VAN THOLEN**  
General Manager

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 12/46  
JOSEPH CARR – Paso Robles 13/50  
QUILT – Napa Valley 14/54  
AUSTIN HOPE – Paso Robles 15/58  
HONIG – Napa Valley 70  
THE PRISONER – Napa Valley 75  
CHALK HILL *ESTATE RED* – Chalk Hill 90  
JORDAN – Sonoma County 90  
HALL – Napa Valley 95  
PAPILLON *BY ORIN SWIFT* – Napa Valley 100  
CHAPPELLET “SIGNATURE” – Napa Valley 120  
CAYMUS VINEYARDS – Napa Valley 145  
CAYMUS SPECIAL SELECTION – Napa Valley 225

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46  
MARKHAM – Napa Valley 13/50  
DUCKHORN VINEYARDS – Napa Valley 85  
PLUMPJACK – Napa Valley 100

### PINOT NOIR

ELOUAN – Oregon 12/46  
ANGELS INK – Monterey, California 13/50  
BÖEN – Russian River Valley 14/53  
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 40  
ARGYLE – Willamette Valley 48  
SIDURI – Russian River Valley 60  
SLANDER *BY ORIN SWIFT* – California 70  
SANFORD – Sta. Rita Hills 72  
BELLE GLOS “DAIRYMAN” – Russian River Valley 85  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 95  
FLOWERS – Sonoma Coast 98

### ZINFANDEL

KLINKER BRICK “OLD VINE” – Lodi 11/42  
PREDATOR “OLD VINES” – Lodi 13/50  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 16/62  
JOEL GOTT – California 42  
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 70

### OTHER INTERESTING REDS

ALTA VISTA *ESTATE MALBEC* – Mendoza, Argentina 12/46  
PENFOLDS *KOONUNGA HILL SHIRAZ* – Australia 12/46  
SKYSIDE RED BLEND – Sonoma County 13/50  
THE PRISONER – California 17/66  
ABSTRACT *BY ORIN SWIFT* – California 60  
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – McLaren Vale, South Australia 75  
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley, California 80

## CLASSIC AMERICAN COCKTAILS

### SIGNATURE MARTINI 15

Tito's Handmade Vodka : Blue Cheese Jalapeño Olive  
Rosemary

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice  
Agave Nectar

### THE ESSENTIAL *by claire bennett* 14

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

### GOLD RUSH 15

Bulleit Rye Whiskey : Calvados Apple Brandy  
Domaine de Canton Ginger : Vanilla Syrup : Lemon Juice

### BOTANICAL BLOSSOM 15

Tito's Handmade Vodka : St~Germain  
Ruby Red Grapefruit Juice : Sparkling Wine

### HIGH NOON 15

High West Double Rye Whiskey : Cocoa Rum  
Brown Sugar

### LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple

### THE REIMAGINED OLD FASHIONED 13

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

### WHEN DOVES CRY 15

Corzo Anejo Tequila : Gifford Pamplemousse Liqueur  
Lime Juice : Brown Sugar Syrup : Fever Tree Club Soda

### SOUTHERN PEACH 15

Bulleit Rye Whiskey : Disaronno : Sweet Peach

### GREAT DANE 13

Tito's Handmade Vodka : Ruby Red Grapefruit Juice  
Lemon Juice : Simple Syrup

*Olives and Candied Cherries by Filthy Food.*

## AFTER DINNER COCKTAILS

### MINT DAISY 14

Stolichnaya Vanil : Crème De Cacao  
Crème De Menthe

### A SHOT IN THE DARK 14

Espresso : Stolichnaya Vanil : Frangelico

### LADY GODIVA 13

Hubbard & Cravens Coffee : Grand Marnier  
Dorda Double Chocolate Liqueur

### IRISH COFFEE 13

Hubbard & Cravens Coffee : Jameson Irish Whiskey  
Whipped Cream

## COGNAC & BRANDY

### GERMAIN-ROBIN "CRAFT-METHOD" 13

### GERMAIN-ROBIN APPLE XO 14

### COURVOISIER XO 55

## LOCAL BEERS \$8

### NAPTOWN

Atlas Brew Works, Lager

### NANTICOKE NECTAR

RAR Brewing, IPA

### KONA BIG WAVE

Kona Brewing Co., Golden Ale

### MANGO CART

Golden Road Brewing, Fruit Beer

### BOOZE CRUISE

Shoal Draft Cider, Dry Cider

### LOOSE CANNON

Heavy Seas Beer, IPA

## CRAFT BOTTLES \$8

### GOLDEN MONKEY

Victory Brewing Co., Belgian

### ALLAGASH WHITE

Allagash, Witbier

### PRIMA PILS

Victory, Pilsner

### BLACK CHOCOLATE STOUT

Brooklyn Brewery, Stout

## DOMESTIC & IMPORT

### BUDWEISER 7

### BUD LIGHT 7

### MICHELOB ULTRA 7

### BECK'S 7

### HEINEKEN 8

### CORONA EXTRA 8

### STELLA ARTOIS 8

## 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,  
chopped pecans and caramel

### CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

## PORTS

### SANDEMAN "FOUNDER'S RESERVE" 8

### WARRE'S "WARRIOR" 9

### GRAHAMS 10 YR. TAWNY 12

### GRAHAMS 30 YR. TAWNY 26

# happy hour menu

## snacks

deviled eggs 8

spinach dip 10

steak rolls 12

## classic american cocktails \$8

early riser

*woodford reserve bourbon : maple syrup*

*angostura bitters*

prosecco spritzer

*sparkling wine : st~germain : lemon*

## vino (wine) \$6

lucky star pinot noir

grayson chardonnay

ferrari-carano pinot grigio

## well drinks \$6

## craft beers \$6

*Ask about our current selection.*

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

*Pricing available Monday - Thursday 4pm - 6 pm.*

*Happy Hour available at bar area and patio only.*

## **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

**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

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