

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, blue 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, blue cheese crumbles, buttermilk ranch 20
- AHI TUNA⁺ Seared rare, artisan greens, avocado, mango, herb vinaigrette 24
- 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

- STEAK FRITES⁺ Sliced hanger steak, crispy shallots, béarnaise 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
- 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.*

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 14

SPINACH & ARTICHOKE DIP

Reggiano cheese, tortilla chips 16

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 19

CRAB CAKE

Pan-seared, fresh mango-jalapeño, Dijon mustard sauce 19

PRINCE EDWARD ISLAND MUSSELS

Sautéed, shallots, garlic, lobster cream sauce, garlic bread 18

SOUPS & SALADS

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 14

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

COBB SALAD

Grilled chicken, mixed greens, avocado, bacon, egg, tomatoes, bleu cheese crumbles, buttermilk ranch 21

STEAK SALAD*

Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25

DRESSINGS MADE IN-HOUSE:

Bleu Cheese, Honey Mustard, Buttermilk Ranch,
Herb Vinaigrette, Honey-Lime Vinaigrette

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. 46

NEW YORK STRIP STEAK*

16 oz. 44

BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 54

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 42 / 16 oz. 48

STEAK FRITES*

Sliced hanger steak, crispy shallots, béarnaise sauce 33

FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 49

CENTER CUT*

Petite Cut 43 / Regular Cut 48

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared Crab Cake, Dijon mustard sauce 46

MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 49

ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Chimichurri • Mushroom Madeira Sauce • Béarnaise Sauce*
Au Poivre Sauce • Bleu Cheese Bacon Butter • Roasted Red Pepper 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

CEDAR PLANK SALMON*

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

AHI TUNA STEAK*

Pan-seared, soy ginger sauce, sautéed spinach 33

NOLA GRILLED SHRIMP

Seasoned jumbo gulf shrimp, mango salsa, Southern rice, seasonal vegetable 29

HONG KONG SEA BASS*

Grilled, sautéed spinach, sushi rice, soy sherry reduction 45

LOCAL ROCKFISH*

Lemon butter, Southern rice, seasonal vegetable 34

SPECIALTIES

STACKED CHEESEBURGER*

Two seared patties, pickles, onion, cheese, parmesan fries 18

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 25

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 25

DOUBLE-BONE PORK CHOP*

Cured in-house, slow-roasted, bourbon cherry sauce, garlic whipped potatoes, broccoli 35

CHICKEN FLORENTINE

Sautéed spinach & artichokes, lemon white wine sauce, asparagus 25

SIDES

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

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RED WINES

CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles	12/46
DAOU – Paso Robles	15/58
AUSTIN HOPE – Paso Robles	(liter bottle) 17/83
QUILT – Napa Valley	60
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

ZINFANDEL

KLINKER BRICK “OLD VINE” – Lodi	12/46
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
THE PRISONER RED BLEND – California	17/66
ABSTRACT BY ORIN SWIFT BLEND – California	60
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – McLaren Vale, South Australia	75
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley, California	80

RED WINES CONTINUED...

PINOT NOIR

ELOUAN – Oregon	12/46
A TO Z – Oregon	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

MERLOT

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

WINES WE LOVE & 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
DAOU CABERNET SAUVIGNON – Paso Robles	15/58
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles	(liter bottle) 17/83
ELOUAN PINOT NOIR – Oregon	12/46
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California	16/62
FLOWERS PINOT NOIR – Sonoma Coast	98

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto	12/46
GRUET BRUT – New Mexico	12/46
VEUVE CLICQUOT YELLOW LABEL – Á 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 – 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 MIRAVAL ROSÉ – Côtes de Provence	15/58
SCHLOSS JOHANNISBERG REISLING – Rhinegau, Germany	40
	98 Corkage fee, \$25

STONEY RIVER®

STEAKHOUSE AND GRILL

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

STONEY RIVER BREAKFAST SKILLET 18

Scrambled eggs, thick cut bacon, cheddar cheese, hollandaise, country potatoes, green onions, multigrain toast

BRUNCH BURGER* 19

Stacked steak burger, applewood smoked bacon, over easy egg, local brioche, country potatoes

LOBSTER ROLL 24

Warm Maine lobster, lemon aioli, local signature top split bun, parmesan fries

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