

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 13

AHI TUNA NACHOS\*

Crispy wontons, hand diced Hawaiian Ahi,  
Sriracha mayo, scallions, toasted sesame  
seeds 18

STEAK EGG ROLLS

Spicy ranch, Chimichurri 17

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 15

CRAB CAKE

Pan seared, roasted pineapple salsa, 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, Herb Vinaigrette

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 10

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 12

COBB SALAD

Grilled chicken, mixed greens, avocado,  
bacon, egg, tomatoes,  
bleu cheese crumbles, buttermilk ranch 20

AHI TUNA SALAD\*

Hawaiian Ahi, seared rare, artisan greens,  
avocado, herb vinaigrette 24

STEAK SALAD\*

Seared filet, avocado, bleu cheese,  
tomatoes,  
bacon, Dijon vinaigrette 25

THAI CHICKEN

Roasted peanuts, crispy wontons, honey-  
lime vinaigrette, peanut sauce 19

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 13

HOUSE SALAD\*

Rustic croutons, hard boiled egg,  
cucumbers, bacon, tomatoes, cheddar 13

SEAFOOD

GRILLED SALMON\*

Simply grilled or Szechuan style, garlic  
whipped potatoes,  
broccoli 32

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,  
Southern rice, seasonal vegetable 29

LOCAL ROCKFISH\*

Lemon butter, Southern Rice, seasonal  
vegetable MKT

SANDWICHES & SPECIALTIES

FAMOUS STEAK & BISCUITS\*

Our signature specialty. Seared filet,  
homemade biscuits, parmesan fries 21

STACKED CHEESEBURGER\*

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

CRISPY CHICKEN SANDWICH\*

Gruyère, arugula, tomato, lemon aioli 17

MEATLOAF SANDWICH\*

Crispy onion straws, cheese, mayo,  
ketchup 18

BISTRO CHICKEN

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

FRENCH DIP

Thinly sliced, baguette, horseradish 24

STEAKS, FILETS & PRIME RIB

STEAK FRITES\*

Sliced hanger steak, sauce béarnaise, crispy shallots 31

COFFEE-CURED\*

Cured in our signature blend 10 oz. 47

CENTER CUT\*

Petite Cut 44

PRIME RIB OF BEEF\*

Aged and slow roasted 41



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.

House, Caesar or Wedge Salad to accompany your entrée 8

SIDES

Au Gratin Potatoes • One Pound Baked Potato • Garlic Whipped Potatoes • Parmesan Fries • Smoked Gouda Mac & Cheese

Sweet Potato Casserole • Broccoli w/ Garlic Butter • Creamed Spinach • Sautéed Asparagus • Seasonal Vegetable • Roasted Wild Mushrooms

+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. Some items served at this establishment may contain imported seafood. Ask for more information. 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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Sriracha mayo, scallions, toasted sesame  
seeds 18

STEAK EGG ROLLS

Spicy ranch, Chimichurri 19

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon  
mustard sauce 19

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, Herb Vinaigrette

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

HOUSE SALAD

Rustic croutons, hard boiled egg,  
cucumbers, bacon, tomatoes, cheddar 14

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 10

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 12

COBB SALAD

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

STEAK SALAD\*

Seared filet, avocado, bleu cheese,  
tomatoes, bacon, Dijon vinaigrette 25

SEAFOOD

LOCAL ROCKFISH\*

Lemon butter, Southern Rice, seasonal  
vegetable MKT

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,  
Southern rice, seasonal vegetable 29

CEDAR PLANK SALMON\*

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

AHI TUNA\*

Sesame crusted, Siracha aioli, soy ginger  
sherry sauce, sushi rice, baby bok choy 33

HONG KONG SEA BASS\*

Grilled, baby bok choy, sushi rice, soy sherry  
reduction 45

SPECIALTIES

FAMOUS STEAK & BISCUITS\*

Our signature specialty. Seared filet,  
homemade biscuits, parmesan fries 23

BONE-IN PORK CHOP\*

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

STACKED CHEESEBURGER\*

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

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes,  
broccoli 25

LOLLIPOP LAMB CHOPS

Rosemary, balsamic vinegar, lemon,  
chimichurri, garlic whipped potatoes 46

BISTRO CHICKEN

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

FRENCH DIP\*

Thinly sliced, baguette and horseradish,  
parmesan fries 25

STEAKS & PRIME RIB

RIBEYE STEAK\*

14 oz. 47

NEW YORK STRIP STEAK\*

16 oz. 45

BONE-IN “COWBOY CUT” RIBEYE STEAK\*

22 oz. 55

STEAK FRITES\*

Sliced hanger steak, sauce béarnaise, crispy shallots 33

PRIME RIB OF BEEF\*

Aged and slow roasted 12 oz. 43 / 16 oz. 49



FILET MIGNON

COFFEE-CURED\*

Cured in our signature blend 10 oz. 50

CENTER CUT\*

Petite Cut 44 / Regular Cut 49

MEDALLIONS OSCAR\*

Filet medallions, lump crab, béarnaise, asparagus 50

FILET MEDALLIONS & CRAB CAKE\*

Filet medallions, pan seared Crab Cake, Dijon mustard sauce 47

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.

ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Mushroom Madeira Sauce • Béarnaise Sauce\* • Au Poivre Sauce 4 each

Oscar Style: Lump crab, asparagus, Béarnaise sauce\* 13

House, Caesar or Wedge Salad to accompany your entrée 10

SIDES

Au Gratin Potatoes • One Pound Baked Potato • Garlic Whipped Potatoes • Parmesan Fries • Smoked Gouda Mac & Cheese

Sweet Potato Casserole • Broccoli w/ Garlic Butter • Creamed Spinach • Sautéed Asparagus • Seasonal Vegetable • Roasted Wild Mushrooms

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# 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

Corkage fee, \$25

# 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

## MERLOT

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

## 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

## 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

STONEY RIVER®  
STEAKHOUSE AND GRILL

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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