STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

SPINACH & ARTICHOKE DIP
Reggiano cheese, warm tortilla chips 16

DEVILED EGGS
Sugar cured bacon, house-made pickle relish 14

JUMBO SHRIMP COCKTAIL
Old Bay shrimp, cocktail sauce, lemon aioli 22

GRILLED SEAFOOD PLATTER
Lobster tail, jumbo shrimp, scallops, chili crisp, warm bread 58

BOURBON SHRIMP ON COUNTRY TOAST
Dijon beurre blanc sauce 18

STEAK EGG ROLLS
Spicy ranch, chimichurri 18

CRAB CAKE
Pan seared, roasted red pepper cream sauce, artisan greens 22

TUNA STACK
Hawaiian ahi, avocado, roasted pineapple, sriracha aioli, sesame wontons 19

SOUPS & SALADS

House-made dressings: Bleu Cheese, 1000 Island, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP
Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE
Sherry garnish 13

STEAK SALAD+
Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 26

THE WEDGE
Bacon, tomatoes, herb vinaigrette, bleu cheese 14

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

CLASSIC CAESAR SALAD
Parmesan, rustic croutons 14

AHI TUNA SALAD+
Seared rare, artisan greens, avocado, herb vinaigrette 24

CUMBERLAND SALAD
Crispy chicken, roasted pecans, avocado, tomatoes, bacon, buttermilk ranch 19

SHRIMP LOUIE
Tomatoes, avocado, jumbo shrimp, herb vinaigrette, 1000 Island 24

SANDWICHES

Served with Parmesan Fries, Sub for Parmesan Truffle Fries +2

FRENCH ONION BURGER+
Gruyère, caramelized onions, arugula, 1000 Island 19

BLACKENED SALMON SANDWICH
Rémoulade, pickles, lettuce, red onion 20

PANÉED CHICKEN SANDWICH
Gruyère, caramelized onion aioli, arugula, roma tomatoes 19

STACKED CHEESEBURGER+
Two seared patties, pickles, onion, cheese 19

FRENCH DIP+
Thinly sliced ribeye, baguette, horseradish 25

FAMOUS STEAK & BISCUITS+
Seared filet, caramelized onion aioli, house-made biscuit, steakhouse batonettes 25

CERTIFIED ANGUS BEEF PRIME

PRIME STEAKS

Hand-selected from the top 3% of beef for exceptional marbling, tenderness, and rich, buttery flavor.

RIBEYE STEAK+
Prime 14 oz. 51

BONE-IN "COWBOY CUT" RIBEYE STEAK+
Prime 24 oz. 59

NEW YORK STRIP STEAK+
Prime 16 oz. 52

PRIME RIB OF BEEF+
Prime 12 oz. 46

FILET MIGNON

COFFEE-CURED+
Cured in our signature blend 10 oz. 53

CENTER CUT+
Petite Cut 7 oz. 46
Regular Cut 10 oz. 52

ACCOMPANIMENTS

SAUCES	*Trio 10*
Truffle Butter	4
Chimichurri	4
Au Poivre	4
Béarnaise	4
Mushroom Madeira	4

CHEF'S ADDITIONS	
Crab Cake	20
Sea Scallops	24
Broiled Lobster Tail	24

SPECIALTY	
Bleu Cheese Encrusted	4
Oscar Style	14
Bourbon Shrimp	14
Lobster Béarnaise	14

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 11

SZECHUAN SALMON+
Faroe Islands cold water salmon, Thai barbeque sauce, whipped potatoes, broccoli *(available simply grilled)* 33

NOLA GRILLED SHRIMP
Roasted pineapple salsa, sushi rice, asparagus 29

AHI TUNA+
Sesame crusted, sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34

PASTA PESCATORE
Roasted red pepper cream sauce, crab, shrimp, spinach 27

FILET MEDALLIONS & LOBSTER+
Broiled tail, whipped potatoes 58

FILET MEDALLIONS OSCAR+
Classic style, whipped potatoes 49

STEAK FRITES+
Certified Angus Beef® Prime butcher's cut, béarnaise, crispy shallots, parmesan fries 35

WILD MUSHROOM MEATLOAF
Madeira sauce, whipped potatoes, broccoli 24

BISTRO CHICKEN
Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 27

TUSCAN CHICKEN
Goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 28

PECAN ENCRUSTED TROUT
Dijon mustard sauce, broccoli, whipped potatoes 30

SIDES

Using beef tallow to deliver a cleaner, superior flavor.

Parmesan Truffle Fries	9
Au Gratin Potatoes	9
Steakhouse Batonettes	8
Loaded Baked Potato	8

Whipped Potatoes	8
Caramelized Onion Whipped Potatoes	9
Sweet Potato Casserole	9
Smoked Gouda Mac & Cheese	9
Roasted Brussels Sprouts & Bacon	9

Creamed Spinach	9
Sautéed Wild Mushrooms	9
Steamed Broccoli	8
Sautéed Asparagus	9

Proudly serving Coca-Cola® products.

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STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

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Dijon beurre blanc sauce 18

SPINACH & ARTICHOKE DIP
Reggiano cheese, warm tortilla chips 17

TUNA STACK
Hawaiian ahi, avocado, roasted pineapple, sriracha aioli, sesame wontons 19

GRILLED SEAFOOD PLATTER
Lobster tail, jumbo shrimp, scallops, chili crisp, warm bread 58

JUMBO SHRIMP COCKTAIL
Old Bay shrimp, cocktail sauce, lemon aioli 22

DEVILED EGGS
Sugar cured bacon, house-made pickle relish 14

CRAB CAKE
Pan seared, roasted red pepper cream sauce, artisan greens 22

CRAB STUFFED MUSHROOMS
Lump crabmeat, parmesan cream sauce 20

SOUPS & SALADS

House-made dressings: Bleu Cheese, 1000 Island, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP
Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE
Sherry garnish 14

STEAK SALAD+
Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 28

THE WEDGE
Bacon, tomatoes, herb vinaigrette, bleu cheese 14

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

CLASSIC CAESAR SALAD
Parmesan, rustic croutons 14

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PRIME

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Cured in our signature blend
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Chimichurri	4
Au Poivre	4
Béarnaise	4
Mushroom Madeira	4

CHEF'S ADDITIONS	
Crab Cake	20
Sea Scallops	24
Broiled Lobster Tail	24

SPECIALTY	
Bleu Cheese Encrusted	4
Oscar Style	14
Bourbon Shrimp	14
Lobster Béarnaise	14

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 11

FAROE ISLANDS CEDAR PLANK SALMON+
Lemon Dijon butter, whipped potatoes, broccoli *(available simply grilled)* 34

BISTRO CHICKEN
Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 28

PECAN ENCRUSTED TROUT
Dijon mustard sauce, broccoli, whipped potatoes 30

NOLA GRILLED SHRIMP
Roasted pineapple salsa, sushi rice, asparagus 29

FAMOUS STEAK & BISCUITS+
Seared filet, caramelized onion aioli, house-made biscuit, steakhouse batonettes 28

FILET MEDALLIONS & LOBSTER+
Filet medallions, broiled tail, whipped potatoes 58

FILET MEDALLIONS OSCAR+
Filet medallions, lump crab, béarnaise, asparagus, whipped potatoes 49

STEAK FRITES+
Certified Angus Beef® Prime butcher's cut, béarnaise, crispy shallots, parmesan fries 38

LOLLIPOP LAMB CHOPS+
Chimichurri, whipped potatoes 46

BONE-IN PORK CHOP+
Bourbon cherry sauce, whipped potatoes, broccoli 35

TUSCAN CHICKEN
Goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 28

NEW ENGLAND SEA SCALLOPS
Wild mushroom risotto, lemon butter 45

AHI TUNA+
Sesame crusted, sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34

WILD MUSHROOM MEATLOAF
Madeira sauce, whipped potatoes, broccoli 28

PASTA PESCATORE
Roasted red pepper cream sauce, crab, shrimp, spinach 31

FRENCH ONION BURGER+
Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 19

FOR THE TABLE

Using beef tallow to deliver a cleaner, superior flavor.

Parmesan Truffle Fries	12
Au Gratin Potatoes	12
Steakhouse Batonettes	10
Loaded Baked Potato	10
Wild Mushroom Risotto	12

Whipped Potatoes	10
Caramelized Onion Whipped Potatoes	12
Sweet Potato Casserole	12
Smoked Gouda Mac & Cheese	12
Lobster Mac & Cheese	22

Roasted Brussels Sprouts & Bacon	12
Creamed Spinach	12
Sautéed Wild Mushrooms	12
Steamed Broccoli	10
Sautéed Asparagus	12

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BB/CG-DIN-ANNA

WINES WE LOVE & DRINK

	6oz	9oz	BTL
CHALK HILL CHARDONNAY – Russian River Valley	14	19	55
HONIG SAUVIGNON BLANC – Napa Valley	14	19	55
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	20	59
ROMBAUER CHARDONNAY – Carneros			75
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France			115
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles *(LITER BOTTLE)*	18	25	91
PAPILLON *BY ORIN SWIFT* CABERNET SAUVIGNON – Napa Valley			105
BÖEN *BY BELLE GLOS* PINOT NOIR – California	14	19	55
8 YEARS IN THE DESERT *BY ORIN SWIFT* ZINFANDEL – California	17	23	68
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley			82

WHITE WINES

CHAMPAGNE & SPARKLING

	6oz	BTL
LA MARCA PROSECCO – Veneto, Italy	12	46
MUMM NAPA 'BRUT PRESTIGE' – California	13	50
GLORIA FERRER ROSÉ – Carneros	14	55
VEUVE CLICQUOT YELLOW LABEL – Reims, France		115
DOM PERIGNON BRUT – France		300

CHARDONNAY

	6oz	9oz	BTL
MER SOLEIL *RESERVE* – Monterey	12	16	46
CHALK HILL – Russian River Valley	14	19	55
LOUIS LATOUR 'GRAND ARDÈCHE' – France	15	20	59
ST. FRANCIS – Sonoma County			40
LINCOURT 'STEEL' – Sta. Rita Hills			42
CLOS PEGASE *MITSUKO'S VINEYARD* – Napa Valley			52
CHALK HILL *ESTATE BOTTLED* – Chalk Hill			72
ROMBAUER – Carneros			75
CAKEBREAD CELLARS – Napa Valley			78
PLUMPJACK *RESERVE* – Napa Valley			105

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand	12	16	46
CRAGGY RANGE *TE MUNA* – New Zealand	13	17	50
HONIG – Napa Valley	14	19	55
CAKEBREAD CELLARS – Napa Valley			56
DUCKHORN – North Coast			57

OTHER WHITES & ROSÉ

CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence	14	19	55
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	20	59
DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany	12	16	46
LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France	14	19	55
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy	12	16	46
TOMMASI 'LE ROSSE' PINOT GRIGIO – Veneto, Italy	13	17	50
SCHLOSS JOHANNISBERG RIESLING – Rhinegau, Germany			44

RED WINES

CABERNET SAUVIGNON & CABERNET BLENDS

	6oz	9oz	BTL
THREADCOUNT *BY QUILT* – California	12	16	46
ST. FRANCIS – Sonoma County	16	22	64
AUSTIN HOPE – Paso Robles *(LITER BOTTLE)*	18	25	91
QUILT – Napa Valley			62
THE PRISONER – Napa Valley			77
HONIG – Napa Valley			78
CHALK HILL *ESTATE RED* – Chalk Hill			90
HALL – Napa Valley			95
JORDAN – Sonoma County			98
PAPILLON *BY ORIN SWIFT* – Napa Valley			105
CHAPPELLET 'SIGNATURE' – Napa Valley			125
CAYMUS VINEYARDS – Napa Valley			145
DARIOUSH 'SIGNATURE' – Napa Valley			195
CAYMUS SPECIAL SELECTION – Napa Valley			225

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles	12	16	46
MARKHAM 'SIX STACK' – North Coast	14	19	55
DUCKHORN VINEYARDS – Napa Valley			90

PINOT NOIR

BÖEN *BY BELLE GLOS* – California	14	19	55
ARGYLE 'BLOOM HOUSE' – Willamette Valley	15	20	59
SIDURI – Willamette Valley	16	22	64
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills			40
SLANDER *BY ORIN SWIFT* – California			72
SANFORD – Sta. Rita Hills			74
ENROUTE 'LES POMMIERS' – Russian River Valley			82
BELLE GLOS 'DAIRYMAN' – Russian River Valley			85
ARGYLE 'NUTHOUSE' – Eola-Amity Hills, Oregon			95
FLOWERS – Sonoma Coast			98
GOLDENEYE – Anderson Valley			118

ZINFANDEL

SALDO – California	15	20	59
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California	17	23	68
JOEL GOTT – California			45
RIDGE *LYTTON SPRINGS* – Dry Creek Valley			72

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina	12	16	46
PENFOLDS 'BIN 28' SHIRAZ – Australia	17	23	68
THE PRISONER RED BLEND – California	19	26	77
ABSTRACT *BY ORIN SWIFT* BLEND – California			60
MOLLYDOOKER 'BLUE EYED BOY' SHIRAZ – McLaren Vale, South Australia			78
STAGS' LEAP PETITE SIRAH – Napa Valley			80

Corkage fee, $25.

STONEY RIVER®
STEAKHOUSE AND GRILL

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 15
Grey Goose Vodka or Bombay Sapphire Gin : Olives or Twist

JACKSON OLD FASHIONED 15
Bulleit Bourbon : Sweet Vermouth : Candied Cherry

THE MATADOR 14
Pantalones Blanco Tequila : Lime : Honey

LEMON DROP MOJITO 13
Tito's Handmade Vodka : St~Germain : Mint : Pineapple

NEGRONI 14
Hendrick's Gin : Sweet Vermouth : Campari

THE DRAPER 15
Knob Creek Rye Whiskey : Blood Orange
Honey : Orange Bitters

GOLD RUSH 15
Bulleit Rye Whiskey : Christian Brothers Apple Brandy
Domaine de Canton Ginger : Vanilla : Lemon Juice

SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala
Fever-Tree Sparkling Pink Grapefruit

BOTANICAL BLOSSOM 15
Tito's Handmade Vodka : St~Germain
Ruby Red Grapefruit Juice : Sparkling Wine

ONE FINE DAY 15
Wheatley Vodka : La Poire Liqueur : Basil
Frosted Blackberry

SOUTHERN PEACH 15
Bulleit Rye Whiskey : Disaronno Amaretto Liqueur: Peach
Schnapps : Peach Bellini : Sweet and Sour

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice
Agave Nectar

BEER

CRAFT BEERS...8

NAPTOWN
Atlas Brew Works, Lager

KONA BIG WAVE
Kona Brewing Co., Golden Ale

MANGO CART
Golden Road Brewing, Fruit Beer

NANTICOKE NECTAR
RAR Brewing, IPA

WOODCHUCK HARD CIDER
Vermont Cider Co, Hard Cider

LOOSE CANNON
Heavy Seas Beer, IPA

GOLDEN MONKEY
Victory Brewing Co., Belgian

ALLAGASH WHITE
Allagash, Witbier

PRIMA PILS
Victory, Pilsner

GUINNESS
Guinness, Stout

IMPORTS...8

BECK'S

HEINEKEN

CORONA EXTRA

STELLA ARTOIS

DOMESTICS...7

BUD LIGHT

BUDWEISER

MICHELOB ULTRA

AFTER DINNER DRINKS

COCKTAILS

MINT DAISY 14
Absolut Vanilia Vodka : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 14
Espresso : Absolut Vanilia Vodka : Frangelico

LADY GODIVA 13
Hubbard & Cravens Coffee : Grand Marnier
Mozart Cream Chocolate Liqueur

IRISH COFFEE 13
Hubbard & Cravens Coffee : Jameson Irish Whiskey
Whipped Cream

COGNAC & BRANDY

GERMAIN-ROBIN 'CRAFT-METHOD' 13

COURVOISIER XO 55

PORTS

SANDEMAN 'FOUNDER'S RESERVE' 8

WARRE'S 'WARRIOR' 9

GRAHAMS 10 YR. TAWNY 12

GRAHAMS 30 YR. TAWNY 26

DESSERTS

SEASONAL CHEESECAKE...13

A rotating selection inspired by the flavors of the season.
Ask your server about today's offering
Suggested Pairing:
Warre's 'Warrior' Port 9

FOUR LAYER CHOCOLATE GANACHE CAKE...15

With Tillamook vanilla ice cream and hot fudge
Suggested Pairing:
A Shot in the Dark 14

CARROT CAKE...16

Triple-layered, vanilla bean cream cheese icing
with chopped pecans and caramel
Suggested Pairing:
Lady Godiva 13

CHEF'S SELECTION...AQ

Seasonal favorite recommended tableside
Ask your server about a "Suggested Pairing"

HAPPY HOUR

SNACKS...10

SMOKED SALMON DIP

DEVILED EGGS

SPINACH DIP

PARMESAN TRUFFLE FRIES

CLASSIC AMERICAN COCKTAILS...8

ORANGE CRUSH
Wheatley Vodka : Triple Sec : Sprite : Fresh Orange Juice

BLUE RIDGE BRAMBLE
Miller's Gin : Chambord : Lemon

RED SANGRIA
Pinot Noir : Brandy : Orange Juice : Pineapple Juice

PROSECCO SPRITZER
Sparkling Wine : St~Germain : Lemon

VINO (WINE)...8

EOS CHARDONNAY

EOS SAUVIGNON BLANC

EOS CABERNET SAUVIGNON

EOS PINOT NOIR

WELL DRINKS...8

CRAFT BEERS...6

Ask about our current selection.

ZERO PROOF

$3.00 off, ask about our current selection.

Monday-Thursday from 4pm-6pm.

Martini pours add $3. Rocks or neat pours add $2.00.
Happy Hour available in the bar area and patio only and is for dine-in guests.

AH/CG-HH-ANNA

BRUNCH FEATURES

LOBSTER AVOCADO TOAST+ 24
Cold water Maine lobster, Hass avocado, whole grain toast, over easy eggs, parmesan-encrusted tomatoes

SHRIMP AND GRITS 24
Jumbo Cajun sautéed shrimp, Worcestershire cream reduction, bacon, cheese grits

FILET AND EGGS+ 24
Roasted tenderloin, over easy eggs, hollandaise, country potatoes

SMOKED SALMON BENEDICT+ 17
Smoked salmon, over easy eggs, English muffin, 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+ 20
Stacked steak burger, cheese, applewood-smoked bacon, over easy egg, local brioche, country potatoes

SIDES
Country potatoes • Cheese grits

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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

BAR MENU

STACKED CHEESEBURGER+ 19
Two seared patties, pickles, onion, cheese,
parmesan fries

BEEF TENDERLOIN SANDWICH+ 28
Horseradish sauce, caramelized onions,
arugula, parmesan fries

FRENCH DIP+ 25
Shaved prime rib, baguette, horseradish, parmesan fries

PANÉED CHICKEN SANDWICH 19
Gruyère, caramelized onion aioli, arugula,
Roma tomatoes, parmesan fries

SHRIMP LOUIE 24
Tomatoes, avocado, jumbo shrimp,
herb vinaigrette, 1000 Island

CUMBERLAND SALAD* 19
Crispy chicken, roasted pecans, avocado,
tomatoes, bacon, buttermilk ranch

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