

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
 SPINACH DIP Reggiano cheese, warm 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-jalapeño, and Dijon mustard sauce 18

SOUPS & SALADS

DRESSINGS MADE IN-HOUSE: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, 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 and cheddar 13
 THE WEDGE SALAD Iceberg, bacon, tomatoes, blue 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
 AHI TUNA SALAD+ Seared rare, artisan greens, avocado, mango, Asian 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 and cheese 18
 STEAKHOUSE BURGER+ Gruyère, caramelized onions, Thousand Island dressing 18
 VEGGIE BURGER Healthy, served all the way with Monterey Jack 16
 CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 17
 FRENCH DIP+ Thinly sliced, baguette and horseradish 23

FILET MIGNON

Our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler.

- COFFEE-CURED+ Cured in our signature blend - 10 oz. 48
 CENTER CUT+ Petite cut 42 / Regular cut 47
 MEDALLIONS TRIO+ Bleu Cheese Encrusted, Au Poivre and Béarnaise 45

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted / Chimichirri, 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 'N' FRIES+ A Brasserie style New York Strip steak 31
 PRIME RIB OF BEEF+ Aged and slow roasted - 12 oz. 40
 NEW YORK STRIP STEAK+ Extra cut - 16 oz. 44
 RIBEYE STEAK+ 14 oz. 45
 BONE-IN "COWBOY CUT" RIBEYE STEAK+ 22 oz. 52



SPECIALTIES

- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 25
 BAY STREET CHICKEN FINGERS "Old Savannah" style, parmesan fries and cole slaw 23
 BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce with garlic whipped potatoes and broccoli 25
 FISH TACOS Daily fish selections, deep fried, avocado, spicy ranch dressing 21
 NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal vegetable 28
 CEDAR PLANK SALMON+ Oven roasted with lemon dijon butter, garlic whipped potatoes and broccoli (available simply grilled) 33
 AHI TUNA+ Seared rare and sliced, with soy ginger sherry sauce, sautéed spinach 33
 DANISH BABY BACK RIBS BBQ sauce, parmesan fries, cole slaw 32

House or Caesar Salad to accompany your filet, prime rib or entrée 8

SIDES ALL 8

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
QUILT – Napa Valley 15/58
AUSTIN HOPE – Paso Robles 16/78 (*liter bottle*)
HONIG – Napa Valley 17/66
FOLEY JOHNSON – Rutherford, Napa Valley 65
JORDAN – Alexander Valley 88
CHALK HILL *ESTATE RED* – Chalk Hill 90
STAGS' LEAP "THE INVESTOR" – Napa Valley 110
PAPILLON *BY ORIN SWIFT* – Napa Valley 115
GHOST BLOCK – Oakville, Napa Valley 120
CAYMUS VINEYARDS – Napa Valley 145
CADE *ESTATE* – Howell Mountain 150
STAGS' LEAP "THE LEAP" – Napa Valley 170
SHAFER "ONE POINT FIVE" – Napa Valley, Stags Leap District 200
CAYMUS SPECIAL SELECTION – Napa Valley 225
NICKEL & NICKEL *STATE RANCH* – Napa Valley 250
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 260

MERLOT

J. LOHR "LOS OSOS" – Paso Robles 12/46
MARKHAM – Napa Valley 13/50
FROG'S LEAP – Rutherford, Napa Valley 78
DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

ELOUAN – Willamette Valley 13/50
BÖEN – Russian River Valley 14/54
FLOWERS – Sonoma Coast 16/62
ARGYLE – Willamette Valley 42
MEIOMI – California 50
BELLE GLOS "DAIRYMAN" – Russian River Valley 85
SLANDER *BY ORIN SWIFT* – Napa Valley 90
ARGYLE "NUTHOUSE" – Eola-Amity Hills, Oregon 95
ETUDE *GRACE BENOIST RANCH* – Carneros 98

ZINFANDEL

SEGHESIO – Sonoma, California 14/54
EARTHQUAKE – Lodi, California 15/58
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 16/62
SALDO – California 60
TURLEY "CINSAULT" *BECHTHOLD VINEYARD* – Lodi, California 65
FRANK FAMILY – Napa Valley 90

DESSERT SELECTIONS

GRAHAM'S SIX GRAPES *375 ML BOTTLE* – Portugal 40
FAR NIENTE DOLCE SEMILLON *375 ML BOTTLE* – Napa Valley 85

Corkage fee, \$25.

STONEY RIVER[®]
STEAKHOUSE AND GRILL

MIKE EDWARDS
General Manager

RED WINES CONTINUED...

OTHER INTERESTING REDS

TROUBLEMAKER *BY AUSTIN HOPE* – Paso Robles 12/46
NIETO SENETINER MALBEC – Mendoza, Argentina 12/46
PENFOLDS "KOONUNGA HILL" SHIRAZ – South Australia 12/46
THE PRISONER – California 15/58
ABSTRACT *BY ORIN SWIFT* – California 16/62
CATENA MALBEC "VISTA FLORES" – Mendoza, Argentina 45
STAG'S LEAP – Napa Valley 72
MASSOLINO BARBARESCO – Piedmont, Italy 115
MOLLYDOOKER "CARNIVAL OF LOVE" –
McLaren Vale, South Australia 135

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON *SPLIT* – California 13/~
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 15/58
GLORIA FERRER BRUT – Sonoma County 15/58
VEUVE CLICQUOT YELLOW LABEL – France 17/66
MOËT & CHANDON NECTAR IMPERIAL ROSÉ – Epernay, France 165
DOM PERIGNON BRUT – France 300

CHARDONNAY

GRAYSON – California 12/46
ST. FRANCIS – Sonoma County 13/50
MER SOLEIL "SILVER" *BY CAYMUS* – Monterey 14/54
NEWTON "SKYSIDE" – North Coast 42
CHALK HILL – Sonoma Coast 45
GARY FARRELL – Russian River Valley 58
ROMBAUER – Carneros 62
RAMEY – Russian River Valley 65
MANNEQUIN *BY ORIN SWIFT* – California 68
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70
CAKEBREAD CELLARS – Napa Valley 75
ZD – California 84
FLOWERS – Sonoma Coast 98
SHAFER "RED SHOULDER RANCH" – Napa Valley 120

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/46
DASHWOOD – Marlborough, New Zealand 12/46
DUCKHORN VINEYARDS – North Coast 13/50
HONIG – Napa Valley 14/54
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 54
CAKEBREAD CELLARS – Napa Valley 55

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes De Provence 13/50
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
CH. ST. MICHELLE RIESLING – Columbia Valley 12/46
SCHLOSS VOLLRADS RIESLING – Germany 13/50
CAPOSALDO PINOT GRIGIO – Veneto, Italy 11/42
BARONE "FINI" PINOT GRIGIO – Valdadige, Italy 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 50
BLINDFOLD BLANC DE NOIR – California 60

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER 13

Grey Goose Vodka or Bombay Sapphire : Olives

THE ESSENTIAL *by claire bennett* 13

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

THE DRAPER 14

Bulleit Bourbon: Blood Orange : Honey

HONEYSUCKLE SPARKLE 13

Sparkling Wine : Cointreau : Wildflower Honey

ANGEL'S REVENGE 14

Angel's Envy Bourbon : Disaronno : Candied Cherry

BOURBON VODOO 13

Basil Hayden Bourbon : St. Elizabeth All Spice Dram
Angostura Bitters : Lime Juice

TEQUILA MOCKINGBIRD 14

Corzo Añejo Tequila : Pineapple Liquor : Açai Syrup

NOT SO DARK & STORMY 12

Goslings Dark Rum : Gifford Pineapple Liqueur
Pineapple Juice : Fever Tree Ginger Beer

LEMON DROP MOJITO 13

Wheatley Vodka : St-Germain : Mint : Pineapple

THE WALL STREET 13

Elijah Craig : Black Cherry Jam : Honey Syrup : Bitters

LADY DUCHESS 13

Prosecco : Mathilde Crème De Cassis : Honey Syrup

MIDNIGHT MARGARITA 14

Corazón Reposado Tequila : Black Cherry Jam

BOYSENBERRY PI 13

Jameson Irish Whiskey : Brown Sugar Syrup : Lemon
Boysenberry Jam

GOOD OL' BOY 13

WhistlePig "Piggyback Rye" : Grand Marnier : Bitters

Olives and Candied Cherries by Filthy Food.

DESSERTS

CRÈME BRÛLÉE 12

Rich, creamy vanilla bean custard with a
caramelized sugar crust and berries

FOUR LAYER CHOCOLATE GANACHE CAKE 13

With Tillamook vanilla ice cream and hot fudge

CARROT CAKE 14

Triple-layered, vanilla cream cheese icing,
chopped pecans and caramel

CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

CRAFT BOTTLES \$7

LOOSE CANNON

Heavy Seas, IPA

PURPLE HAZE

Abita Brewing Company, American Wheat & Fruit

SKIP JACK PILSNER

Union Craft Brewing, Pilsner

BLUE MOON

Blue Moon Brewing, Belgian White

FAT TIRE

New Belgium Brewing Company, Red Ale

PALE ALE

Sierra Nevada Brewing Company, Pale Ale

BOSTON LAGER

Sam Adams, Lager

STEADY EDDIE

Union Craft Brewing, IPA

DUCKPIN PALE ALE

Union Craft Brewing, Pale Ale

DOMESTIC & IMPORT

BUD LIGHT 6

CORONA EXTRA 7

MILLER LIGHT 6

STELLA ARTOIS 7

HEINEKEN 7

ST. PAULI GIRL 6

AFTER DINNER COCKTAILS

MINT DAISY 13

Stolichnaya Vanil : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 13

Espresso : Stolichnaya Vanil : Frangelico

THE CLASSIC 12

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

LADY GODIVA 12

Hubbard & Cravens Coffee : Grand Marnier
Dorda Double Chocolate Liqueur

PORTS

SANDEMAN "FOUNDER'S RESERVE" 8

WARRE'S "WARRIOR" 9

TAYLOR FLADGATE 10 YR. TAWNY 9

GRAHAMS 30 YR. TAWNY 26

COGNAC & BRANDY

GERMAIN-ROBIN "CRAFT-METHOD" 12

DARON FINE CALVADOS 5 YR. 11

REMY MARTIN VSOP 14

happy hour menu

snacks

smoked salmon dip 8

deviled eggs 8

steak rolls 12

spinach dip 10

classic american cocktails and martinis \$9

raspberry lemon drop martini

*wheatley vodka : chambord : triple sec
lemon juice*

spicy margarita

*tanteo jalapeño tequila : fresh lime juice
agave nectar*

angel's revenge

angel's envy bourbon : disaronno : cherry

vino (wine) \$7

liberty school cabernet sauvignon

lucky star pinot noir

grayson chardonnay

dashwood sauvignon blanc

well drinks \$6

craft beers \$5

ask about our current selection.

*Martini pours add \$3. Rocks or neat pours add \$2.00.
Pricing available Monday - Friday 4pm - 6pm.
Happy Hour available at bar top only.*

STONEY RIVER®

STEAKHOUSE AND GRILL

BRUNCH FEATURES

HOUSEMADE BISCUIT 4

Whipped butter, homemade jam

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

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