

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, 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, 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.*

Add Chicken+6, Salmon or Shrimp +10

- 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 SALAD Iceberg, bacon, tomatoes, blue cheese 14
 CLASSIC CAESAR SALAD Parmesan cheese, 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
 LOBSTER ROLL Cold water Maine lobster, lemon aioli, top split bun, parmesan fries 25
 CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 17
 FRENCH DIP+ Thinly sliced, baguette and horseradish 23

STEAKS & PRIME RIB

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
 STEAK 'N' FRIES+ Hanger steak, crispy shallots, béarnaise sauce 31
 PRIME RIB OF BEEF+ Aged and slow roasted - 12 oz. 40
 NEW YORK STRIP STEAK+ Extra cut - 16 oz. 44

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted / Chimichirri, Mushroom Madeira, Béarnaise+ or Au Poivre sauce / Bleu Cheese Bacon Butter EACH 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.

SPECIALTIES

- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes, broccoli 25
 BAY STREET CHICKEN FINGERS "Old Savannah" style, parmesan fries, cole slaw 23
 BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce with garlic whipped potatoes, broccoli 25
 FISH TACOS Daily fish selections, deep fried, avocado, spicy ranch dressing 21
 GRILLED CHICKEN TACOS Shredded lettuce, Monterey Jack cheese, pico de gallo 21
 NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice, seasonal vegetable 28
 SIMPLY GRILLED SALMON+ Fresh cold water salmon, garlic whipped potatoes, broccoli (available Szechuan style) 33
 TUSCAN CHICKEN Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 26
 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 WITH GARLIC BUTTER ♦ CAMELIZED 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

*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.

STONEY RIVER®

STEAKHOUSE AND GRILL

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 13

SPINACH & ARTICHOKE 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

Spicy ranch, Chimichurri 19

CRAB CAKE

Pan seared, fresh mango jalapeño salsa, Dijon mustard sauce 18

SOUPS & SALADS

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

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 SALAD

Parmesan cheese, rustic croutons 13

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, Thousand Island, Honey-Lime Vinaigrette

+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.

STEAKS, LAMB & 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. 45

BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 54

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 42 / 16 oz. 49

STEAK FRITES*

Hanger steak, crispy shallots, béarnaise 32

DOUBLE CUT LAMB CHOPS

House marinade, chimichurri, garlic whipped potatoes 46

FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 49

CENTER CUT*

Petite Cut 43 / Regular Cut 48

STEAK AU POIVRE*

Filet medallions, peppercorn and brandy cream demi glace, garlic whipped potatoes, broccoli 44

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared Crab Cake, Dijon mustard sauce 44

ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Chimichurri • Mushroom Madeira Sauce • Béarnaise Sauce*
Au Poivre Sauce • Bleu Cheese Bacon 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

FEATURED FISH

Selections change daily MKT

LOBSTER ROLL

Cold water Maine lobster, lemon aioli, top split bun, parmesan fries 29

NOLA GRILLED SHRIMP

Seasoned jumbo gulf shrimp, mango salsa, Southern rice, seasonal vegetable 28

AHI TUNA*

Pan seared with soy ginger sherry sauce and steamed broccoli 33

CEDAR PLANK SALMON*

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

SPECIALTIES

STEAKHOUSE BURGER*

Gruyère, caramelized onions, Thousand Island dressing, parmesan fries 18

FRENCH DIP

Thinly sliced, baguette and horseradish, parmesan fries 24

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 25

BISTRO CHICKEN

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

TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 26

BARBECUE DANISH BABY BACK RIBS

BBQ sauce, parmesan fries 33

SIDES

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

RED WINES

CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles	13/50
DAOU – Paso Robles	15/58
QUILT – Napa Valley	16/62
AUSTIN HOPE – Paso Robles	(liter bottle) 17/83
FOLEY JOHNSON – Rutherford, Napa Valley	65
HONIG – Napa Valley	70
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

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

OTHER INTERESTING REDS

ALTA VISTA "VIVE" MALBEC – Mendoza, Argentina	12/46
TROUBLEMAKER BY AUSTIN HOPE – Paso Robles	13/50
PENFOLDS "KOONUNGA HILL" SHIRAZ – South Australia	13/50
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
MOLLYDOOKER "CARNIVAL OF LOVE" – South Australia	135

RED WINES CONTINUED...

PINOT NOIR

A TO Z – Oregon	12/46
ELOUAN – Willamette Valley	13/50
BÖEN – Russian River Valley	14/54
ARGYLE – Willamette Valley	42
MEIOMI – California	50
FLOWERS – Sonoma Coast	62
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

MERLOT

J. LOHR "LOS OSOS" – Paso Robles	13/50
MARKHAM – Napa Valley	14/54
FROG'S LEAP – Rutherford, Napa Valley	78
DUCKHORN VINEYARDS – Napa Valley	85

DESSERT SELECTIONS

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

WINES WE LOVE & DRINK

MER SOLEIL "SILVER" BY CAYMUS CHARDONNAY – Monterey	15/58
HONIG SAUVIGNON BLANC – Napa Valley	15/58
CHATEAU MIRAVAL ROSÉ – Côtes de Provence	14/54
ROMBAUER CHARDONNAY – Carneros	75
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle)	16/78
FLOWERS PINOT NOIR – Sonoma Coast	16/62
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California	16/62
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – France	100
PAPILLON BY ORIN SWIFT CABERNET SAUVIGNON – Napa Valley	115
ETUDE GRACE BENOIST RANCH PINOT NOIR – Carneros	98

Corkage fee, \$25

STONEY RIVER®
STEAKHOUSE AND GRILL

WHITE WINES

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	100
MOËT & CHANDON NECTAR IMPERIAL ROSÉ – Epernay, France	165

CHARDONNAY

GRAYSON – California	13/50
ST. FRANCIS – Sonoma County	14/54
MER SOLEIL "SILVER" BY CAYMUS – Monterey	15/58
NEWTON "SKYSIDE" – North Coast	42
CHALK HILL – Sonoma Coast	45
GARY FARRELL – Russian River Valley	58
RAMEY – Russian River Valley	65
MANNEQUIN BY ORIN SWIFT – California	68
CHALK HILL ESTATE BOTTLED – Chalk Hill	70
ROMBAUER – Carneros	75
CAKEBREAD CELLARS – Napa Valley	75
ZD – California	84
FLOWERS – Sonoma Coast	98
SHAFER "RED SHOULDER RANCH" – Napa Valley	120

SAUVIGNON BLANC

FERRARI-CARANO FUMÉ BLANC – Sonoma County	12/46
DASHWOOD – Marlborough, New Zealand	12/46
DUCKHORN VINEYARDS – North Coast	14/54
HONIG – Napa Valley	15/58
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	12/46
BARONE "FINI" PINOT GRIGIO – Valdadige, Italy	13/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy	50
BLINDFOLD BLANC DE NOIR – California	60

STONEY RIVER®

STEAKHOUSE AND GRILL

BRUNCH FEATURES

HOMEMADE BISCUITS 4

Whipped butter, homemade jam

AVOCADO TOAST 17

Hass Avocado, whole grain toast, over easy eggs, vine ripened 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

SHRIMP AND GRITS 24

Jumbo cajun sautéed shrimp, hickory-smoked bacon, Worcestershire cream reduction, cheese grits

BRUNCH BURGER* 19

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

SOUTHERN CAJUN CHICKEN BISCUIT 17

Crispy cajun chicken, goat cheese fritter, hot pepper jelly, country potatoes

SIDES

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