

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 17
- SPINACH DIP Reggiano cheese, local tortilla chips 13
- TUNA STACK⁺ Ahi, avocado, mango, Sriracha aioli, and sesame wontons 16
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17
- STEAK ROLLS Chimichurri, spicy ranch 14
- HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 13

SOUPS & SALADS

DRESSINGS MADE IN-HOUSE: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette, Honey Lime Vinaigrette

- FRENCH ONION SOUP 9
- NEW ENGLAND LOBSTER BISQUE Sherry garnish. Cup 9
- HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory smoked bacon, vine-ripened tomatoes and cheddar 11
- BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 11
- THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 11
- CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 11

ENTRÉE SALADS

- VINE-RIPENED TOMATO SALAD Basil, herb vinaigrette, fresh mozzarella 12
- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 16
- THAI CHICKEN SALAD Roasted peanuts, crispy wontons, honey lime vinaigrette, peanut sauce 16
- STEAK SALAD⁺ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 21
- AHI TUNA SALAD Seared rare, artisan greens, avocado, mango, Asian vinaigrette 20

FILETS, STEAKS & PRIME RIB

We use only Certified Angus Beef® brand for our steaks and prime rib. Our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler. We do not recommend, and will respectfully not guarantee any meat ordered "medium well" or above.

- STEAK FRITES⁺ A Brasserie-style New York Strip steak 28
- RIBEYE STEAK⁺ 14 oz. 37
- NEW YORK STRIP STEAK⁺ 16 oz. 36
- BONE-IN "COWBOY CUT" RIBEYE STEAK⁺ 22 oz. 46
- PRIME RIB OF BEEF⁺ Aged and slow roasted - Regular cut 12 oz. 30 / Extra cut 16 oz. 35
- COFFEE-CURED FILET MIGNON⁺ Cured in our signature blend 10 oz. 40
- CENTER CUT FILET MIGNON⁺ Petite cut 35 / Regular cut 40

All of our steaks, prime rib and filets are served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

SEAFOOD

- FEATURED FISH Selections change daily MKT.
- NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable 27
- PAN-ROASTED COLD WATER SALMON⁺ Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 27
- "HONG KONG STYLE" SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 37
- AHI TUNA⁺ Pan-seared with soy ginger sherry sauce and sautéed spinach 30
- PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 26

SPECIALTIES

- FAMOUS STEAK & BISCUITS⁺ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 18
- FRENCH DIP⁺ Thinly sliced on a toasted baguette with horseradish 18
- PRIME RIB SANDWICH⁺ Sliced to order, served au jus 17
- STACKED CHEESEBURGER⁺ Two seared patties, pickles, onion and cheese 16
- STEAKHOUSE BURGER⁺ Gruyère, caramelized onions, Thousand Island dressing 16
- VEGGIE BURGER⁺ Made in-house, topped with Monterey Jack 14
- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22
- BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 23
- RIO PASTA Southwestern spices, peppers and chicken 19

House, Caesar, Baby Kale or Wedge Salad to accompany your entrée \$7.

SIDES ALL 7

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CARMELIZED ONION WHIPPED POTATOES ♦ CREAMED SPINACH
GARLIC WHIPPED POTATOES ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ 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.

Please notify your server of any food allergies. Helpful Dining Guidelines can be found at stoneyriver.com.

An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

FIRESTONE 2017 – Paso Robles 10/35
CH. ST. MICHELLE “INDIAN WELLS” 2017 –
Columbia Valley 12/43
JOSEPH CARR 2017 – Paso Robles 13/47
QUILT 2017 – Napa Valley 14/51
THREE RIVERS 2017 – Columbia Valley 40
ROTH *ESTATE* 2017 – Alexander Valley 45
STARMONT 2017 – Napa Valley 48
SEBASTIANI 2016 – Alexander Valley 50
HONIG 2016 – Napa Valley 60
HALL 2016 – Napa Valley 65
NEYERS *NEYERS RANCH* 2016 – Napa Valley 75
CHATEAU MONTELENA 2017 – Napa Valley 80
JORDAN 2015 – Alexander Valley 85
KULETO *ESTATE* 2014 – Napa Valley 90
CAYMUS VINEYARDS 2018 – Napa Valley 100 (1 LITER)
CHALK HILL *ESTATE RED* 2016 – Chalk Hill 100
LANCASTER *ESTATE* 2010 – Alexander Valley 110
ALTVS 2010 – Napa Valley 110
MINER “EMILY’S CUVÉE” 2013 – Napa Valley 120
CADE *HOWELL MOUNTAIN* 2016 – Napa Valley 130
LEWIS CELLARS 2017 – Napa Valley 135
SEBASTIANI “CHERRY BLOCK” 2015 – Sonoma Valley 160
SILVER OAK 2015 – Napa Valley 165
PAUL HOBBS 2014 – Napa Valley 165
PLUMPJACK 2016 – Napa Valley 180
CAYMUS VINEYARDS SPECIAL SELECTION 2014 –
Napa Valley 240
MERUS 2012 – Napa Valley 250
SHAFER *HILLSIDE SELECT* 2012 – Stags Leap District 360

MERLOT

THE VELVET DEVIL 2018 – Washington State 10/35
MARKHAM 2017 – Napa Valley 12/43
COLUMBIA CREST “H3” 2016 – Horse Heaven Hills 36
SEBASTIANI VINEYARDS 2016 – Sonoma County 40
WHITEHALL LANE 2015 – Napa Valley 42
FERRARI-CARANO 2014 – Sonoma County 45
DUCKHORN VINEYARDS 2017 – Napa Valley 50
TWO MEY CELLARS 2012 – Napa Valley 70
PRIDE MOUNTAIN VINEYARDS 2016 – Napa Valley 85
PLUMPJACK 2016 – Napa Valley 90

PINOT NOIR

LUCKY STAR 2017 – California 9/31
ELOUAN 2017 – Oregon 12/43
CHALK HILL 2018 – Sonoma Coast 13/47
BÖEN 2017 – Santa Lucia Highlands 14/51
MEIOMI 2018 – California 38
LINCOURT 2014 – Sta. Rita Hills 40
CHALONE *ESTATE* 2015 – Chalone AVA 45
ARGYLE 2018 – Willamette Valley 48
FOLEY *ESTATE* 2015 – Sta. Rita Hills 60
DOMAINE SERENE “YAMHILL CUVÉE” 2016 –
Willamette Valley 65
GARY FARRELL 2015 – Russian River Valley 65
FLOWERS 2016 – Sonoma Coast 75
BELLE GLOS “DAIRYMAN” 2017 – Russian River Valley 85
ARGYLE “NUTHOUSE” 2015 – Eola-Amity Hills, Oregon 85
BERGSTRÖM *SILICE VINEYARD* 2016 – Newberg, Oregon 110
KOSTA BROWNE 2017 – Russian River Valley 150

ZINFANDEL

PREDATOR “OLD VINE” 2018 – Lodi 11/39
SEGHEISIO 2018 – Sonoma County 13/47
SALDO 2017 – California 40
BERAN 2014 – Sonoma County 47
FROG’S LEAP 2016 – Napa Valley 50
RIDGE *LYTTON SPRINGS* 2016 – Dry Creek Valley 60
ROBERT BIALE “BLACK CHICKEN” 2016 – Napa Valley 65

RED WINES CONTINUED...

OTHER INTERESTING REDS

THE SEEKER MALBEC 2018 – Mendoza, Argentina 9/31
INDIA INK *BY KULETO* 2016 – Napa Valley 14/51
DON NICANOR “NIETO SENETINER” MALBEC 2017 –
Argentina 35
ROTH *ESTATE* “HERITAGE” 2014 – Sonoma County 45
NEWTON CLARET 2016 – Napa County 48
THE PRISONER 2018 – Napa Valley 65
MARTINELLI *TERRA FELICE* 2012 – Russian River Valley 70

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35
GRUET BRUT – New Mexico 11/39
ARGYLE BRUT 2015 – Willamette Valley 40
DUVAL-LEROY – Reims, France 65
LOUIS ROEDERER BRUT PREMIER – Reims, France 70
POL ROGER *RESERVE* – Epernay, France 80
VEUVE CLICQUOT YELLOW LABEL – Reims, France 85
DOM PERIGNON BRUT 2008 – France 300

CHARDONNAY

WENTE *ESTATE GROWN* 2018 – San Francisco Bay 9/31
LINCOURT “STEEL” 2018 – Sta. Rita Hills 11/39
CHALK HILL 2018 – Sonoma Coast 12/43
SEBASTIANI VINEYARDS 2016 – Sonoma County 38
CHALONE *ESTATE* 2015 – Chalone AVA 40
NEWTON “SKYSIDE” 2018 – Sonoma County 40
FOLEY *RANCHO SANTA ROSA* 2013 – Sta. Rita Hills 45
AU BON CLIMAT 2015 – Santa Barbara County 47
ZD 2012 – California 50
ROMBAUER 2018 – Carneros 50
PATZ & HALL *DUTTON RANCH* 2015 – Sonoma Coast 50
FRANK FAMILY 2017 – Napa Valley 55
FERRARI-CARANO *RESERVE* 2014 –
Carneros, Napa Valley 60
GARY FARRELL 2013 – Russian River Valley 60
RAMEY 2013 – Russian River Valley 60
CAKEBREAD CELLARS 2018 – Napa Valley 70
FLOWERS 2013 – Sonoma Coast 72
PLUMPJACK *RESERVE* 2015 – Napa Valley 74
DARIOUSH “SIGNATURE” 2014 – Napa Valley 80
SHAFER *RED SHOULDER RANCH* 2014 – Napa Valley 82
KOSTA BROWNE “ONE SIXTEEN” 2013 –
Sonoma Coast 85
LEWIS CELLARS 2017 – Napa Valley 85
CHALK HILL Estate Bottled 2015 – Chalk Hill 90
RAMEY *RITCHIE VINEYARD* 2012 – Russian River Valley 100
ZD *RESERVE* 2013 – Carneros 105
WEDELL *HILLSIDE VINEYARD* 2010 – Edna Valley 110

SAUVIGNON BLANC

CLIFFORD BAY 2019 – Marlborough, New Zealand 9/31
CRAGGY RANGE *TE MUNA ROAD* 2019 –
Martinborough, New Zealand 13/47
CHALK HILL *ESTATE BOTTLED* 2018 – Chalk Hill 13/47
HONIG 2019 – Napa Valley 35
ROTH *ESTATE* 2013 – Alexander Valley 40
CAKEBREAD CELLARS 2018 – Napa Valley 45
MERRY EDWARDS 2015 – Russian River Valley 65

OTHER WHITES & ROSÉ

MINUTY M ROSÉ 2019 – Côtes de Provence 12/43
CHATEAU MIRAVAL ROSÉ 2019 –
Côtes de Provence 12/43
CAPOSALDO PINOT GRIGIO 2018 – Veneto IGT 10/35
CH. ST. MICHELLE RIESLING 2017 –
Columbia Valley 9/31
FIRESTONE RIESLING 2016 – Santa Ynez Valley 28
SAINT M RIESLING 2017 – Pfalz, Germany 30

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 11

Grey Goose Vodka or Bombay Sapphire Gin

SIGNATURE MARTINI 11

Belvedere Vodka : Rosemary
Blue Cheese Jalapeño Olive

THE BOTANIST 10

Roku Gin : Grapefruit : Ginger Ale

BLUE RIDGE BRAMBLE 9

Miller's Gin : Chambord : Lemon

ONE FINE DAY 10

Square One Basil Vodka : La Poire
Frosted Blackberry

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

THE DRAPER 11

Bulleit Rye Whiskey : Blood Orange : Honey
Orange Bitters

ANGEL'S REVENGE 11

Angel's Envy Bourbon : Disaronno : Candied Cherry

GREAT DANE 9

Tito's Vodka : Grapefruit : Candied Rim

THE MATADOR 10

El Mayor Blanco Tequila : Lime : Honey

LOCAL CRAFT DRAFTS \$6

GRINDHOUSE

Ghost River Brewing Co., Cream Ale

BRASS BELLOWS

Meddlesome Brewing Co., Blonde Ale

TRAFFIC

Crosstown Brewing Co., IPA

GOTTA GET UP TO GET DOWN

Wisecre Brewing Co., Coffee Milk Stout

OUR WHISK(E)Y LIST

ANGEL'S ENVY 12

BAKER'S SINGLE BARREL 12

BASIL HAYDEN'S 11

BLANTON'S BOURBON 13

BUFFALO TRACE 9

COLONEL E.H TAYLOR

SINGLE BARREL 11

COLONEL E.H TAYLOR

AMARANTH 25

ELMER T. LEE 100 YR. 50*

ELMER T. LEE SINGLE BARREL 20*

FOUR ROSES SINGLE BARREL 11

GENTLEMAN JACK 12

GEORGE T. STAGG 30*

HIBIKI HARMONY 13

HANCOCK RESERVE SINGLE BARREL 25

ISAAC BOWMAN 13

KNOB CREEK 10

MAKER'S MARK 10

OLD SCOUT 12

OLD RIP VAN WINKLE 10 YR. 35*

VAN WINKLE SPECIAL

RESERVE 12 YR. 40*

PAPPY VAN WINKLE 15 YR.

FAMILY RESERVE 60*

PAPPY VAN WINKLE 20 YR.

AMILY RESERVE 75*

PAPPY VAN WINKLE 23 YR.

FAMILY RESERVE 100*

TOKI WHISKEY 11

THOMAS H. HANDY SAZERAC

STRAIGHT RYE 30*

TEMPLETON RYE WHISKEY 11

WILLIAM LARUE WELLER 30*

W. H WELLER ANTIQUE 107 20

W. H WELLER 12 YR. 20*

W. H WELLER FULL PROOF 25*

WOODFORD RESERVE 10

**Limited Availability*