

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- SPINACH DIP Reggiano cheese, local tortilla chips 15
- TUNA STACK<sup>+</sup> Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 18
- STEAK ROLLS Chimichurri, spicy ranch 18
- HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 15
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 18
- FAMOUS STEAK & BISCUITS<sup>+</sup> Our signature specialty. Seared filet on homemade biscuits, parmesan fries 20

## SOUPS & SALADS

DRESSINGS MADE IN-HOUSE: *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette, 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 Iceberg, bacon, tomatoes, bleu cheese 14
- CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 13
- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 19
- THAI CHICKEN SALAD Roasted peanuts, crispy wontons, honey lime vinaigrette, peanut sauce 19
- STEAK SALAD<sup>+</sup> Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25
- AHI TUNA SALAD Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24

## FILET MIGNON

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

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

*Bleu Cheese Encrusted / Chimichurri, Mushroom Madeira, Béarnaise<sup>+</sup> or Au Poivre sauce / Bleu Cheese Bacon Butter / Roasted Red Pepper Butter ALL 4*

Oscar style: Lump crab, asparagus with Béarnaise<sup>+</sup> 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 FRITES<sup>+</sup> A Brasserie-style New York Strip steak 31
- RIBEYE STEAK<sup>+</sup> 14 oz. 45
- NEW YORK STRIP STEAK<sup>+</sup> 16 oz. 44
- BONE-IN "COWBOY CUT" RIBEYE STEAK<sup>+</sup> 22 oz. 52
- PRIME RIB OF BEEF<sup>+</sup> Aged and slow roasted - Regular cut 12 oz. 39



## SEAFOOD

- FEATURED FISH Selections change daily MKT
- NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal vegetable 28
- CEDAR PLANK SALMON<sup>+</sup> Oven roasted with lemon dijon butter, garlic whipped potatoes and broccoli (*available simply grilled*) 33
- AHI TUNA<sup>+</sup> Pan-seared with soy ginger sherry sauce and sautéed spinach 33
- PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 29

## SPECIALTIES

- FRENCH DIP<sup>+</sup> Thinly sliced, baguette and horseradish. Served with parmesan fries 23
- PRIME RIB SANDWICH<sup>+</sup> Sliced to order, served au jus. Served parmesan fries 24
- STACKED CHEESEBURGER<sup>+</sup> Two seared patties, pickles, onion and cheese. Served with parmesan fries 18
- STEAKHOUSE BURGER<sup>+</sup> Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 18
- VEGGIE BURGER<sup>+</sup> Made in-house, topped with Monterey Jack. Served with parmesan fries 16
- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 26
- BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 26
- RIO PASTA Southwestern spices, peppers and chicken 23

*House, Caesar or Wedge Salad to accompany your entrée \$8*

## SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES ♦ CREAMED SPINACH  
GARLIC WHIPPED POTATOES ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ SAUTÉED ASPARAGUS  
SEASONAL VEGETABLE ♦ SMOKED GOUDA MAC & CHEESE

<sup>+</sup>*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. 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.*

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

- FIRESTONE – Paso Robles 12/46  
CH. ST. MICHELLE “INDIAN WELLS” – Columbia Valley 13/50  
JOSEPH CARR – Paso Robles 14/54  
QUILT – Napa Valley 15/58  
AUSTIN HOPE – Paso Robles 16/62  
THREE RIVERS – Columbia Valley 40  
ROTH *ESTATE* – Alexander Valley 50  
STARMONT – Napa Valley 52  
HONIG – Napa Valley 70  
HALL – Napa Valley 75  
CHATEAU MONTELENA – Napa Valley 90  
JORDAN – Alexander Valley 95  
CHALK HILL *ESTATE RED* – Chalk Hill 100  
CAYMUS VINEYARDS – Napa Valley 135  
CADE *HOWELL MOUNTAIN* – Napa Valley 140  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160  
SILVER OAK – Napa Valley 165  
CAYMUS VINEYARDS SPECIAL SELECTION – Napa Valley 250

### MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 12/46  
MARKHAM – Napa Valley 13/50  
COLUMBIA CREST “H3” – Horse Heaven Hills 40  
FERRARI-CARANO – Sonoma County 48  
DUCKHORN VINEYARDS – Napa Valley 68  
PRIDE MOUNTAIN VINEYARDS – Napa Valley 85

### PINOT NOIR

- LUCKY STAR – California 12/46  
ELOUAN – Oregon 13/50  
ANGELS INK – Monterey, California 14/54  
BÖEN – Santa Lucia Highlands 15/58  
LINCOURT – Sta. Rita Hills 40  
MEIOM – California 50  
ARGYLE – Willamette Valley 60  
FOLEY *ESTATE* – Sta. Rita Hills 70  
GARY FARRELL – Russian River Valley 72  
BELLE GLOS “DAIRYMAN” – Russian River Valley 95  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 97

### ZINFANDEL

- PREDATOR “OLD VINE” – Lodi 12/46  
SEGHEISIO – Sonoma County 13/50  
FROG’S LEAP – Napa Valley 60  
ROBERT BIALE “BLACK CHICKEN” – Napa Valley 75

Corkage fee, \$25.

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

- THE SEEKER MALBEC – Mendoza, Argentina 12/46  
INDIA INK *BY KULETO* – Napa Valley 14/54  
DON NICANOR “NIETO SENETINER” MALBEC – Argentina 42  
THE PRISONER – California 82

## WHITES

### CHAMPAGNE & SPARKLING

- LA MARCA PROSECCO – DOC Vento 12/46  
GRUET BRUT – New Mexico 12/46  
ARGYLE BRUT 2016 – Willamette Valley 40  
DUVAL-LEROY – Reims, France 65  
VEUVE CLICQUOT YELLOW LABEL – Reims, France 130  
DOM PERIGNON BRUT – France 300

### CHARDONNAY

- WENTE *ESTATE GROWN* – San Francisco Bay 12/46  
LINCOURT “STEEL” – Sta. Rita Hills 13/50  
CHALK HILL – Russian River Valley 14/54  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 45  
ZD – California 60  
FERRARI-CARANO *RESERVE* – Carneros, Napa Valley 65  
GARY FARRELL – Russian River Valley 65  
FRANK FAMILY – Napa Valley 68  
ROMBAUER – Carneros 72  
CAKEBREAD CELLARS – Napa Valley 80  
PLUMPJACK *RESERVE* – Napa Valley 85  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90

### SAUVIGNON BLANC

- DASHWOOD – Marlborough, New Zealand 12/46  
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 13/50  
HONIG – Napa Valley 48  
CAKEBREAD CELLARS – Napa Valley 55

### OTHER WHITES & ROSÉ

- MINUTY M ROSÉ – Côtes de Provence 12/46  
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 13/50  
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 12/46  
CH. ST. MICHELLE RIESLING – Columbia Valley 12/46  
FIRESTONE RIESLING – Santa Ynez Valley 35

**STONEY RIVER**<sup>®</sup>  
STEAKHOUSE AND GRILL

## CLASSIC AMERICAN COCKTAILS

### THE ROCKEFELLER MARTINI 14

Grey Goose Vodka or Bombay Sapphire Gin

### SIGNATURE MARTINI 13

Belvedere Vodka : Rosemary : Blue Cheese Jalapeño Olive

### THE ESSENTIAL *by claire bennett* 12

Tito's Handmade Vodka : Domaine de Canton

Lavender : Citrus

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### BLUE RIDGE BRAMBLE 12

Miller's Gin : Chambord : Lemon

### TEQUILA MOCKINGBIRD 14

Corazón Reposado Tequila : Giffard Pineapple Rum Liqueur

Lemon Juice : Blood Orange : Acai Syrup

### ONE FINE DAY 14

Square One Basil Vodka : La Poire : Frosted Blackberry

### LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple

### THE DRAPER 14

Bulleit Rye Whiskey : Blood Orange : Honey : Orange Bitters

### THE MATADOR 14

Corazón Blanco Tequila : Honey Syrup : Fresh Lime Juice :

Lime Zest

### ANGEL'S REVENGE 14

Angel's Envy Bourbon : Disaronno : Candied Cherry

### GREAT DANE 13

Wheatley Vodka : Grapefruit : Candied Rim

### WHALE FLOWER 13

Gray Whale Gin : St~Germain

Grapefruit Juice : Fever Tree Club Soda

*Olives and Candied Cherries by Filthy Food.*

## LOCAL CRAFT DRAFTS \$8

### 74 AND SUNNY

Crosstown Brewing Company, West Cost Style IPA

### THE SPECIAL

The Black Abbey Brewing Company, Belgian Dubbe

### THADDEUS

Grind City Brewing Company, Lager, American Amber

### POLAR VORTEX

Grind City Brewing Company, Cold IPA

## AFTER DINNER COCKTAILS

### MINT DAISY 13

Stolichnaya Vanil : Crème De Cacao : Crème De Menthe

### A SHOT IN THE DARK 13

Espresso : Stolichnaya Vanil : Frangelico

### LADY GODIVA 12

Hubbard & Cravens French Press Coffee

Grand Marnier : Dorda Double Chocolate Liqueur

### THE CLASSIC 12

Hubbard & Cravens French Press Coffee

Frangelico : Bailey's : Grand Marnier

## DESSERTS

### KEY LIME PIE 11

In a graham cracker crust with fresh whipped cream

### FOUR LAYER CHOCOLATE

#### GANACHE CAKE 13

With Tillamook vanilla ice cream and hot fudge

### CARROT CAKE 14

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

### CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

## OUR WHISK(E)Y LIST

ANGEL'S ENVY 12

BAKER'S SINGLE BARREL 12

BASIL HAYDEN'S 11

BELLE MEADE BOURBON 9

BELLE MEADE BOURBON

CASK STRENGTH 15

BLANTON'S BOURBON 13

BUFFALO TRACE 9

EAGLE RARE 15\*

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 FAMILY RESERVE

15 YR. 60\*

PAPPY VAN WINKLE FAMILY RESERVE

20 YR. 75\*

PAPPY VAN WINKLE FAMILY RESERVE

23 YR. 100\*

STAGG JR. 13

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*

*Add \$2.00 for rocks or neat pours and \$3.00 for an up pour.*

## COGNAC & BRANDY

COURVOISIER VSOP 11

REMY MARTIN VSOP 14

GERMAIN-ROBIN "SELECT BARREL XO" 20

REMY MARTIN XO 30

## PORTS

WARRE'S "WARRIOR" 9

SANDEMEN "LATE BOTTLED VINTAGE"  
10 YR. TAWNY 11

TAYLOR FLADGATE 20 YR. TAWNY 22

GRAHAMS 30 YR. TAWNY 26

**STONEY RIVER®**  
STEAKHOUSE AND GRILL

**BRUNCH FEATURES**

**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