

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- SPINACH DIP Reggiano cheese, local 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 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⁺ 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⁺ 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⁺ 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 FRITES⁺ A Brasserie-style New York Strip steak 31
- RIBEYE STEAK⁺ 14 oz. 45
- NEW YORK STRIP STEAK⁺ 16 oz. 44
- BONE-IN "COWBOY CUT" RIBEYE STEAK⁺ 22 oz. 52
- PRIME RIB OF BEEF⁺ 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⁺ Oven roasted with lemon dijon butter, garlic whipped potatoes and broccoli (*available simply grilled*) 33
- AHI TUNA⁺ 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⁺ Thinly sliced, baguette and horseradish. Served with parmesan fries 23
- PRIME RIB SANDWICH⁺ Sliced to order, served au jus. Served parmesan fries 24
- STACKED CHEESEBURGER⁺ Two seared patties, pickles, onion and cheese. Served with parmesan fries 18
- STEAKHOUSE BURGER⁺ Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 18
- VEGGIE BURGER⁺ 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

⁺*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.*

WINES WE LOVE TO DRINK

CHALK HILL CHARDONNAY – Russian River Valley 14/54

Craggy Range *TE MUNA ROAD* SAUVIGNON BLANC –

Martinborough, New Zealand 13/50

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 13/50

ROMBAUER CHARDONNAY – Carneros 72

ARGYLE BRUT SPARKLING WINE – Willamette Valley 40

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 16/62

BÖEN PINOT NOIR – Santa Lucia Highlands 15/58

HALL CABERNET SAUVIGNON – Napa Valley 75

GARY FARRELL PINOR NOIR – Russian River Valley 72

THE PRISONER RED BLEND – California 82

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 12/46

GRUET BRUT – New Mexico 12/46

ARGYLE BRUT – 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

Corkage fee, \$25.

STONEY RIVER[®]
STEAKHOUSE AND GRILL

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

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

CLASSIC AMERICAN COCKTAILS

SIGNATURE MARTINI 15

Belvedere Vodka : Rosemary : Blue Cheese Jalapeño Olive

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

BLUE RIDGE BRAMBLE 14

Miller's Gin : Chambord : Lemon

TEQUILA MOCKINGBIRD 15

Corazón Reposado Tequila : Giffard Pineapple Rum Liqueur
Lemon Juice : Blood Orange : Acai Syrup

ONE FINE DAY 15

Square One Basil Vodka : La Poire : Frosted Blackberry

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple

THE DRAPER 15

Bulleit Rye Whiskey : Blood Orange : Honey : Orange Bitters

ANGEL'S REVENGE 15

Angel's Envy Bourbon : Disaronno : Candied Cherry

WHALE FLOWER 14

Gray Whale Gin : St~Germain
Grapefruit Juice : Fever Tree Club Soda

SPARKLING PALOMA 13

Corazón Blanco Tequila : Gran Gala
Fever Tree Sparkling Pink Grapefruit

Olives and Candied Cherries by Filthy Food.

LOCAL CRAFT DRAFTS \$8

THE SPECIAL

The Black Abbey Brewing Company, Belgian Dubbe

TRAFFIC

Crosstown Brewing Company, IPA

FORAGER

Crosstown Brewing Company, Honey Rye

BELGA

Grind City Brewing Company, Wheat

AFTER DINNER COCKTAILS

MINT DAISY 14

Stolichnaya Vanil : Crème De Cacao : Crème De Menthe

A SHOT IN THE DARK 14

Espresso : Stolichnaya Vanil : Frangelico

LADY GODIVA 13

Hubbard & Cravens French Press Coffee
Grand Marnier : Dorda Double Chocolate Liqueur

THE CLASSIC 13

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

DESSERTS

KEY LIME PIE 12

In a graham cracker crust with fresh whipped cream

FOUR LAYER CHOCOLATE GANACHE CAKE 14

With Tillamook vanilla ice cream and hot fudge

CARROT CAKE 15

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