

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13  
SPINACH DIP Reggiano cheese, tortilla chips 16  
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 18  
HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 16  
CRAB CAKE Pan-seared, fresh mango-jalapeño salsa, Dijon mustard sauce 18

## SOUPS & SALADS

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

- FRENCH ONION SOUP 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  
CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, vine-ripened 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, herb vinaigrette 24

## STEAKS & PRIME RIB

- COFFEE-CURED FILET+ Cured in our signature blend 10 oz. 49  
CENTER CUT FILET+ Petite cut 43 / Regular cut 48  
STEAK FRITES+ Sliced hanger steak, crispy shallots, béarnaise sauce 32  
RIBEYE STEAK+ 14 OZ. 46  
NEW YORK STRIP STEAK+ 16 OZ. 45  
PRIME RIB OF BEEF+ Aged and slow roasted - Regular cut 12 oz. 40

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

*Bleu Cheese Encrusted / Chimichurri, 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.*

## SEAFOOD

- SHRIMP & GRITS Jumbo cajun sautéed shrimp, bacon, Worcestershire cream reduction, cheese grits 24  
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 and broccoli (available Szechuan style) 33  
AHI TUNA+ Pan-seared with soy ginger sherry sauce, sautéed spinach 33  
PECAN TROUT Dijon mustard sauce, broccoli, garlic whipped potatoes 29

## SANDWICHES & SPECIALTIES

- FRENCH DIP+ Thinly sliced, baguette and horseradish, parmesan fries 24  
FAMOUS STEAK & BISCUITS+ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 21  
PRIME RIB SANDWICH+ Sliced to order, served au jus, parmesan fries 25  
STACKED CHEESEBURGER+ Two seared patties, pickles, onion and cheese, parmesan fries 18  
STEAKHOUSE BURGER+ Gruyère, caramelized onions, Thousand Island dressing, parmesan fries 18  
VEGGIE BURGER+ Made in-house, topped with Monterey Jack, parmesan fries 17  
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes, broccoli 26  
BISTRO CHICKEN Panko-crust, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 26  
TUSCAN CHICKEN Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 27  
LOBSTER ROLL Cold water Maine lobster, lemon aioli, top split bun, parmesan fries 26  
RIO PASTA Southwestern spices, peppers and chicken 24

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

## SIDES ALL 8

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

+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](http://stoneyriver.com).

## STARTERS

### DEVILED EGGS

Sugar cured bacon, homemade pickle relish 13

### SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

### WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

### STEAK ROLLS

Spicy ranch, Chimichurri 19

### CRAB CAKE

Pan seared, fresh mango jalapeño, Dijon mustard sauce 18

### TUNA STACK\*

Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18

### HOT CHICKEN BISCUITS

A Nashville favorite on homemade Southern biscuits 16

## 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 14

### THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

### CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

### STEAK SALAD\*

Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 26

### CUMBERLAND SALAD

Crispy Chicken, roasted pecans, avocado, tomatoes, hickory-smoked bacon, buttermilk ranch 20

### 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.

## STONEY RIVER®

STEAKHOUSE AND GRILL

## STEAKS & 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. 47

### NEW YORK STRIP STEAK\*

16 oz. 46

### BONE-IN "COWBOY CUT" RIBEYE STEAK\*

22 oz. 54

### STEAK FRITES\*

Sliced hanger steak, Béarnaise Sauce 34

### PRIME RIB OF BEEF\*

Aged and slow roasted 12 oz. 42

## FILET MIGNON

### COFFEE-CURED\*

Cured in our signature blend 10 oz. 51

### CENTER CUT\*

Petite Cut 44 / Regular Cut 50

### MEDALLIONS OSCAR\*

Filet medallions, lump crab, béarnaise, asparagus 48

### TURF AND TIDE\*

Filet medallions, jumbo shrimp, Dijon beurre blanc sauce 46

### FILET MEDALLIONS & CRAB CAKE\*

Filet medallions, pan seared Crab Cake, Dijon mustard sauce 46

## 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

### NOLA GRILLED SHRIMP

Seasoned jumbo gulf shrimp, mango salsa, Southern rice, seasonal vegetable 29

### CEDAR PLANK SALMON\*

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

### PECAN TROUT

Dijon mustard sauce, broccoli, garlic whipped potatoes 30

### SHRIMP & GRITS

Jumbo cajun sautéed shrimp, bacon, Worcestershire cream reduction, cheese grits 29

### HONG KONG SEA BASS\*

Grilled, sautéed spinach, sushi rice, soy sherry reduction 46

### AHI TUNA\*

Pan seared with soy ginger sherry sauce and steamed broccoli 34

## SPECIALTIES

### FAMOUS STEAK & BISCUITS\*

Our signature specialty. Seared filet, homemade biscuits, parmesan fries 21

### STACKED CHEESEBURGER\*

Two seared patties, pickles, onion, cheese, parmesan fries 18

### WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 26

### BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 26

### TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 27

### BONE-IN PORK CHOP\*

Cured in-house, slow roasted, bourbon cherry sauce, garlic whipped potatoes, broccoli 35

### DOUBLE CUT LAMB CHOPS

House marinade, chimichurri, garlic whipped potatoes 46

## SIDES

Au Gratin Potatoes • One Pound Baked Potato • Garlic Whipped Potatoes  
Parmesan Fries • Caramelized Onion Whipped Potatoes • Cream Corn Brûlée  
Smoked Gouda Mac & Cheese • Broccoli w/ Garlic Butter  
Creamed Spinach • Sautéed Asparagus

## RED WINES

### CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles	11/46
CH. ST. MICHELLE “INDIAN WELLS” – Columbia Valley	12/50
DAOU – Paso Robles	13/54
QUILT – Napa Valley	14/58
AUSTIN HOPE – Paso Robles	(liter bottle) 15/78
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

### ZINFANDEL

PREDATOR “OLD VINE” – Lodi	11/46
SEGHESIO – Sonoma County	12/50
FROG’S LEAP – Napa Valley	60
ROBERT BIALE “BLACK CHICKEN” – Napa Valley	75

### OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina	11/46
INDIA INK BY KULETO – Napa Valley	13/54
DON NICANOR “NIETO SENETINER” MALBEC – Argentina	42
THE PRISONER – California	82

Corkage fee, \$25

## RED WINES CONTINUED...

### PINOT NOIR

A TO Z – Oregon	11/46
ELOUAN – Oregon	12/50
ANGELS INK – Monterey, California	13/54
BÖEN – Santa Lucia Highlands	14/58
LINCOURT – Sta. Rita Hills	40
MEIOMI – California	50
ARGYLE – Willamette Valley	52
FOLEY ESTATE – Sta. Rita Hills	70
GARY FARRELL – Russian River Valley	75
BELLE GLOS “DAIRYMAN” – Russian River Valley	90
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon	95

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles	11/46
MARKHAM – Napa Valley	12/50
COLUMBIA CREST “H3” – Horse Heaven Hills	40
FERRARI-CARANO – Sonoma County	48
DUCKHORN VINEYARDS – Napa Valley	68
PRIDE MOUNTAIN VINEYARDS – Napa Valley	85

## WINES WE LOVE & DRINK

CHALK HILL CHARDONNAY – Russian River Valley	13/54
Craggy Range <i>TE MUNA ROAD</i> SAUVIGNON BLANC – Martinborough, New Zealand	12/50
CHATEAU MIRAVAL ROSÉ – Côtes de Provence	12/50
ARGYLE BRUT SPARKLING WINE – Willamette Valley	40
ROMBAUER CHARDONNAY – Carneros	72
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle)	15/78
BÖEN PINOT NOIR – Santa Lucia Highlands	14/58
HALL CABERNET SAUVIGNON – Napa Valley	75
GARY FARRELL PINOR NOIR – Russian River Valley	72
THE PRISONER RED BLEND – California	82

## WHITE WINES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento	11/46
GRUET BRUT – New Mexico	11/46
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	11/46
LINCOURT “STEEL” – Sta. Rita Hills	12/50
CHALK HILL – Russian River Valley	13/54
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	11/46
Craggy Range <i>TE MUNA ROAD</i> – Martinborough, New Zealand	12/50
HONIG – Napa Valley	48
CAKEBREAD CELLARS – Napa Valley	55

### OTHER WHITES & ROSÉ

MINUTY M ROSÉ – Côtes de Provence	11/46
CHATEAU MIRAVAL ROSÉ – Côtes de Provence	12/50
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast	11/46
CH. ST. MICHELLE RIESLING – Columbia Valley	11/46
FIRESTONE RIESLING – Santa Ynez Valley	35

# STONEY RIVER®

STEAKHOUSE AND GRILL

## BRUNCH FEATURES

### **SOUTHERN CAJUN CHICKEN BISCUIT 17**

Crispy cajun chicken, goat cheese fritter, hot pepper jam, sweet and spicy bacon, country potatoes

### **LOBSTER AVOCADO TOAST 24**

Cold water Maine Lobster, Hass Avocado, whole grain toast, over easy eggs, parmesan encrusted tomatoes

### **ROASTED PRIME RIB HASH 24**

Over easy eggs, multi grain toast

### **FILET AND EGGS\* 24**

Roasted tenderloin, over easy eggs, hollandaise, country potatoe

### **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

### **BLUE RIDGE QUICHE 17**

Savory custard of Applewood-smoked bacon, Gouda cheese, spinach.  
Served with a mixed green salad

### **BRUNCH BURGER\* 19**

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

### **STONEY RIVER BREAKFAST SKILLET 18**

Scrambled eggs, thick cut bacon, cheddar cheese, hollandaise, country potatoes, green onions, multigrain toast

## SIDES

Country potatoes ♦ Cheese grits ♦ Sweet and Spicy Bacon

## **BRUNCH COCKTAILS**

### **BLOODY MARY 8**

Bold spices, Vodka, rosemary

### **WHITE SANGRIA 8**

Sauvignon Blanc, St~Germain, Tuaca

### **RED SANGRIA 8**

Pinot Noir, Brandy, fruit juices

### **BREAKFAST MARTINI 8**

Vodka, orange marmalade, fresh citrus

### **MIMOSA 8**

Fresh squeezed orange juice, Prosecco

### **BELLINI 8**

Fresh peach, Prosecco

### **CARAFES TO SHARE 20**

Mimosa or Bellini