

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 13

HOT CHICKEN BISCUITS

Our version of a Nashville favorite on  
homemade Southern biscuits 16

STEAK EGG ROLLS

Spicy ranch, Chimichurri 19

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon  
mustard sauce 18

TUNA STACK\*

Hawaiian Ahi, avocado, roasted pineapple,  
Sriracha aioli, sesame wontons 18

SOUPS & SALADS

Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

CUMBERLAND SALAD

Crispy Chicken, roasted pecans, avocado,  
tomatoes,  
hickory-smoked bacon, buttermilk ranch  
19

AHI TUNA SALAD\*

Hawaiian Ahi, seared rare, artisan greens,  
avocado, herb vinaigrette 24

STEAK SALAD\*

Seared filet, avocado, bleu cheese,  
tomatoes,  
bacon, Dijon vinaigrette 25

THAI CHICKEN

Roasted peanuts, crispy wontons, honey-  
lime vinaigrette, peanut sauce 19

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

HOUSE SALAD\*

Rustic croutons, hard boiled egg,  
cucumbers, bacon, tomatoes, cheddar 14

SEAFOOD

GRILLED SALMON\*

Simply grilled or Szechuan style, garlic  
whipped potatoes,  
broccoli 28

PECAN TROUT

Dijon mustard sauce, broccoli, garlic  
whipped potatoes 29

SHRIMP & GRITS

Jumbo cajun sautéed shrimp, bacon,  
Worcestershire  
cream reduction, cheese grits 25

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,  
Southern rice, seasonal vegetable 28

AHI TUNA\*

Sesame crusted, Sriracha aioli, soy ginger  
sherry sauce, sushi rice, baby bok choy 33

SANDWICHES & 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

STEAKHOUSE BURGER\*

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

FRENCH DIP

Baguette, horseradish, parmesan fries 24

MEATLOAF SANDWICH\*

Crispy onion straws, cheese, mayo,  
ketchup 18

TUSCAN CHICKEN

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

VEGGIE BURGER\*

Made in-house, Monterey Jack,  
parmesan fries 17

RIO PASTA

Southwest spices, pepper, chicken 24

BISTRO CHICKEN

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

STEAKS, FILETS & PRIME RIB

STEAK FRITES\*

Sliced hanger steak, sauce béarnaise, crispy shallots 32

RIBEYE STEAK\*

14 oz. 47

NEW YORK STRIP STEAK\*

16 oz. 46

COFFEE-CURED\*

Cured in our signature blend 10 oz. 50

CENTER CUT\*

Petite Cut 44 / Regular Cut 49

PRIME RIB OF BEEF\*

Aged and slow roasted 41



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.

ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Mushroom Madeira Sauce • Béarnaise Sauce\* • Au Poivre Sauce 4 each

Oscar Style: Lump crab, asparagus, Béarnaise sauce\* 13

House, Caesar or Wedge Salad to accompany your entrée 10

SIDES

Au Gratin Potatoes • One Pound Baked Potato • Garlic Whipped Potatoes • Parmesan Fries • Smoked Gouda Mac & Cheese

Sweet Potato Casserole • Broccoli w/ Garlic Butter • Creamed Spinach • Sautéed Asparagus • Seasonal Vegetable • Roasted Wild Mushrooms

+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. Some items served at this establishment may contain imported seafood. Ask for more information. 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.

STARTERS

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

HOT CHICKEN BISCUITS

A Nashville favorite on homemade Southern biscuits 17

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 14

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 17

STEAK EGG ROLLS

Spicy ranch, Chimichurri 19

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon mustard sauce 18

TUNA STACK\*

Hawaiian Ahi, avocado, roasted pineapple, Sriracha aioli, sesame wontons 18

SOUPS & SALADS

Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, Thousand Island, Honey-Lime Vinaigrette

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 12

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 14

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

HOUSE SALAD

Rustic croutons, hard boiled egg, cucumbers, bacon, tomatoes, cheddar 14

CUMBERLAND SALAD

Crispy Chicken, roasted pecans, avocado, tomatoes, bacon, buttermilk ranch 20

STEAK SALAD\*

Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette 26

SEAFOOD

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa, Southern rice, seasonal vegetable 29

PECAN TROUT

Dijon mustard sauce, broccoli, garlic whipped potatoes 30

AHI TUNA\*

Sesame crusted, Sriracha aioli, soy ginger sherry sauce, sushi rice, baby bok choy 34

CEDAR PLANK SALMON\*

Oven roasted, lemon dijon butter, garlic whipped potatoes, broccoli (available simply grilled) 34

SHRIMP & GRITS

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

HONG KONG SEA BASS\*

Grilled, baby bok choy, sushi rice, soy sherry reduction 46

SPECIALTIES

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 27

LOLLIPOP LAMB CHOPS

Rosemary, balsamic vinegar, lemon, chimichurri, garlic whipped potatoes 46

FAMOUS STEAK & BISCUITS\*

Our signature specialty. Seared filet, homemade biscuits, parmesan fries 23

STACKED CHEESEBURGER\*

Two seared patties, pickles, onion, cheese, parmesan fries 19

WILD MUSHROOM MEATLOAF

Madeira 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

STEAKS & PRIME RIB

RIBEYE STEAK\*

14 oz. 48

NEW YORK STRIP STEAK\*

16 oz. 47

BONE-IN “COWBOY CUT” RIBEYE STEAK\*

22 oz. 55

STEAK FRITES\*

Sliced hanger steak, sauce béarnaise, crispy shallots 35

PRIME RIB OF BEEF\*

Aged and slow roasted 42



FILET MIGNON

COFFEE-CURED\*

Cured in our signature blend 10 oz. 52

CENTER CUT\*

Petite Cut 45 / Regular Cut 51

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

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.

ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Mushroom Madeira Sauce • Béarnaise Sauce\* • Au Poivre Sauce • Chimichurri 4 each

Oscar Style: Lump crab, asparagus, Béarnaise sauce\* 13

House, Caesar or Wedge Salad to accompany your entrée 10

SIDES

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

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## WINES WE LOVE & DRINK

CHALK HILL CHARDONNAY – Russian River Valley 14/54  
CRAGGY RANGE *TE MUNA* SAUVIGNON BLANC –  
Martinborough, New Zealand 13/50  
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 13/50  
ARGYLE BRUT SPARKLING WINE – Willamette Valley 40  
ROMBAUER CHARDONNAY – Carneros 72  
AUSTIN HOPE CABERNET SAUVIGNON –  
Paso Robles (*liter bottle*) 16/78  
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

## WHITE WINES

### 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* –  
Martinborough, New Zealand 13/50  
HONIG – Napa Valley 48  
CAKEBREAD CELLARS – Napa Valley 55

### OTHER WHITES & ROSÉ

CHATEAU ‘M DE MINUTY’ 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

## RED WINES

### CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles 12/46  
CH. ST. MICHELLE ‘INDIAN WELLS’ –  
Columbia Valley 13/50  
DAOU – Paso Robles 14/54  
QUILT – Napa Valley 15/58  
AUSTIN HOPE – Paso Robles (*liter bottle*) 16/78  
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

### 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

A TO Z – Oregon 12/46  
ELOUAN – Oregon 13/50  
ANGELS INK – Monterey, California 14/54  
BÖEN – Santa Lucia Highlands 15/58  
LINCOURT – Sta. Rita Hills 40  
MEIOMI – 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  
SEGHECIO – 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

# 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