

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

STONEY RIVER®

STEAKHOUSE AND GRILL

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

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
SEGHESSIO – 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