

# STONEY RIVER®

STEAKHOUSE AND GRILL

## STARTERS

### DEVILED EGGS

Sugar cured bacon, house-made pickle relish 14

### HOT CHICKEN BISCUITS

Nashville favorite, house-made Southern biscuits 16

### STEAK EGG ROLLS

Spicy ranch, chimichurri 19

### CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon mustard sauce 18

### SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

### TUNA STACK\*

Ahi tuna, avocado, roasted pineapple, sriracha aioli, sesame wontons 18

### BOURBON SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

## SOUPS & SALADS

House-made dressings: Bleu Cheese, Honey Mustard, Buttermilk Ranch, 1000 Island, Herb Vinaigrette

Add chicken +8, salmon or shrimp +12

### FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

### NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

### AHI TUNA SALAD\*

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

### THE WEDGE

Bacon, tomatoes, herb vinaigrette, bleu cheese 14

### HOUSE SALAD

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

### CUMBERLAND SALAD

Crispy chicken, roasted pecans, avocado, tomatoes, bacon, buttermilk ranch 19

### CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

### STEAK SALAD\*

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

### SHRIMP LOUIE

Tomatoes, avocado, jumbo shrimp, herb vinaigrette, 1000 Island 24

## SANDWICHES

### FRENCH DIP\*

Thinly sliced ribeye, baguette, horseradish, parmesan fries 26

### BLACKENED SALMON SANDWICH\*

Cut fresh daily, rémoulade, pickles, lettuce, red onion, parmesan fries 20

### STACKED CHEESEBURGER\*

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

### FRENCH ONION BURGER\*

Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 19

### SOUTHERN CRISPY CHICKEN SANDWICH

House-made hot honey, pimento cheese, parmesan fries 18

### FAMOUS STEAK & BISCUITS\*

Seared filet, caramelized onion aioli, house-made biscuits, parmesan fries 23

## STEAKS & PRIME RIB

### RIBEYE STEAK\*

Certified Angus Beef 14 oz. 49

### NEW YORK STRIP STEAK\*

Certified Angus Beef 16 oz. 48

### PRIME RIB OF BEEF\*

Aged and slow roasted 12 oz. 43

### STEAK FRITES\*

Sliced hanger steak, sauce béarnaise, crispy shallots 32



All Filets Mignons, Steaks, and Prime Rib are served with your choice of Au Gratin Potatoes, Whipped Potatoes, Parmesan Fries or our One Pound Potato.

## FILET MIGNON

### COFFEE-CURED\*

Cured in our signature blend 10 oz. 52

### CENTER CUT\*

Petite Cut 7 oz. 46  
Regular Cut 10 oz. 51

## ACCOMPANIMENTS

### SAUCES

Truffle Butter	4	Béarnaise	4
Chimichurri	4	Mushroom Madeira	4
Au Poivre	4		

Trio 10

### SPECIALTY

Oscar Style	12
Bleu Cheese Encrusted	4

## SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 9

### WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes, broccoli 24

### BISTRO CHICKEN

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

### AHI TUNA\*

Sesame crusted, sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 33

### SZECHUAN SALMON\*

Oven roasted Faroe Islands cold water salmon, Thai barbeque sauce, whipped potatoes, broccoli (available simply grilled) 28

### PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli, whipped potatoes 29

### NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa, sushi rice, asparagus 28

### SHRIMP & GRITS

Jumbo Cajun sautéed shrimp, bacon, Worcestershire cream reduction, cheese grits 27

### PASTA PESCATORE

Roasted red pepper cream sauce, crab, shrimp, spinach 24

### TUSCAN CHICKEN

Sautéed, goat cheese, sundried tomatoes, beurre blanc, whipped potatoes, broccoli 27

## SIDES

Au Gratin Potatoes  
One Pound Baked Potato  
Potato Wedges  
Whipped Potatoes

Caramelized Onion Whipped Potatoes  
Cream Corn Brûlée  
Broccoli w/ Garlic Butter  
Creamed Spinach

Sautéed Asparagus  
Smoked Gouda Mac & Cheese  
Sweet Potato Casserole  
Parmesan Truffle French Fries

## STARTERS

### DEILED EGGS

Sugar cured bacon, house-made pickle relish 14

### STEAK EGG ROLLS

Spicy ranch, chimichurri 19

### CRAB CAKE

Pan seared, roasted pineapple salsa,  
Dijon mustard sauce 18

### SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 17

### TUNA STACK\*

Ahi tuna, avocado, roasted pineapple,  
sriracha aioli, sesame wontons 18

### HOT CHICKEN BISCUITS

Nashville favorite, house-made  
Southern biscuits 17

### JUMBO SHRIMP COCKTAIL

Old Bay shrimp, cocktail sauce,  
lemon aioli 20

### BOURBON SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

## SOUPS & SALADS

House-made dressings: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, 1000 Island  
Add chicken +8, salmon or shrimp +12

### FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 12

### NEW ENGLAND LOBSTER BISQUE

Sherry garnish 14

### CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

### THE WEDGE

Bacon, tomatoes, herb vinaigrette,  
bleu cheese 14

### HOUSE SALAD

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

### STEAK SALAD\*

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

### SHRIMP LOUIE

Tomatoes, avocado, jumbo shrimp, herb  
vinaigrette, 1000 Island 24

## STEAKS & PRIME RIB

### RIBEYE STEAK\*

14 oz. 50

### NEW YORK STRIP STEAK\*

16 oz. 49

### PRIME RIB OF BEEF\*

12 oz. 44

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

22 oz. 57

### STEAK FRITES\*

Sliced hanger steak, sauce béarnaise, crispy shallots 35



## FILET MIGNON

### COFFEE-CURED\*

Cured in our signature blend  
10 oz. 54

### CENTER CUT\*

Petite Cut 7 oz. 47  
Regular Cut 10 oz. 53

### ACCOMPANIMENTS

#### SAUCES

Truffle Butter	4	Béarnaise	4
Chimichurri	4	Mushroom Madeira	4
Au Poivre	4		

Trio 10

#### SPECIALTY

Oscar Style	12
Crab Cake	16
Bleu Cheese Encrusted	4

All Filets Mignons, Steaks, and Prime Rib are served with your choice of Au Gratin Potatoes, Whipped Potatoes, Parmesan Fries or our One Pound Potato.

## SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 10

### SHRIMP & GRITS

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

### NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,  
sushi rice, asparagus 29

### PASTA PESCATORE

Roasted red pepper cream sauce, crab,  
shrimp, spinach 29

### AHI TUNA\*

Sesame crusted, sriracha aioli, soy ginger  
sherry sauce, sushi rice, spinach 34

### FAMOUS STEAK & BISCUITS\*

Seared filet, caramelized onion aioli,  
house-made biscuits, parmesan fries 26

### DOUBLE BONE PORK CHOP\*

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

### CEDAR PLANK SALMON\*

Oven roasted Faroe Islands cold water salmon,  
lemon Dijon butter, whipped potatoes,  
broccoli (available simply grilled) 34

### TUSCAN CHICKEN

Sautéed, goat cheese,  
sundried tomatoes, beurre blanc,  
whipped potatoes, broccoli 28

### PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli,  
whipped potatoes 30

### WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes, broccoli 27

### FRENCH ONION BURGER\*

Gruyère, caramelized onions, arugula,  
1000 Island, parmesan fries 20

### LOLLIPOP LAMB CHOPS\*

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

### BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper  
sauce, whipped potatoes, broccoli 28

## SIDES

Au Gratin Potatoes  
One Pound Baked Potato  
Potato Wedges  
Whipped Potatoes

Caramelized Onion Whipped Potatoes  
Cream Corn Brûlée  
Broccoli w/ Garlic Butter  
Creamed Spinach

Sautéed Asparagus  
Smoked Gouda Mac & Cheese  
Sweet Potato Casserole  
Parmesan Truffle French Fries

## 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*) 18/88  
BÖEN *BY BELLE GLOS* PINOT NOIR –  
California 14/54  
HALL CABERNET SAUVIGNON – Napa Valley 75  
ENROUTE ‘LES POMMIERS’ PINOT NOIR –  
Russian River Valley 82  
THE PRISONER RED BLEND – California 82

## WHITE WINES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 12/46  
MUMM NAPA ‘BRUT PRESTIGE’ – California 13/50  
GLORIA FERRER ROSÉ – Carneros 14/54  
ARGYLE BRUT – Willamette Valley 40  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 130  
DOM PERIGNON BRUT – France 300

### CHARDONNAY

MER SOLEIL SILVER ‘UNOAKED’ – Monterey 12/46  
CHALK HILL – Russian River Valley 14/54  
LOUIS LATOUR ‘GRAND ARDECHE’ – France 15/58  
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 MIRAVAL ROSÉ – Côtes de Provence 14/54  
AIX ROSÉ – Coteaux d'Aix-en-Provence, France 15/58  
DR. LOOSEN ‘DR. L’ RIESLING – Mosel, Germany 12/46  
LUCIEN ALBRECHT *RESERVE* RIESLING –  
Alsace, France 13/50  
BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 12/46  
TOMMASI ‘LE ROSSE’ PINOT GRIGIO –  
Veneto, Italy 13/50  
FIRESTONE RIESLING – Santa Ynez Valley 35

## RED WINES

### CABERNET SAUVIGNON

THREADCOUNT *BY QUILT* – California 12/46  
ST. FRANCIS – Sonoma County 16/62  
AUSTIN HOPE – Paso Robles (*liter bottle*) 18/88  
THREE RIVERS – Columbia Valley 40  
ROTH *ESTATE* – Alexander Valley 50  
STARMONT – Napa Valley 52  
DAOU – Paso Robles 54  
QUILT – Napa Valley 58  
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 ‘SIX STACK’ – North Coast 14/54  
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

BÖEN *BY BELLE GLOS* – California 14/54  
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 15/58  
SIDURI – Willamette Valley 16/62  
LINCOURT – Sta. Rita Hills 40  
FOLEY *ESTATE* – Sta. Rita Hills 70  
GARY FARRELL – Russian River Valley 72  
ENROUTE ‘LES POMMIERS’ – Russian River Valley 82  
BELLE GLOS ‘DAIRYMAN’ – Russian River Valley 95  
ARGYLE ‘NUTHOUSE’ – Eola-Amity Hills, Oregon 97

### ZINFANDEL

SEGHESSIO – Sonoma County 14/54  
SALDO – California 15/58  
FROG’S LEAP – Napa Valley 60  
ROBERT BIALE ‘BLACK CHICKEN’ – Napa Valley 75

### OTHER INTERESTING REDS

ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 12/46  
INDIA INK *BY KULETO* – Napa Valley 14/54  
PENFOLDS ‘BIN 28’ SHIRAZ – Australia 17/66  
DON NICANOR ‘NIETO SENETINER’ MALBEC –  
Argentina 42  
THE PRISONER RED BLEND – California 82

STONEY RIVER®  
STEAKHOUSE AND GRILL

Corkage fee, \$25

# STONEY RIVER®

STEAKHOUSE AND GRILL

## BRUNCH FEATURES

### **LOBSTER AVOCADO TOAST 24**

Cold water Maine lobster, Hass avocado, whole grain toast, over easy eggs, parmesan encrusted tomatoes

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

Roasted tenderloin, over easy eggs, hollandaise, country potatoes

### **SMOKED SALMON BENEDICT 17**

Smoked salmon, over easy eggs, English muffin, hollandaise, country potatoes

### **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, cheese, 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

# 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