

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

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STARTERS

DEVEILED 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

	6oz	9oz	BTL
CHALK HILL CHARDONNAY – Russian River Valley	14	18	54
Craggy Range <i>TE MUNA</i> SAUVIGNON BLANC – Martinborough, New Zealand	13	17	50
CHATEAU MIRAVAL ROSÉ – Côtes de Provence	13	17	50
ARGYLE BRUT SPARKLING WINE – Willamette Valley			40
ROMBAUER CHARDONNAY – Carneros			72
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle)	18	22	88
BÖEN <i>BY BELLE GLOS</i> PINOT NOIR – California	14	18	54
HALL CABERNET SAUVIGNON – Napa Valley			75
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley			82
THE PRISONER RED BLEND – California			82

WHITE WINES

	6oz	9oz	BTL
CHAMPAGNE & SPARKLING			
LA MARCA PROSECCO – DOC Veneto	12	16	46
MUMM NAPA 'BRUT PRESTIGE' – California	13	17	50
GLORIA FERRER ROSÉ – Carneros	14	18	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	16	46
CHALK HILL – Russian River Valley	14	18	54
LOUIS LATOUR 'GRAND ARDECHE' – France	15	19	58
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills			45
ZD – California			60
FERRARI-CARANO <i>RESERVE</i> – Carneros, Napa Valley			65
GARY FARRELL – Russian River Valley			65
FRANK FAMILY – Napa Valley			68
ROMBAUER – Carneros			72
CAKEBREAD CELLARS – Napa Valley			80
PLUMPJACK <i>RESERVE</i> – Napa Valley			85
CHALK HILL <i>ESTATE BOTTLED</i> – Chalk Hill			90

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand	12	16	46
Craggy Range <i>TE MUNA</i> – New Zealand	13	18	50
HONIG – Napa Valley			48
CAKEBREAD CELLARS – Napa Valley			55

OTHER WHITES & ROSÉ

CHATEAU MIRAVAL ROSÉ – Côtes de Provence	14	18	54
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	19	58
DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany	12	16	46
LUCIEN ALBRECHT <i>RESERVE</i> RIESLING – Alsace, France	13	17	50
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy	12	16	46
TOMMASI 'LE ROSSE' PINOT GRIGIO – Veneto, Italy	13	17	50
FIRESTONE RIESLING – Santa Ynez Valley			35

RED WINES

	6oz	9oz	BTL
CABERNET SAUVIGNON & CABERNET BLENDS			
THREADCOUNT <i>BY QUILT</i> – California	12	16	46
ST. FRANCIS – Sonoma County	16	20	62
AUSTIN HOPE – Paso Robles (liter bottle)	18	22	88
THREE RIVERS – Columbia Valley			40
ROTH <i>ESTATE</i> – 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 <i>ESTATE RED</i> – Chalk Hill			100
CAYMUS VINEYARDS – Napa Valley			135
CADE <i>HOWELL MOUNTAIN</i> – 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	16	46
MARKHAM 'SIX STACK' – North Coast	14	18	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 <i>BY BELLE GLOS</i> – California	14	18	54
ARGYLE 'BLOOMHOUSE' – Willamette Valley	15	19	58
SIDURI – Willamette Valley	16	20	62
LINCOURT – Sta. Rita Hills			40
FOLEY <i>ESTATE</i> – 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

SEGHEGIO – Sonoma County	14	18	54
SALDO – California	15	19	58
FROG'S LEAP – Napa Valley			60
ROBERT BIALE 'BLACK CHICKEN' – Napa Valley			75

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina	12	16	46
INDIA INK <i>BY KULETO</i> – Napa Valley	14	18	54
PENFOLDS 'BIN 28' SHIRAZ – Australia	16	20	62
DON NICANOR 'NIETO SENETINER' MALBEC – Argentina			42
THE PRISONER RED BLEND – California			82

Corkage fee, \$25.

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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