

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
SPINACH DIP Reggiano cheese, warm tortilla chips 15
TUNA STACK* Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18
WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 18
STEAK ROLLS Chimichurri, spicy ranch 17
HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 15
CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 18
FAMOUS STEAK & BISCUITS* Our signature specialty. Seared filet on homemade biscuits, parmesan fries 20

SOUP & SALADS

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

- FRENCH ONION SOUP 10
NEW ENGLAND LOBSTER BISQUE Sherry garnish 12
HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 13
THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 14
CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 13
STEAK SALAD* Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25
THAI CHICKEN SALAD Roasted peanuts, crispy wontons, honey lime vinaigrette, peanut sauce 18
CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 18
ASIAN AHI TUNA SALAD* Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24

FILET MIGNON

- COFFEE-CURED* Cured in our special blend of coffee, brown sugar and molasses - 10 oz. 48
CENTER CUT* Petite cut 42 / Regular cut 47
MEDALLION TRIO* Bleu Cheese Encrusted, Au Poivre, and Béarnaise 45

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted / Chimichirri, 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.

STEAKS & PRIME RIB

- STEAK FRITES* A Brasserie-style New York Strip steak 31
NEW YORK STRIP STEAK* Extra cut - 16 oz. 44
RIBEYE STEAK* A tender well-marbled cut of aged beef - 14 oz. 45
BONE-IN "COWBOY CUT" RIBEYE STEAK* Well-seasoned, aged beef - 22 oz. 52
PRIME RIB OF BEEF* Aged and slow roasted - 12 oz. 39



SEAFOOD

- FEATURED FISH Selections change daily MKT
NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable 28
CEDAR PLANK SALMON* Oven roasted with lemon dijon butter, garlic whipped potatoes and broccoli (available simply grilled) 33
AHI TUNA* Pan-seared with soy ginger sherry sauce and sautéed spinach 33
PECAN TROUT Dijon mustard sauce, garlic whipped potatoes, and broccoli 29

SPECIALTIES

- FRENCH DIP* Thinly sliced, baguette and horseradish. Served with parmesan fries 23
STACKED CHEESEBURGER* Two seared patties, pickles, onion and cheese. Served with parmesan fries 17
STEAKHOUSE BURGER* Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 18
PRIME RIB SANDWICH* Sliced to order, served au jus. Served with parmesan fries 24
CRISPY CHICKEN SANDWICH* Gruyère cheese, arugula, tomato and lemon aioli. Served with parmesan fries 17
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 25
BISTRO CHICKEN Panko-crust, parmesan cheese, lemon butter caper sauce with garlic whipped potatoes and broccoli 25
BAY STREET CHICKEN FINGERS "Old Savannah" style, with parmesan fries 22
DANISH BABY BACK RIBS BBQ sauce, parmesan fries and cole slaw 31

House, Caesar or Wedge Salad to accompany your entrée 8

SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES ♦ CREAMED SPINACH
GARLIC WHIPPED POTATOES ♦ ONE POUND BAKED POTATO ♦ PARMESAN FRIES ♦ SAUTÉED ASPARAGUS
SEASONAL VEGETABLE ♦ SMOKED GOUDA MAC & CHEESE ♦ WILD MUSHROOMS

*Items are served raw or undercooked. Consuming raw or undercooked meats, 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.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- WENTE *SOUTHERN HILLS* – Livermore Valley, San Francisco Bay 12/46
CH. STE. MICHELLE “INDIAN WELLS” – Columbia Valley 13/50
DAOU – Paso Robles 14/54
HONIG – Napa Valley 16/62
ROTH *ESTATE* – Alexander Valley 48
QUILT – Napa Valley 80
AUSTIN HOPE – Paso Robles 90
CHATEAU MONTELENA – Napa Valley 95
JORDAN – Alexander Valley 98
HALL – Napa Valley 98
ROUND POND – Rutherford, Napa Valley 105
CHALK HILL *ESTATE RED* – Chalk Hill 105
THE PRISONER – Napa Valley 108
NEYERS VINEYARD *NEYERS RANCH* – Napa Valley 110
MINER – Oakville, Napa Valley 130
LANCASTER *ESTATE* – Alexander Valley 135
CAYMUS VINEYARDS – Napa Valley 140
NICKEL & NICKEL *QUICKSILVER* – Napa Valley, Rutherford 168
PAUL HOBBS – Napa Valley 205
SILVER OAK – Napa Valley 245
CAYMUS VINEYARDS “SPECIAL SELECTION” – Napa Valley 270

MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 13/50
FERRARI-CARANO – Sonoma County 45
DUCKHORN VINEYARDS – Napa Valley 95
TWOMEY CELLARS – Napa Valley 100

PINOT NOIR

- LUCKY STAR – California 12/46
ELOUAN – Oregon 13/50
ANGELS INK – Monterey County 14/54
BÖEN – Santa Lucia Highlands 15/58
ETUDE *GRACE BENOSIT RANCH* – Carneros 62
GARY FARRELL – Russian River Valley 72
SLANDER *BY ORIN SWIFT* – California 78
BELLE GLOS “DAIRYMAN” – Russian River Valley 88
BIG TABLE FARM *PELOS SANDBERG VINEYARD* – Eola-Amity Hills 90
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 98
RADIO-COTEAU “LA NEBLINA” – Sonoma Coast 100
FLOWERS – Sonoma Coast 115
KOSTA BROWN *GAP'S CROWN VINEYARD* – Sonoma Coast 225

ZINFANDEL

- PREDATOR “OLD VINE” – Lodi 12/46
SALDO – California 14/54
SEGHEISIO – Sonoma County 52
RIDGE *THREE VALLEYS* – Sonoma County 60

RED WINES CONTINUED...

OTHER INTERESTING REDS

- ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 12/46
INDIA INK *BY KULETO* – Napa Valley 14/54
CHÂTEAU GRAND MOULIN MACQUIN –
AOP Montagne Saint-Emilion, France 14/54
SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 15/58
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 16/62
ROTH *ESTATE* “HERITAGE” – Sonoma County 45
THE PRISONER – California 90

WHITES

CHAMPAGNE & SPARKLING

- ‘84 PROSECCO – Treviso, Italy 12/46
GRUET BRUT – New Mexico 12/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/46
MUMM CUVÉE BRUT ROSÉ – Napa Valley 50
LOUIS ROEDERER BRUT PREMIER – Reims, France 110
VEUVE CLICQUOT YELLOW LABEL – Á Reims France 115
POL ROGER RESERVE – Epernay, France 120

CHARDONNAY

- WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 12/46
CHALK HILL – Russian River Valley 13/50
CHALONE *ESTATE* – Chalone AVA 14/54
ROMBAUER – Carneros 16/62
AU BON CLIMAT – Santa Barbara County 50
FRANK FAMILY – Napa Valley 65
GARY FARRELL – Russian River Valley 68
PATZ & HALL *DUTTON RANCH* – Russian River Valley 75
FLOWERS – Sonoma Coast 100
SHAFER *RED SHOULDER RANCH* – Napa Valley, Carneros District 102
PLUMPJACK *RESERVE* – Napa Valley 105

SAUVIGNON BLANC

- FERRARI-CARANO – Sonoma County 12/46
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 13/50
ROTH *ESTATE* – Russian River Valley 45
HONIG – Napa Valley 50
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

- FLEUR DE MER ROSÉ – Côtes de Provence 12/46
MIRAVAL ROSÉ – Côtes de Provence, France 13/50
CASTELLANO PINOT GRIGIO – Venizie, Italy 12/46
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 13/50
SAINT M RIESLING – Pfalz, Germany 30
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 40

CLASSIC AMERICAN COCKTAILS

THE "TRIANGLE" MARTINI 14

Vitzellen Vodka or Connption Gin : Vermouth : Olives

THE ESSENTIAL *by claire bennett* 13

Tito's Handmade Vodka : Domaine de Canton
Lavender : Citrus

STRAWBERRY FIELDS 13

Tanqueray 10 Gin : St~Germain : Strawberry Jam

THE MATADOR 13

Corazón Blanco Tequila : Lime : Honey

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple

PROSECCO SPRITZER 12

Sparkling Wine : St~Germain : Lemon

THE DRAPER 14

Bulleit Rye : Blood Orange : Honey : Orange Bitters

1885 13

Corazón Blanco Tequila : Mathilde Crème De Cassis
Fresh Lemon Juice : Fever Tree Ginger Beer

BLUE RIDGE BRAMBLE 12

Hendrick's Gin : Chambord : Lemon

GREAT DANE 13

Wheatley Vodka : Grapefruit Juice : Lemon
Candied Rim

THE SAMURAI 13

Suntory Toki Whiskey : Fresh Grapefruit Juice : Fever Tree
TonicOlives and Candied Cherries *by Filthy Food.*

AFTER DINNER COCKTAILS

MINT DAISY 13

Stolichnaya Vanil : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 13

Espresso : Stolichnaya Vanil : Frangelico

LADY GODIVA 12

Hubbard & Cravens Coffee : Grand Marnier
Godiva Dark Liquor

THE CLASSIC 12

Hubbard & Cravens Coffee : Frangelico
Bailey's : Grand Marnier

PORTS

WARRE'S "WARRIOR" 9

WARRE'S OTIMA 10 YR. TAWNY 11

QUINTA DO NOVAL 10 YR. TAWNY 12

WARRE'S OTIMA 20 YR. TAWNY 20

COGNAC & BRANDY

COURVOISIER VSOP 12

REMY MARTIN VSOP 14

REMY MARTIN XO 35

LOCAL DRAFT BEERS \$8

RED OAK AMBER LAGER

Red Oak Brewery

PILSNER

Ponysaurus Brewing, Pilsner

PERNICIOUS

Wicked Weed Brewing, IPA

SEASONAL SELECTION

**Ask about the current Seasonal Selections*

CRAFT BOTTLES \$6

KÖLSCH

White Street Brewing Co.

ROCKET SCIENCE

Fullsteam Brewery

APPALACHIA SESSION IPA

Wicked Weed Brewing

SUNNY LITTLE THING

Sierra Nevada Brewery

SEASONAL LAGER

Red Oak Brewery, Lager

PAYCHECK

Fullsteam Brewery

PEOPLE'S PORTER

Foothills Brewing

BOLD ROCK CIDER

Bold Rock

DOMESTIC & IMPORT

BUD LIGHT 5

BUDWEISER 5

MILLER LIGHT 5

MICHELOB ULTRA 5

STELLA ARTOIS 6

CORONA EXTRA 6

HEINEKEN ZERO *Non-alcoholic* 5

DESSERTS

KEY LIME PIE 11

In a graham cracker crust with fresh whipped cream

FOUR LAYER CHOCOLATE GANACHE CAKE 13

With Tillamook vanilla ice cream and hot fudge

CARROT CAKE 14

Triple-layered, vanilla bean cream cheese icing with
chopped pecans and caramel

CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

STONEY RIVER®
STEAKHOUSE AND GRILL

BRUNCH FEATURES

AVOCADO TOAST 16

Hass Avocado, whole grain toast, over easy eggs, vine ripened tomatoes

FILET AND EGGS* 24

Roasted tenderloin, sunny side up eggs, hollandaise, country potatoes

HOT CHICKEN AND WAFFLE 16

Thick cut bacon, pure maple syrup

SHRIMP AND GRITS 21

Jumbo cajun sautéed shrimp, Worcestershire cream reduction, cheese grits

BRUNCH BURGER* 19

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

CHICKEN BISCUIT 17

Crispy cajun chicken, goat cheese fritter, hot pepper jelly, country potatoes

LOBSTER ROLL 24

Warm Maine lobster, lemon aioli, local signature top split bun, parmesan fries

SIDES 8

Country potatoes ♦ Cheese grits

BRUNCH COCKTAILS

BLOODY MARY 6

Bold spices, Vodka, rosemary

WHITE SANGRIA 6

Sauvignon Blanc, St~Germain, Tuaca

RED SANGRIA 6

Pinot Noir, Brandy, fruit juices

BREAKFAST MARTINI 6

Vodka, orange marmalade, fresh citrus

MIMOSA 6

Fresh squeezed orange juice, Prosecco

BELLINI 6

Fresh peach, Prosecco

CARAFES TO SHARE 15

Mimosa or Bellini