

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.

WINES WE LOVE TO DRINK

CHALK HILL CHARDONNAY – Russian River Valley 13/50

MIRAVAL ROSÉ – Côtes de Provence, France 14/54

FLOWERS CHARDONNAY – Sonoma Coast 100

HONIG SAUVIGNON BLANC – Napa Valley 50

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –

À Reims France 115

DAOU CABERNET SAUVIGNON – Paso Robles 14/54

ELOUAN PINOT NOIR – Oregon 13/50

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 90

ETUDE PINOT NOIR GRACE BENOSIT RANCH – Carneros 62

8 YEARS IN THE DESERT RED BLEND

BY ORIN SWIFT – California 16/62

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 – À 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

MER SOLEIL SILVER – California 14/54

CHALONE ESTATE – Chalone AVA 15/55

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

ROMBAUER – Carneros 95

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 13/50

MIRAVAL ROSÉ – Côtes de Provence, France 14/54

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

STONEY RIVER
STEAKHOUSE AND GRILL

JUSTIN SISSELMAN
General Manager

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

BONANZA OF CAYMUS VINEYARDS – California 15/58

ROTH ESTATE – Alexander Valley 48

QUILT – Napa Valley 80

AUSTIN HOPE – Paso Robles 90

HONIG – Napa Valley 92

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 13/50

MARKHAM – Napa Valley 14/54

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

SLANDER BY ORIN SWIFT – California 78

GARY FARRELL – Russian River Valley 85

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 13/50

SALDO – California 14/54

SEGHESSIO – Sonoma County 52

RIDGE THREE VALLEYS – Sonoma County 60

OTHER INTERESTING REDS

ALTA VISTA "VIVE" MALBEC – Mendoza, Argentina 13/50

INDIA INK BY KULETO – Napa Valley 14/54

CHÂTEAU GRAND MOULIN MACQUIN – 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

CLASSIC AMERICAN COCKTAILS

THE "TRIANGLE" MARTINI 15

Vitzellen Vodka or Connption Gin : Vermouth : Olives

THE ESSENTIAL 14

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

STRAWBERRY FIELDS 14

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 13

Sparkling Wine : St~Germain : Lemon

THE DRAPER 15

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 14

Hendrick's Gin : Chambord : Lemon

GREAT DANE 13

Wheatley Vodka : Grapefruit Juice : Lemon
Candied Rim

THE SAMURAI 14

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

AFTER DINNER COCKTAILS

MINT DAISY 14

Stolichnaya Vanil : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 14

Espresso : Stolichnaya Vanil : Frangelico

LADY GODIVA 13

Hubbard & Cravens Coffee : Grand Marnier
Godiva Dark Liquor

THE CLASSIC 13

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 \$7

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 6

BUDWEISER 6

MILLER LIGHT 6

MICHELOB ULTRA 6

STELLA ARTOIS 7

CORONA EXTRA 7

HEINEKEN ZERO *Non-alcoholic* 6

DESSERTS

KEY LIME PIE 12

In a graham cracker crust with fresh whipped cream

FOUR LAYER CHOCOLATE GANACHE CAKE 14

With Tillamook vanilla ice cream and hot fudge

CARROT CAKE 15

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