

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
CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 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

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. 51
CENTER CUT* Petite cut 44 / Regular cut 50

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted or Bleu Cheese Bacon Butter / Chimichurri, Mushroom Madeira, Béarnaise+ or Au Poivre sauce EACH 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* Brasserie-style New York Strip 34
NEW YORK STRIP STEAK* Extra cut - 16 oz. 46
RIBEYE STEAK* A tender well-marbled cut of aged beef - 14 oz. 47
PRIME RIB OF BEEF* Aged and slow roasted - 12 oz. 42



SEAFOOD

- 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
SHRIMP & GRITS Jumbo cajun sautéed shrimp, bacon, Worcestershire cream reduction, cheese grits 29
LOBSTER ROLL Cold water Maine lobster, lemon aioli, top split bun, parmesan fries 24

SPECIALTIES

- FRENCH DIP* Thinly sliced, baguette, horseradish, parmesan fries 25
FAMOUS STEAK & BISCUITS* Our signature specialty. Seared filet on homemade biscuits, parmesan fries 21
STACKED CHEESEBURGER* Two seared patties, pickles, onion, cheese, parmesan fries 17
STEAKHOUSE BURGER* Gruyère, caramelized onions, Thousand Island dressing, parmesan fries 18
PRIME RIB SANDWICH* Sliced to order, served au jus, parmesan fries 25
CRISPY CHICKEN SANDWICH* Gruyère cheese, arugula, tomato and lemon aioli, parmesan fries 17
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes, broccoli 25
BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon butter caper sauce, garlic whipped potatoes, broccoli 25
TUSCAN CHICKEN Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 25
BAY STREET CHICKEN FINGERS "Old Savannah" style, parmesan fries 22
DANISH BABY BACK RIBS BBQ sauce, parmesan fries, coleslaw 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 ♦ CREAM CORN BRÛLÉE

+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.

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 13

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

STEAK ROLLS

Spicy ranch, Chimichurri 18

CRAB CAKE

Pan seared, fresh mango jalapeño salsa, Dijon mustard sauce 18

TUNA STACK*

Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18

HOT CHICKEN BISCUITS

A Nashville favorite on homemade Southern biscuits 16

SOUPS & SALADS

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

HOUSE SALAD

Rustic croutons, hard boiled egg, cucumbers, hickory-smoked bacon, vine ripened tomatoes, cheddar 14

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

STEAK SALAD*

Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 26

CUMBERLAND SALAD

Crispy Chicken, roasted pecans, avocado, vine-ripened tomatoes, hickory-smoked bacon, buttermilk ranch 20

DRESSINGS MADE IN-HOUSE:

Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, Thousand Island, Honey-Lime Vinaigrette

+These items may be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 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.

STONEY RIVER®

STEAKHOUSE AND GRILL

STEAKS & PRIME RIB

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.

RIBEYE STEAK*

14 oz. 47

NEW YORK STRIP STEAK*

16 oz. 46

BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 54

STEAK FRITES*

Brasserie Style New York Strip 34

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 42

FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 51

CENTER CUT*

Petite Cut 44 / Regular Cut 50

MEDALLION TRIO*

Bleu cheese encrusted, Au Poivre, and Béarnaise 45

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared Crab Cake, Dijon mustard sauce 46

ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Chimichurri • Mushroom Madeira Sauce • Béarnaise Sauce*
Au Poivre Sauce • Bleu Cheese Bacon Butter 4 each

OSCAR STYLE: Lump crab, asparagus, Béarnaise sauce* 13

All of our steaks are seasoned with our special seasoning blend, grilled in a 1600° Montague broiler.

House, Caesar or Wedge Salad to accompany your entrée 10

SEAFOOD

NOLA GRILLED SHRIMP

Seasoned jumbo gulf shrimp, mango salsa, Southern rice, seasonal vegetable 29

CEDAR PLANK SALMON*

Oven roasted, lemon dijon butter, garlic whipped potatoes, broccoli (available simply grilled) 33

PECAN TROUT

Dijon mustard sauce, broccoli, garlic whipped potatoes 30

HONG KONG SEA BASS*

Grilled, sautéed spinach, sushi rice, soy sherry reduction 46

AHI TUNA*

Pan seared with soy ginger sherry sauce and steamed broccoli 34

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

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 26

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 26

TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 26

BAY STREET CHICKEN FINGERS

"Old Savannah" style, parmesan fries, Southern slaw 23

DOUBLE CUT LAMB CHOPS

House marinade, chimichurri, garlic whipped potatoes 46

BARBECUE DANISH BABY BACK RIBS

BBQ Sauce, parmesan fries, Southern slaw 32

SIDES

Au Gratin Potatoes • One Pound Baked Potato • Garlic Whipped Potatoes
Parmesan Fries • Carmelized Onion Whipped Potatoes
Smoked Gouda Mac & Cheese • Cream Corn Brûlée
Broccoli w/ Garlic Butter • Creamed Spinach • Sautéed Asparagus
Seasonal Vegetable • Roasted Wild Mushrooms

RED WINES

CABERNET SAUVIGNON

WENTE <i>SOUTHERN HILLS</i> – Livermore Valley, San Francisco Bay	12/46
CH. STE. MICHELLE “INDIAN WELLS” – Columbia Valley	13/50
DAOU – Paso Robles	14/54
BONANZA OF <i>CAYMUS VINEYARDS</i> – California	15/58
ROTH <i>ESTATE</i> – 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 <i>ESTATE RED</i> – Chalk Hill	105
THE PRISONER – Napa Valley	108
NEYERS VINEYARD <i>NEYERS RANCH</i> – Napa Valley	110
MINER – Oakville, Napa Valley	130
LANCASTER <i>ESTATE</i> – Alexander Valley	135
CAYMUS VINEYARDS – Napa Valley	140
NICKEL & NICKEL <i>QUICKSILVER</i> – Napa Valley, Rutherford	168
PAUL HOBBS – Napa Valley	205
SILVER OAK – Napa Valley	245
CAYMUS VINEYARDS “SPECIAL SELECTION” – Napa Valley	270

ZINFANDEL

PREDATOR “OLD VINE” – Lodi	13/50
SALDO – California	14/54
SEGHESIO – Sonoma County	52
RIDGE <i>THREE VALLEYS</i> – Sonoma County	60

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina	13/50
INDIA INK <i>BY KULETO</i> – Napa Valley	14/54
CHÂTEAU GRAND MOULIN MACQUIN – France	14/54
SHINAS <i>ESTATE</i> “THE GUILTY” SHIRAZ – Victoria, Australia	15/58
8 YEARS IN THE DESERT <i>BY ORIN SWIFT</i> – California	16/62
ROTH <i>ESTATE</i> “HERITAGE” – Sonoma County	45
THE PRISONER – California	90

RED WINES CONTINUED...

PINOT NOIR

LUCKY STAR – California	12/46
ELOUAN – Oregon	13/50
ANGELS INK – Monterey County	14/54
BÖEN – Santa Lucia Highlands	15/58
ETUDE <i>GRACE BENOSIT RANCH</i> – Carneros	62
SLANDER <i>BY ORIN SWIFT</i> – California	78
GARY FARRELL – Russian River Valley	85
BELLE GLOS “DAIRYMAN” – Russian River Valley	88
BIG TABLE FARM <i>PELOS SANDBERG VINEYARD</i> – Eola-Amity Hills	90
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley	98
RADIO-COTEAU “LA NEBLINA” – Sonoma Coast	100
FLOWERS – Sonoma Coast	115
KOSTA BROWN <i>GAP’S CROWN VINEYARD</i> – Sonoma Coast	225

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

WINES WE LOVE & 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 – Á 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 <i>GRACE BENOSIT RANCH</i> – Carneros	62
8 YEARS IN THE DESERT RED BLEND <i>BY ORIN SWIFT</i> – California	16/62

Corkage fee, \$25

WHITE WINES

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 <i>ESTATE GROWN</i> – Livermore Valley, San Francisco Bay	12/46
CHALK HILL – Russian River Valley	13/50
MER SOLEIL SILVER – California	14/54
CHALONE <i>ESTATE</i> – Chalone AVA	15/55
AU BON CLIMAT – Santa Barbara County	50
FRANK FAMILY – Napa Valley	65
GARY FARRELL – Russian River Valley	68
PATZ & HALL <i>DUTTON RANCH</i> – Russian River Valley	75
ROMBAUER – Carneros	95
FLOWERS – Sonoma Coast	100
SHAFFER <i>RED SHOULDER RANCH</i> – Napa Valley, Carneros District	102
PLUMPJACK <i>RESERVE</i> – Napa Valley	105

SAUVIGNON BLANC

FERRARI-CARANO – Sonoma County	12/46
Craggy Range <i>TE MUNA ROAD</i> – Martinborough, New Zealand	13/50
ROTH <i>ESTATE</i> – 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

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 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

STONEY RIVER BREAKFAST SKILLET 18

Scrambled eggs, thick cut bacon, cheddar cheese, hollandaise, country potatoes, green onions, multigrain toast

BRUNCH BURGER* 19

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

LOBSTER ROLL 24

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

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