

STARTERS

DEVILED EGGS

Sugar cured bacon,
homemade pickle relish 13

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

STEAK EGG ROLLS

Spicy ranch, Chimichurri 18

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

HOT CHICKEN BISCUITS

Our version of a Nashville favorite on a
homemade Southern biscuit 15

TUNA STACK*

Hawaiian Ahi, avocado, roasted pineapple,
Sriracha aioli, sesame wontons 18

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 18

SOUPS & SALADS

Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, Thousand Island, Cilantro Vinaigrette
Add chicken +6, salmon or shrimp +10

FRENCH ONION SOUP

Caramelized onions, crouton,
Gruyère 10

THE WEDGE

Iceberg, bacon, tomatoes,
bleu cheese 14

STEAK SALAD*

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

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 13

THAI KAI SALAD

Grilled chicken, mixed greens, peanuts, cilantro
vinaigrette, Thai peanut sauce 18

HOUSE SALAD

Rustic croutons, hard boiled egg, cucumbers,
bacon, vine ripened tomatoes, cheddar 13

AHI TUNA SALAD*

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

CUMBERLAND SALAD

Crispy chicken, roasted pecans, avocado,
tomatoes, bacon, buttermilk ranch 18

SANDWICHES

All sandwiches are served with parmesan fries.

STEAKHOUSE BURGER*

Gruyère, carmelized onions,
thousand island dressing 18

SOUTHERN CRISPY
CHICKEN SANDWICH

House made hot honey, pimento cheese 18

STACKED CHEESEBURGER*

Two seared patties, pickles, onion,
cheese 17

FRENCH DIP

Thinly sliced, baguette and horseradish 25

FAMOUS STEAK & BISCUITS*

Seared filet, homemade biscuits 23

MEATLOAF SANDWICH

Crispy onion straws, cheese, mayo, ketchup 17

SEAFOOD & SPECIALTIES

SZECHUAN SALMON*

Thai barbeque sauce, garlic whipped potatoes,
broccoli (available simply grilled) 28

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,
Southern rice seasonal vegetable 29

TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato,
beurre blanc, garlic whipped potatoes,
broccoli 25

HAWAIIAN AHI TUNA*

Pan-seared, soy ginger sherry sauce,
sushi rice, baby bok choy 34

SHRIMP & GRITS

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

BAY STREET CHICKEN FINGERS

“Old Savannah” style, parmesan fries 23

PECAN TROUT

Dijon mustard sauce, broccoli,
garlic whipped potatoes 29

BARBECUE DANISH BABY BACK RIBS

BBQ sauce, parmesan fries,
Southern slaw 32

BISTRO CHICKEN

Panko crusted, parmesan cheese,
lemon caper sauce,
garlic whipped potatoes, broccoli 25

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 48

NEW YORK STRIP STEAK*

16 oz. 47

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 42

STEAK FRITES*

Brasserie Style New York Strip 35



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 52

CENTER CUT*

Petite Cut 7 oz. 45 / 10 oz. 51

All of our steaks are seasoned with our special seasoning blend, grilled in a 1600° Montague broiler. All Filet Mignons, Steaks, and Prime Rib are served with your choice of side.

House, Caesar or Wedge Salad to accompany your entrée 8

SIDES

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

STARTERS

STEAK EGG ROLLS

Spicy ranch, Chimichurri 19

HOT CHICKEN BISCUITS

Our version of a Nashville favorite on a
homemade Southern biscuit 16

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 14

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 17

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon
mustard sauce 19

TUNA STACK*

Hawaiian Ahi, roasted pineapple,
Sriracha aioli, sesame wontons 19

SOUPS & SALADS

Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, Thousand Island, Cilantro Vinaigrette

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 14

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

HOUSE SALAD

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

STEAK SALAD*

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

CUMBERLAND SALAD

Crispy chicken, roasted pecans, avocado,
tomatoes, hickory-smoked bacon,
buttermilk ranch 20

SEAFOOD

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,
Southern rice, seasonal vegetable 30

HAWAIIAN AHI TUNA*

Pan-seared, soy ginger sherry sauce,
sushi rice, baby bok choy 35

HONG KONG SEA BASS*

Grilled, baby bok choy, sushi rice, soy sherry
reduction 46

CEDAR PLANK SALMON*

Oven roasted, lemon dijon butter, garlic
whipped potatoes,
broccoli (available simply grilled) 34

SHRIMP & GRITS

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

PECAN TROUT

Dijon mustard sauce, broccoli,
garlic whipped potatoes 30

SPECIALTIES

STACKED CHEESEBURGER*

Two seared patties, pickles, onion, cheese,
parmesan fries 19

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes,
broccoli 27

BARBECUE DANISH BABY BACK RIBS

BBQ sauce, parmesan fries, Southern slaw 33

TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato,
beurre blanc, garlic whipped potatoes,
broccoli 27

BISTRO CHICKEN

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

LOLLIPOP LAMB CHOPS

Rosemary, balsamic vinegar, lemon,
chimichurri, garlic whipped potatoes 47

BAY STREET CHICKEN FINGERS

“Old Savannah” style, parmesan fries,
Southern slaw 24

FAMOUS STEAK & BISCUITS*

Seared filet, homemade biscuits,
parmesan fries 23

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 49

NEW YORK STRIP STEAK*

16 oz. 48

BONE-IN “COWBOY CUT” RIBEYE STEAK*

22 oz. 56

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 43

STEAK FRITES*

Brasserie Style New York Strip 35



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 52

CENTER CUT*

Petite Cut 46 / Regular Cut 52

MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 48

TURF AND TIDE*

Filet medallions, jumbo shrimp, Dijon beurre blanc sauce 48

FILET MEDALLIONS & CRAB CAKE*

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

*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.*

ACCOMPANIMENTS FOR FILETS & STEAKS

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

Oscar Style: Lump crab, asparagus, Béarnaise sauce* 13

House, Caesar or Wedge Salad to accompany your entrée 10

SIDES

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

+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. Some items served at this establishment may contain imported seafood. Ask for more information. 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 & DRINK

CHALK HILL CHARDONNAY – Russian River Valley 13/50
MIRAVAIL ROSÉ – Côtes de Provence, France 14/54
FLOWERS CHARDONNAY – Sonoma Coast 100
HONIG SAUVIGNON BLANC – Napa Valley 50
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –
 Â Reims France 115
DAOU CABERNET SAUVIGNON – Paso Robles 14/54
ELOUAN PINOT NOIR – Oregon 13/50
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 90
ETUDE GRACE BENOSIT RANCH PINOT NOIR –
 Carneros 62
8 YEARS IN THE DESERT BY ORIN SWIFT RED BLEND –
 California 16/62

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 – Â 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
HONIG – Napa Valley 50
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 13/50
MIRAVAIL ROSÉ – Côtes de Provence, France 14/54
CASTELLANO PINOT GRIGIO – Venizie, Italy 12/46
SCHLOSS VOLLRADS RIESLING –
 Rhinegau, Germany 13/50
CHATEAU STE. MICHELLE RIESLING –
 Columbia Valley 30
MARCO FELLUGA PINOT GRIGIO –
 Collio, Italy 40

Corkage fee, \$25

STONEY RIVER®
STEAKHOUSE AND GRILL

RED WINES

CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles 12/46
CHATEAU 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
TWO MEY CELLARS – Napa Valley 100

PINOT NOIR

A TO Z – Oregon 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
SEGHEISIO – 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
PENFOLDS ‘BIN 28’ SHIRAZ –
 South Australia, Australia 16/62
8 YEARS IN THE DESERT BY ORIN SWIFT – California 16/62
ROTH ESTATE “HERITAGE” – Sonoma County 45
THE PRISONER – California 90

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