

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 +8, salmon or shrimp +12*

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\*

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

JUMBO FRIED SHRIMP

Rémoulade, cocktail sauce, parmesan fries 29

SHRIMP & GRITS

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

BARBECUE DANISH BABY BACK RIBS

BBQ sauce, parmesan fries,  
Southern slaw 32

TUSCAN CHICKEN

Sautéed, goat cheese, sundried tomatoes,  
beurre blanc, garlic whipped potatoes,  
broccoli 28

BAY STREET CHICKEN FINGERS

“Old Savannah” style, parmesan fries 24

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli,  
garlic whipped potatoes 29

BISTRO CHICKEN

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

STEAKS & PRIME RIB

RIBEYE STEAK\*

14 oz. 50

NEW YORK STRIP STEAK\*

16 oz. 49

PRIME RIB OF BEEF\*

Aged and slow roasted 12 oz. 43

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 / 10 oz. 53

*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 9

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\*

Ahi tuna, 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 28

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

AHI TUNA\*

Sesame crusted, Sriracha aioli, 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 ENCRUSTED 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

SHRIMP SCAMPI PASTA

Jumbo shrimp, garlic cream sauce,  
spinach, tomatoes 29

TUSCAN CHICKEN

Sautéed, goat cheese, sundried tomatoes,  
beurre blanc, garlic whipped potatoes,  
broccoli 28

BISTRO CHICKEN

Panko crusted, parmesan cheese,  
lemon caper sauce, garlic whipped potatoes,  
broccoli 28

BARBECUE DANISH BABY BACK RIBS

BBQ sauce, parmesan fries, Southern slaw 33

LOLLIPOP LAMB CHOPS

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

BAY STREET CHICKEN FINGERS

“Old Savannah” style, parmesan fries,  
Southern slaw 26

FAMOUS STEAK & BISCUITS\*

Seared filet, homemade biscuits,  
parmesan fries 25

STEAKS & PRIME RIB

RIBEYE STEAK\*

14 oz. 51

NEW YORK STRIP STEAK\*

16 oz. 50

BONE-IN “COWBOY CUT” RIBEYE STEAK\*

22 oz. 58

PRIME RIB OF BEEF\*

Aged and slow roasted 12 oz. 43

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 48 / Regular Cut 54

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\* • 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  
MIRAVAL 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  
BÖEN PINOT NOIR – California 14/54  
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  
MIRAVAL 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  
TWOMEY CELLARS – Napa Valley 100

## PINOT NOIR

A TO Z – Oregon 12/46  
ANGELS INK – Monterey County 14/50  
BÖEN – California 14/54  
ELOUAN – Oregon 45  
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  
SEGHECIO – 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  
THE PRISONER RED BLEND – California 16/62  
ROTH ESTATE “HERITAGE” – Sonoma County 45  
8 YEARS IN THE DESERT BY ORIN SWIFT – California 62

# 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