

STARTERS

STEAK EGG ROLLS Spicy ranch, chimichurri 18	HOT CHICKEN BISCUITS Nashville favorite, house-made Southern biscuits 15	CRAB CAKE Pan seared, roasted pineapple salsa, Dijon mustard sauce 18
DEVILED EGGS Sugar cured bacon, house-made pickle relish 14	BOURBON SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 18	TUNA STACK* Ahi tuna, roasted pineapple, sriracha aioli, sesame wontons 18
SPINACH & ARTICHOKE DIP Reggiano cheese, warm tortilla chips 16		

SOUPS & SALADS

House-made dressings: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, 1000 Island
Add chicken +8, salmon or shrimp +12

FRENCH ONION SOUP Caramelized onions, crouton, Gruyère 11	THE WEDGE Bacon, tomatoes, herb vinaigrette, bleu cheese 14	STEAK SALAD* Seared filet, avocado, bleu cheese, vine ripened tomatoes, Dijon vinaigrette, buttermilk ranch 25
NEW ENGLAND LOBSTER BISQUE Sherry garnish 13	CLASSIC CAESAR SALAD Parmesan cheese, rustic croutons 14	CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, tomatoes, bacon, buttermilk ranch 18
HOUSE SALAD Rustic croutons, hard boiled egg, cucumbers, bacon, vine ripened tomatoes, cheddar 14	AHI TUNA SALAD* Seared rare, artisan greens, avocado, herb vinaigrette 24	

SANDWICHES

FRENCH ONION BURGER* Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 18	SOUTHERN CRISPY CHICKEN SANDWICH House-made hot honey, pimento cheese, parmesan fries 18	FAMOUS STEAK & BISCUITS* Seared filet, caramelized onion aioli, house-made biscuits, parmesan fries 23
STACKED CHEESEBURGER* Two seared patties, pickles, onion, cheese, parmesan fries 17		FRENCH DIP* Thinly sliced ribeye, baguette and horseradish, parmesan fries 25

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*		CENTER CUT*	
Cured in our signature blend		Petite Cut 7 oz. 47	
10 oz. 54		Regular Cut 10 oz. 53	
ACCOMPANIMENTS			
SAUCES		<i>Trio 10</i>	SPECIALTY
Truffle Butter	4	Béarnaise	4
Chimichurri	4	Mushroom Madeira	4
Au Poivre	4		
SPECIALTY			
		Oscar Style	12
		Bleu Cheese Encrusted	4
<i>All Filets Mignons, Steaks, and Prime Rib are served with your choice of Au Gratin Potatoes, Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.</i>			

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 9

AHI TUNA* Sesame crusted, sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34	NOLA GRILLED SHRIMP Blackened shrimp, roasted pineapple salsa, sushi rice, asparagus 29	TUSCAN CHICKEN Sautéed, goat cheese, sundried tomato, beurre blanc, whipped potatoes, broccoli 28
BISTRO CHICKEN Panko crusted, parmesan cheese, broccoli, lemon caper sauce, whipped potatoes 27	PECAN ENCRUSTED TROUT Dijon mustard sauce, broccoli, whipped potatoes 29	BARBECUE DANISH BABY BACK RIBS Dry rub, BBQ sauce, parmesan fries, Southern slaw 32
BAY STREET CHICKEN FINGERS “Old Savannah” style, Southern slaw, parmesan fries 24	PASTA PESCATORE Roasted red pepper cream sauce, crab, shrimp, spinach 26	SZECHUAN SALMON* Oven roasted Faroe Islands cold water salmon, Thai barbeque sauce, whipped potatoes, broccoli (available simply grilled) 28
WILD MUSHROOM MEATLOAF Madeira sauce, whipped potatoes, broccoli 24		

SIDES

Au Gratin Potatoes One Pound Baked Potato Potato Wedges Whipped Potatoes	Caramelized Onion Whipped Potatoes Cream Corn Brûlée Broccoli w/ Garlic Butter Creamed Spinach	Sautéed Asparagus Smoked Gouda Mac & Cheese Southern Slaw Parmesan Truffle French Fries
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STARTERS

- STEAK EGG ROLLS

Spicy ranch, chimichurri 19
- DEVILED EGGS

Sugar cured bacon, house-made pickle relish 14
- SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 17
- HOT CHICKEN BISCUITS

Nashville favorite, house-made
Southern biscuits 16
- BOURBON 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

House-made dressings: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, 1000 Island
Add chicken +8, salmon or shrimp +12

- FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11
- NEW ENGLAND
LOBSTER BISQUE

Sherry garnish 14
- AHI TUNA SALAD*

Seared rare, artisan greens, avocado,
herb vinaigrette 25
- THE WEDGE

Bacon, tomatoes, herb vinaigrette,
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,
vine-ripened tomatoes, bacon,
Dijon vinaigrette, buttermilk ranch 28
- CUMBERLAND SALAD

Crispy chicken, roasted pecans, avocado,
tomatoes, bacon, buttermilk ranch 20

STEAKS & PRIME RIB

- RIBEYE STEAK*

14 oz. 51
- NEW YORK STRIP STEAK*

16 oz. 50
- PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 43
- BONE-IN “COWBOY CUT” RIBEYE STEAK*

22 oz. 58
- 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. 48 | Regular Cut 10 oz. 54
- FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared crab cake, Dijon mustard sauce 46

ACCOMPANIMENTS

SAUCES		Trio 10	SPECIALTY	
Truffle Butter	4	Béarnaise	4	Oscar Style 12
Chimichurri	4	Mushroom Madeira	4	Crab Cake 16
Au Poivre	4			Bleu Cheese Encrusted 4

All Filets Mignons, Steaks, and Prime Rib are served with your choice of Au Gratin Potatoes, Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 10

- NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,
sushi rice, asparagus 30
- AHI TUNA*

Sesame crusted, sriracha aioli, soy ginger
sherry sauce, sushi rice, spinach 35
- PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli,
whipped potatoes 30
- PASTA PESCATORE

Roasted red pepper cream sauce, crab,
shrimp, spinach 29
- WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes, broccoli 27
- CEDAR PLANK SALMON*

Oven roasted Faroe Islands cold water salmon,
lemon Dijon butter, whipped potatoes,
broccoli (available simply grilled) 34
- FRENCH ONION BURGER*

Gruyère, caramelized onions, arugula,
1000 Island, parmesan fries 19
- TUSCAN CHICKEN

Sautéed, goat cheese, sundried tomato, beurre
blanc, whipped potatoes, broccoli 28
- BAY STREET CHICKEN FINGERS

“Old Savannah” style, parmesan fries,
Southern slaw 26
- BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper
sauce, whipped potatoes, broccoli 28
- LOLLIPOP LAMB CHOPS*

Rosemary, balsamic vinegar, lemon,
chimichurri, whipped potatoes 47
- BARBECUE DANISH BABY BACK RIBS

Dry rub, BBQ sauce, parmesan fries,
Southern slaw 33
- FAMOUS STEAK & BISCUITS*

Seared filet, caramelized onion aioli,
house-made biscuits, parmesan fries 25

SIDES

- Au Gratin Potatoes

One Pound Baked Potato

Potato Wedges

Whipped Potatoes
- Caramelized Onion Whipped Potatoes

Cream Corn Brûlée

Broccoli w/ Garlic Butter
- Creamed Spinach

Sautéed Asparagus

Smoked Gouda Mac & Cheese

Parmesan Truffle French Fries

+These items may be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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 14/54
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 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 15/58
BÖEN *BY BELLE GLOS* PINOT NOIR – California 14/54
CAYMUS VINEYARDS CABERNET SAUVIGNON –
Napa Valley 140
ENROUTE ‘LES POMMIERS’ PINOT NOIR –
Russian River Valley 82
8 YEARS IN THE DESERT *BY ORIN SWIFT* ZINFANDEL –
California 62

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 12/46
MUMM NAPA ‘BRUT PRESTIGE’ – California 13/50
GLORIA FERRER ROSÉ – Carneros 14/54
LOUIS ROEDERER BRUT PREMIER – Reims, France 110
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 115
POL ROGER RESERVE – Epernay, France 120

CHARDONNAY

MER SOLEIL SILVER ‘UNOAKED’ – Monterey 12/46
CHALK HILL – Russian River Valley 14/54
LOUIS LATOUR ‘GRAND ARDECHE’ – France 15/58
FRANK FAMILY – Napa Valley 16/62
AU BON CLIMAT – Santa Barbara County 50
CHALONE *ESTATE* – Chalone AVA 55
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

DASHWOOD – Marlborough, New Zealand 12/46
CRAGGY RANGE *TE MUNA* –
Martinborough, New Zealand 13/50
HONIG – Napa Valley 50
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
AIX ROSÉ – Coteaux d'Aix-en-Provence, France 15/58
DR. LOOSEN ‘DR. L’ RIESLING – Mosel, Germany 12/46
LUCIEN ALBRECHT *RESERVE RIESLING* –
Alsace, France 13/50
BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 12/46
TOMMASI ‘LE ROSSE’ PINOT GRIGIO –
Veneto, Italy 13/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 40
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 50

RED WINES

CABERNET SAUVIGNON

THREADCOUNT *BY QUILT* – California 12/46
DAOU – Paso Robles 15/58
ST. FRANCIS – Sonoma County 16/62
BONANZA *BY CAYMUS VINEYARDS* – California 50
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
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 ‘SIX STACK’ – North Coast 14/54
FERRARI-CARANO – Sonoma County 45
DUCKHORN VINEYARDS – Napa Valley 95
TWOMEY CELLARS – Napa Valley 100

PINOT NOIR

BÖEN *BY BELLE GLOS* – California 14/54
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 15/58
SIDURI – Willamette Valley 16/62
ETUDE *GRACE BENOSIT RANCH* – Carneros 62
SLANDER *BY ORIN SWIFT* – California 78
ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
BELLE GLOS ‘DAIRYMAN’ – Russian River Valley 88
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 45
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 62

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 17/66
ROTH *ESTATE ‘HERITAGE’* – Sonoma County 45

Corkage fee, \$25

STONEY RIVER®
STEAKHOUSE AND GRILL

STONEY RIVER®

STEAKHOUSE AND GRILL

BRUNCH FEATURES

LOBSTER AVOCADO TOAST 24

Cold water Maine lobster, Hass avocado, whole grain toast, over easy eggs, parmesan encrusted tomatoes

FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, hollandaise, country potatoes

SHRIMP AND GRITS 24

Jumbo Cajun sautéed shrimp, Worcestershire cream reduction, bacon, cheese grits

SMOKED SALMON BENEDICT 17

Smoked salmon, over easy eggs, English muffin, hollandaise, country potatoes

STONEY RIVER BREAKFAST SKILLET 18

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

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

BRUNCH BURGER* 20

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

SIDES

Country potatoes • Cheese grits

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