STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

SPINACH & ARTICHOKE DIP
Reggiano cheese, warm tortilla chips 16

DEVILED EGGS
Sugar cured bacon, house-made pickle relish 14

JUMBO SHRIMP COCKTAIL
Old Bay shrimp, cocktail sauce, lemon aioli 22

GRILLED SEAFOOD PLATTER
Lobster tail, jumbo shrimp, scallops, chili crisp, warm bread 58

BOURBON SHRIMP ON COUNTRY TOAST
Dijon beurre blanc sauce 18

STEAK EGG ROLLS
Spicy ranch, chimichurri 18

CRAB CAKE
Pan seared, roasted red pepper cream sauce, artisan greens 22

TUNA STACK
Hawaiian ahi, avocado, roasted pineapple, sriracha aioli, sesame wontons 19

SOUPS & SALADS

House-made dressings: Bleu Cheese, 1000 Island, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP
Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE
Sherry garnish 14

STEAK SALAD+
Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 26

THE WEDGE
Bacon, tomatoes, herb vinaigrette, bleu cheese 14

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

CLASSIC CAESAR SALAD
Parmesan, rustic croutons 14

AHI TUNA SALAD+
Seared rare, artisan greens, avocado, herb vinaigrette 24

CUMBERLAND SALAD
Crispy chicken, roasted pecans, avocado, tomatoes, bacon, buttermilk ranch 19

SHRIMP LOUIE
Tomatoes, avocado, jumbo shrimp, herb vinaigrette, 1000 Island 24

SANDWICHES

Served with Parmesan Fries, Sub for Parmesan Truffle Fries +2

FRENCH ONION BURGER+
Gruyère, caramelized onions, arugula, 1000 Island 19

BLACKENED SALMON SANDWICH
Rémoulade, pickles, lettuce, red onion 20

PANÉED CHICKEN SANDWICH
Gruyère, caramelized onion aioli, arugula, roma tomatoes 19

STACKED CHEESEBURGER+
Two seared patties, pickles, onion, cheese 19

FRENCH DIP+
Thinly sliced ribeye, baguette, horseradish 25

FAMOUS STEAK & BISCUITS+
Seared filet, caramelized onion aioli, house-made biscuit, steakhouse batonettes 25

CERTIFIED ANGUS BEEF PRIME

PRIME STEAKS

Hand-selected from the top 3% of beef for exceptional marbling, tenderness, and rich, buttery flavor.

RIBEYE STEAK+
Prime 14 oz. 51

BONE-IN "COWBOY CUT" RIBEYE STEAK+
Prime 24 oz. 59

NEW YORK STRIP STEAK+
Prime 16 oz. 52

PRIME RIB OF BEEF+
Prime 12 oz. 46

FILET MIGNON

COFFEE-CURED+
Cured in our signature blend 10 oz. 53

CENTER CUT+
Petite Cut 7 oz. 46
Regular Cut 10 oz. 52

ACCOMPANIMENTS

SAUCES	*Trio 10*
Truffle Butter	4
Chimichurri	4
Au Poivre	4
Béarnaise	4
Mushroom Madeira	4

CHEF'S ADDITIONS	
Crab Cake	20
Sea Scallops	24
Broiled Lobster Tail	24

SPECIALTY	
Bleu Cheese Encrusted	4
Oscar Style	14
Bourbon Shrimp	14
Lobster Béarnaise	14

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 11

SZECHUAN SALMON+
Faroe Islands cold water salmon, Thai barbeque sauce, whipped potatoes, broccoli *(available simply grilled)* 29

NOLA GRILLED SHRIMP
Roasted pineapple salsa, sushi rice, asparagus 29

AHI TUNA+
Sesame crusted, sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34

PASTA PESCATORE
Roasted red pepper cream sauce, crab, shrimp, spinach 27

FILET MEDALLIONS & LOBSTER+
Broiled tail, whipped potatoes 58

FILET MEDALLIONS OSCAR+
Classic style, whipped potatoes 49

STEAK FRITES+
Certified Angus Beef® Prime butcher's cut, béarnaise, crispy shallots, parmesan fries 35

WILD MUSHROOM MEATLOAF
Madeira sauce, whipped potatoes, broccoli 24

BISTRO CHICKEN
Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 27

TUSCAN CHICKEN
Goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 28

PECAN ENCRUSTED TROUT
Dijon mustard sauce, broccoli, whipped potatoes 30

SIDES

Using beef tallow to deliver a cleaner, superior flavor.

Parmesan Truffle Fries	9
Au Gratin Potatoes	9
Steakhouse Batonettes	8
Loaded Baked Potato	8

Whipped Potatoes	8
Caramelized Onion Whipped Potatoes	9
Sweet Potato Casserole	9
Smoked Gouda Mac & Cheese	9
Roasted Brussels Sprouts & Bacon	9

Creamed Spinach	9
Sautéed Wild Mushrooms	9
Steamed Broccoli	8
Sautéed Asparagus	9

Proudly serving Coca-Cola® products.

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BB/CG-LUN-CHILL

STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

STEAK EGG ROLLS
Spicy ranch, chimichurri 19

BOURBON SHRIMP ON COUNTRY TOAST
Dijon beurre blanc sauce 18

SPINACH & ARTICHOKE DIP
Reggiano cheese, warm tortilla chips 17

TUNA STACK
Hawaiian ahi, avocado, roasted pineapple, sriracha aioli, sesame wontons 19

GRILLED SEAFOOD PLATTER
Lobster tail, jumbo shrimp, scallops, chili crisp, warm bread 58

JUMBO SHRIMP COCKTAIL
Old Bay shrimp, cocktail sauce, lemon aioli 22

DEVILED EGGS
Sugar cured bacon, house-made pickle relish 14

CRAB CAKE
Pan seared, roasted red pepper cream sauce, artisan greens 22

CRAB STUFFED MUSHROOMS
Lump crabmeat, parmesan cream sauce 20

SOUPS & SALADS

House-made dressings: Bleu Cheese, 1000 Island, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP
Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE
Sherry garnish 14

STEAK SALAD+
Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 28

THE WEDGE
Bacon, tomatoes, herb vinaigrette, bleu cheese 14

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

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Parmesan, rustic croutons 14

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Prime 12 oz. 46

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COFFEE-CURED+
Cured in our signature blend
10 oz. 53

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Petite Cut 7 oz. 46
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Au Poivre	4
Béarnaise	4
Mushroom Madeira	4

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Bleu Cheese Encrusted	4
Oscar Style	14
Bourbon Shrimp	14
Lobster Béarnaise	14

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 11

FAROE ISLANDS CEDAR PLANK SALMON+
Lemon Dijon butter, whipped potatoes, broccoli *(available simply grilled)* 34

BISTRO CHICKEN
Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 28

PECAN ENCRUSTED TROUT
Dijon mustard sauce, broccoli, whipped potatoes 30

NOLA GRILLED SHRIMP
Roasted pineapple salsa, sushi rice, asparagus 29

FAMOUS STEAK & BISCUITS+
Seared filet, caramelized onion aioli, house-made biscuit, steakhouse batonettes 28

FILET MEDALLIONS & LOBSTER+
Filet medallions, broiled tail, whipped potatoes 58

FILET MEDALLIONS OSCAR+
Filet medallions, lump crab, béarnaise, asparagus, whipped potatoes 49

STEAK FRITES+
Certified Angus Beef® Prime butcher's cut, béarnaise, crispy shallots, parmesan fries 38

LOLLIPOP LAMB CHOPS+
Chimichurri, whipped potatoes 47

BONE-IN PORK CHOP+
Bourbon cherry sauce, whipped potatoes, broccoli 35

TUSCAN CHICKEN
Goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 28

NEW ENGLAND SEA SCALLOPS
Wild mushroom risotto, lemon butter 45

AHI TUNA+
Sesame crusted, sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34

WILD MUSHROOM MEATLOAF
Madeira sauce, whipped potatoes, broccoli 28

PASTA PESCATORE
Roasted red pepper cream sauce, crab, shrimp, spinach 31

FRENCH ONION BURGER+
Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 19

FOR THE TABLE

Using beef tallow to deliver a cleaner, superior flavor.

Parmesan Truffle Fries	12
Au Gratin Potatoes	12
Steakhouse Batonettes	10
Loaded Baked Potato	10
Wild Mushroom Risotto	12

Whipped Potatoes	10
Caramelized Onion Whipped Potatoes	12
Sweet Potato Casserole	12
Smoked Gouda Mac & Cheese	12
Lobster Mac & Cheese	22

Roasted Brussels Sprouts & Bacon	12
Creamed Spinach	12
Sautéed Wild Mushrooms	12
Steamed Broccoli	10
Sautéed Asparagus	12

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BB/CG-DIN-CHILL

WINES WE LOVE & DRINK

	6oz	9oz	BTL
CHALK HILL CHARDONNAY – Russian River Valley	14	19	55
CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence	14	19	55
FLOWERS CHARDONNAY – Sonoma Coast			100
HONIG SAUVIGNON BLANC – Napa Valley			55
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France			120
DAOU CABERNET SAUVIGNON – Paso Robles	15	20	59
BÖEN *BY BELLE* GLOS PINOT NOIR – California	14	19	55
CAYMUS VINEYARDS CABERNET SAUVIGNON – Napa Valley			145
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley			82
8 YEARS IN THE DESERT *BY ORIN SWIFT* ZINFANDEL – California			68

WHITE WINES

CHAMPAGNE & SPARKLING

	6oz	BTL
LA MARCA PROSECCO – Veneto, Italy	12	46
MUMM NAPA 'BRUT PRESTIGE' – California	13	50
GLORIA FERRER ROSÉ – Carneros	14	55
LOUIS ROEDERER BRUT PREMIER – Reims, France		115
VEUVE CLICQUOT YELLOW LABEL – Reims, France		120
POL ROGER RESERVE – Épernay, France		124

CHARDONNAY

	6oz	9oz	BTL
MER SOLEIL *RESERVE* – Monterey	12	16	46
CHALK HILL – Russian River Valley	14	19	55
LOUIS LATOUR 'GRAND ARDÈCHE – France	15	20	59
FRANK FAMILY – Napa Valley	16	22	64
AU BON CLIMAT – Santa Barbara County			52
CHALONE *ESTATE* – Chalone AVA			55
PATZ & HALL *DUTTON RANCH* – Russian River Valley			80
ROMBAUER – Carneros			95
FLOWERS – Sonoma Coast			100
SHAFER *RED SHOULDER RANCH* – Napa Valley, Carneros District			105
PLUMPJACK *RESERVE* – Napa Valley			110

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand	12	16	46
CRAGGY RANGE *TE MUNA* – New Zealand	13	17	50
HONIG – Napa Valley			55
DUCKHORN – North Coast			57
CAKEBREAD CELLARS – Napa Valley			68

OTHER WHITES & ROSÉ

CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence	14	19	55
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	20	59
DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany	12	16	46
LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France	14	19	55
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy	12	16	46
TOMMASI 'LE ROSSE' PINOT GRIGIO – Veneto, Italy	13	17	50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy			45
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany			54

Corkage fee, $25.

STONEY RIVER®
STEAKHOUSE AND GRILL

RED WINES

CABERNET SAUVIGNON & CABERNET BLENDS

	6oz	9oz	BTL
THREADCOUNT *BY QUILT* – California	12	16	46
DAOU – Paso Robles	15	20	59
ST. FRANCIS – Sonoma County	16	22	64
BONANZA BY CAYMUS VINEYARDS – California			50
QUILT – Napa Valley			80
AUSTIN HOPE – Paso Robles			91
HONIG – Napa Valley			92
CHÂTEAU MONTELENA – Napa Valley			100
HALL – Napa Valley			102
JORDAN – Alexander Valley			104
CHALK HILL *ESTATE RED* – Chalk Hill			105
ROUND POND – Rutherford, Napa Valley			108
THE PRISONER – Napa Valley			108
NEYERS VINEYARD *NEYERS RANCH* – Napa Valley			110
CAYMUS VINEYARDS – Napa Valley			145
NICKEL & NICKEL *QUICKSILVER* – Napa Valley, Rutherford			168
DARIOUSH 'SIGNATURE' – Napa Valley			195
PAUL HOBBS – Napa Valley			205
FAR NIENTE *ESTATE BOTTLED* – Napa Valley			218
SILVER OAK – Napa Valley			245
CAYMUS VINEYARDS 'SPECIAL SELECTION' – Napa Valley			270

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles	13	17	50
MARKHAM 'SIX STACK' – North Coast	14	19	55
FERRARI-CARANO – Sonoma County			45
DUCKHORN VINEYARDS – Napa Valley			95
TWOMEY CELLARS – Napa Valley			100

PINOT NOIR

BÖEN *BY BELLE GLOS* – California	14	19	55
ARGYLE 'BLOOM HOUSE' – Willamette Valley	15	20	59
SIDURI – Willamette Valley	16	22	64
ETUDE *GRACE BENOIST 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
GOLDENEYE – Anderson Valley			118
KOSTA BROWNE *GAP'S CROWN VINEYARD* – Sonoma Coast			225

ZINFANDEL

PREDATOR 'OLD VINE' – Lodi	13	17	50
SALDO – California	14	19	55
SEGHESIO – Sonoma County			48
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California			68

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina	13	17	50
PENFOLDS 'BIN 28' SHIRAZ – South Australia, Australia	16	23	64
THE WALKING FOOL RED BLEND – Suisun Valley, California	17	23	68
THE PRISONER RED BLEND – California	18	25	73
ROTH *ESTATE* 'HERITAGE' – Sonoma County			45
THE BOXER *BY MOLLYDOOKER* SHIRAZ – Australia			59

CLASSIC AMERICAN COCKTAILS

THE TARHEEL MARTINI 15
Grey Goose Vodka or Bombay Sapphire Gin : Olives or Twist

JACKSON OLD FASHIONED 15
Bulleit Bourbon : Sweet Vermouth : Candied Cherry

THE MATADOR 14
Pantalones Blanco Tequila : Lime : Honey

LEMON DROP MOJITO 13
Tito's Handmade Vodka : St~Germain : Mint : Pineapple

NEGRONI 14
Hendrick's Gin : Sweet Vermouth : Campari

THE DRAPER 15
Knob Creek Rye Whiskey : Blood Orange
Honey : Orange Bitters

PROSECCO SPRITZER 13
Sparkling Wine : St~Germain : Lemon

GREAT DANE 13
Wheatley Vodka : Fresh Grapefruit Juice
Lemon : Candied Rim

GOLD RUSH 15
Bulleit Rye Whiskey : Calvados Apple Brandy : Vanilla Syrup
Domaine de Canton Ginger Liqueur : Lemon Juice

VIP MARGARITA 15
Casamigos Reposado Tequila : Cointreau
Sweet and Sour : Orange Juice

EARLY RISER 15
Woodford Reserve Bourbon : Maple Syrup : Lemon Juice
Angostura Bitters : Fever-Tree Club Soda

Olives and Candied Cherries by Filthy Food.

BEER

LOCAL DRAFT BEERS...8

RED OAK AMBER LAGER
Red Oak Brewery

PERNICIOUS IPA
Wicked Weed Brewing

STELLA ARTOIS
Stella Artois, Leuven-Belgium, Euro-Style Lager

SEASONAL SELECTION
*Ask about the current Seasonal Selections

CRAFT BEERS...7

SKY BLUE KÖLSCH
Carolina Brewing

ROCKET SCIENCE
Fullsteam Brewery

FREAK OF NATURE DOUBLE IPA
Wicked Weed Brewing

PAYCHECK
Fullsteam Brewery

PEOPLE'S PORTER
Foothills Brewing

BOLD ROCK CIDER
Bold Rock

DOMESTIC & IMPORT

BUD LIGHT 6

BUDWEISER 6

MILLER LITE 6

MICHELOB ULTRA 6

CORONA EXTRA 7

ATHLETIC LITE *Non-alcoholic* 6

HEINEKEN ZERO *Non-alcoholic* 6

DESSERTS

SEASONAL CHEESECAKE...13

A rotating selection inspired by the flavors of the season.
Ask your server about today's offering
Suggested Pairing:
Lady Godiva 13

FOUR LAYER CHOCOLATE GANACHE CAKE...15

With Tillamook vanilla ice cream and hot fudge
Suggested Pairing:
A Shot in the Dark 14

CARROT CAKE...16

Triple-layered, vanilla bean cream cheese icing
with chopped pecans and caramel
Suggested Pairing:
Remy Martin XO 35

CHEF'S SELECTION...AQ

Seasonal favorite recommended tableside
Ask your server about a "Suggested Pairing"

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HEINEKEN ZERO *Non-alcoholic* 6

HAPPY HOUR

SNACKS

PARMESAN TRUFFLE FRIES 8
Truffle oil, parmesan

DEVILED EGGS 11
Sugar cured bacon, house-made pickle relish

SPINACH & ARTICHOKE DIP 12
Reggiano cheese, warm tortilla chip

STEAK ROLLS 13
Spicy ranch, chimichurri

TUNA STACK 15
Ahi tuna, roasted pineapple,
sriracha aioli, sesame wontons

STEAK AND BISCUITS+ 16
Seared filet, caramelized onion aioli,
house-made biscuits, parmesan fries

Available Monday-Friday 3-5 pm
+Items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

AH/CG-HH-CHAPEL

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

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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

BAR MENU

STACKED CHEESEBURGER+ 19
Two seared patties, pickles, onion, cheese,
parmesan fries

BEEF TENDERLOIN SANDWICH+ 28
Horseradish sauce, caramelized onions,
arugula, parmesan fries

FRENCH DIP+ 25
Shaved prime rib, baguette, horseradish, parmesan fries

PANÉED CHICKEN SANDWICH 19
Gruyère, caramelized onion aioli, arugula,
Roma tomatoes, parmesan fries

SHRIMP LOUIE 24
Tomatoes, avocado, jumbo shrimp,
herb vinaigrette, 1000 Island

CUMBERLAND SALAD* 19
Crispy chicken, roasted pecans, avocado,
tomatoes, bacon, buttermilk ranch

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