

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12
- TUNA STACK<sup>+</sup> Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17
- STEAK ROLLS Served with spicy ranch 18
- BLUE HILL BAY MUSSELS One pound of Maine mussels sautéed with shallots, garlic, Fresno peppers, white wine and lobster cream sauce. Served with Garlic bread 17
- CALAMARI Seasoned and deep fried. Served with marinara sauce 19
- FAMOUS STEAK & BISCUITS<sup>+</sup> Our signature specialty. Seared filet on homemade biscuits, parmesan fries 21

## SOUPS & SALADS

DRESSINGS MADE IN-HOUSE: *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette*

- FRENCH ONION SOUP Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock 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
- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 18
- STEAK SALAD<sup>+</sup> Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25
- AHI TUNA SALAD<sup>+</sup> Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24

## FILET MIGNON

- STEAK AU POIVRE<sup>+</sup> Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 41
- COFFEE-CURED<sup>+</sup> Cured in our signature blend 10 oz. 49
- CENTER CUT<sup>+</sup> Petite cut 42 / Regular cut 48
- FILET OSCAR<sup>+</sup> Petite cut with lump crab, béarnaise and asparagus 49

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

*Bleu Cheese Encrusted / Chimichirri, Mushroom Madeira, Béarnaise<sup>+</sup> or Au Poivre sauce / Bleu Cheese Bacon Butter / Roasted Red Pepper Butter ALL 4*

Oscar style: Lump crab, asparagus with Béarnaise<sup>+</sup> 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

- RIBEYE STEAK<sup>+</sup> 14 oz. 45
- NEW YORK STRIP STEAK<sup>+</sup> 16 oz. 44
- BONE-IN "COWBOY CUT" RIBEYE STEAK<sup>+</sup> 22 oz. 52
- PRIME RIB OF BEEF<sup>+</sup> Aged and slow roasted.(Thurs - Sun, limited) 41



## SEAFOOD

- FEATURED FISH Selections change daily MKT
- NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal vegetable 28
- CEDAR PLANK SALMON<sup>+</sup> Oven roasted with lemon dijon butter, garlic whipped potatoes and broccoli (*available simply grilled*) 33
- PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 31
- AHI TUNA<sup>+</sup> Pan-seared with soy ginger sherry sauce and seasonal vegetable 32

## SPECIALTIES

- FRENCH DIP<sup>+</sup> Thinly sliced, baguette and horseradish. Served with parmesan fries 23
- STACKED CHEESEBURGER<sup>+</sup> Two seared patties, pickles, onion and cheese. Served with parmesan fries 18
- STEAKHOUSE BURGER<sup>+</sup> Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 18
- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 25
- BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 26

*House, Caesar or Wedge Salad to accompany your entrée \$8*

## SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ GARLIC WHIPPED POTATOES ♦ CREAMED SPINACH
- PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ SAUTÉED ASPARAGUS ♦ SMOKED GOUDA MAC & CHEESE

## WINES WE LOVE TO DRINK

FRANK FAMILY CHARDONNAY – Carneros 15/58  
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 13/50  
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – France 19/74  
FLOWERS CHARDONNAY – Sonoma Coast 90  
HONIG SAUVIGNON BLANC – Napa valley 40  
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/66  
FLOWERS PINOT NOIR – Sonoma Coast 17/66  
CHAPPELLET “SIGNATURE” CABERNET SAUVIGNON –  
Napa Valley 128  
ETUDE GRACE BENOIST RANCH PINOT NOIR – Carneros 82  
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –  
Suisun Valley, California 90

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 12/46  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50  
DOMAINE CHANDON SPLIT – California 13/~  
VEUVE CLICQUOT YELLOW LABEL – France 19/74  
SCHRAMSBERG BLANC DE BLANC – North Coast 72  
PERRIER-JOUËT GRAND BRUT – Epernay, France 75  
LOUIS ROEDERER BRUT PREMIER – Reims, France 90  
MOËT & CHANDON NECTAR IMPÉRIAL ROSÉ – Epernay, France 105  
DOM PERIGNON BRUT – France 300

### CHARDONNAY

ST. FRANCIS – Sonoma County 13/50  
CHALK HILL – Russian River Valley 14/54  
CHALONE ESTATE – Chalone AVA 15/58  
FRANK FAMILY – Carneros 16/62  
ZD – California 16/62  
GARY FARRELL – Russian River Valley 70  
RAMEY RITCHIE VINEYARD – Russian River Valley 75  
PATZ & HALL DUTTON RANCH – Russian River Valley 75  
CHALK HILL ESTATE BOTTLED – Chalk Hill 85  
PLUMPJACK RESERVE – Napa Valley 85  
FLOWERS – Sonoma Coast 90  
CHAPPELLET “GROWER COLLECTION” – Napa Valley 95  
SHAFER RED SHOULDER RANCH – Carneros District 100  
KISTLER LES NOISELIERS – Sonoma Coast 125  
FAR NIENTE – Napa Valley 125

### SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/46  
DASHWOOD – Marlborough, New Zealand 12/46  
CHALK HILL ESTATE BOTTLED – Chalk Hill 13/50  
CRAGGY RANGE TE MUNA ROAD – New Zealand 14/54  
HONIG – Napa valley 40

### OTHER WHITES & ROSÉ

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 13/50  
CHATEAU ST. MICHELLE RIESLING – Columbia Valley 13/50  
SCHLOSS VOLLRADS QUALITÄTSWEIN RIESLING – Germany 14/54  
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 13/50  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54

Corkage fee, \$25.

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

H3 – Horse Heaven Hills 13/50  
QUILT – Napa Valley 14/54  
AUSTIN HOPE – Paso Robles 17/66  
HONIG – Napa Valley 18/70  
THREE RIVERS – Columbia Valley 45  
STARMONT – Napa Valley 62  
MT. VEEDER – Napa Valley 72  
SEQUOIA GROVE – Napa Valley 78  
CHALK HILL ESTATE RED – Chalk Hill 95  
PAPILLON BY ORIN SWIFT – Napa Valley 115  
RIDGE ESTATE – Santa Cruz Mountains 118  
GHOST BLOCK – Oakville, Napa Valley 120  
ZD – Napa Valley 125  
CHAPPELLET “SIGNATURE” – Napa Valley 128  
LANCASTER ESTATE – Napa Valley 140  
CAYMUS VINEYARDS – Napa Valley 145  
CADE HOWELL MOUNTAIN – Napa Valley 160  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 192  
SILVER OAK – Napa Valley 195  
MERCURY HEAD BY ORIN SWIFT – Napa Valley 220  
CAYMUS VINEYARDS SPECIAL SELECTION – Napa Valley 275

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 13/50  
MARKHAM – Napa Valley 14/54  
DUCKHORN VINEYARDS – Napa Valley 85  
CHAPPELLET – Napa Valley 98  
PLUMPJACK – Napa Valley 115

### PINOT NOIR

ANGELS INK – Monterey, California 13/50  
BELLE GLOS “BALADE” – Santa Rita Hills 16/62  
FLOWERS – Sonoma Coast 17/66  
CHALK HILL – Sonoma Coast 45  
ELOUAN – Oregon 48  
SIDURI – Willamette Valley 52  
THE FOUR GRACES – Willamette Valley 52  
BREWER-CLIFTON – Sta. Rita Hills 80  
ETUDE GRACE BENOIST RANCH – Carneros 82  
RAMEY – Russian River Valley 95  
BIG TABLE FARM – Willamette Valley 98  
MERRY EDWARDS – Russian River 100  
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 105  
BELLE GLOS CLARK AND TELEPHONE – Russian River Valley 110

### ZINFANDEL

KLINKER BRICK “OLD VINE” – Lodi 13/50  
SALDO – California 65  
RIDGE LYTTON SPRINGS – Dry Creek Valley 75

### OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza Argentina 13/50  
MOLLYDOOKER “TWO LEFT FEET” – McLaren Vale, Australia 14/54  
CATENA MALBEC – Mendoza, Argentina 13/50  
THE PRISONER – California 18/70  
8 YEARS IN THE DESERT BY ORIN SWIFT – California 75  
ABSTRACT BY ORIN SWIFT – California 78  
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –  
Suisun Valley, California 90

## CLASSIC AMERICAN COCKTAILS

### SIGNATURE MARTINI 15

Belvedere Vodka : Blue Cheese Jalapeño Olive  
Rosemary

### THE ESSENTIAL 14

Tito's Handmade Vodka : Domaine de Canton  
Lavender : Citrus

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave

### WHALE FLOWER 14

Gray Whale Gin : St~Germain : Grapefruit Juice  
Fever Tree Club Soda

### FIRE & ICE 15

Maker's Mark Bourbon : Toasted Almond : Hellfire Bitters

### LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple

### ANGEL'S REVENGE 15

Angel's Envy Bourbon : Disaronno : Candied Cherry

### LAVENDER MARGARITA 15

Casamigos Blanco Tequila: Cointreau : Lavender Syrup  
Fresh Lime Juice

### EARLY RISER 15

Woodford Reserve : Maple Syrup : Bitters

### THE MATADOR 14

El Mayor Blanco Tequila : Lime : Honey

### LADY DUCHESS 13

Sparkling Wine : Crème De Cassis  
Honey Syrup : Sugar Cube

### THE DRAPER 15

Bulleit Rye Whiskey: Blood Orange : Honey  
Regan's Orange Bitters

*Olives and Candied Cherries by Filthy Food.*

## AFTER DINNER COCKTAILS

### MINT DAISY 14

Stolichnaya Vanil : Crème De Cacao  
Crème De Menthe

### A SHOT IN THE DARK 14

Espresso : Stolichnaya Vanil : Frangelico

### THE CLASSIC 13

Hubbard & Cravens French Press Coffee  
Frangelico : Bailey's : Grand Marnier

### LADY GODIVA 13

Hubbard & Cravens French Press Coffee  
Grand Marnier : Godiva Dark Liqueur

## PORTS & WINE

### WARRE'S "WARRIOR" 9

### TAYLOR FLADGATE 10 YR. TAWNY 12

### GRAHAMS 20 YR. TAWNY 14

## LOCAL DRAFT BEERS \$8

### CAMPIN' BEER

Brew Detroit , Blonde Ale

### TWO HEARTED ALE

Bell's Brewery, IPA

### ERIK THE RED

Dragonmead Brewing, Red Ale

### SEASONAL SELECTION

\*Ask about out current selection

## CRAFT BOTTLES \$8

### MANGO CART

Golden Road Brewery, Mango Wheat Ale

### CERVEZA DELREY

Brew Detroit, Lager

### M-43

Old Nation Brewing Co., IPA

### FAT TIRE

New Belgium Brewing Company, Golden Ale

## DOMESTIC & IMPORT

### BUD LIGHT 7

### LABATT BLUE 7

### MICHELOB ULTRA 7

### HEINEKEN 8

### CORONA EXTRA 8

### STELLA ARTOIS 8

### ATHLETIC – UPSIDE DAWN *Non Alcoholic* 7

## DESSERTS

### CRÈME BRÛLÉE 14

Rich, creamy vanilla bean custard with a  
caramelized sugar crust and berries

### FOUR LAYER CHOCOLATE GANACHE CAKE 14

With Tillamook vanilla ice cream and hot fudge

### CARROT CAKE 15

Triple-layered, vanilla cream cheese icing with chopped  
pecans and caramel

### CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

## COGNAC & BRANDY

### PIERRE FERRAND 1ER CRU DE COGNAC 15

# bar menu

## snacks

- deviled eggs 5
- hot chicken biscuits 9
- steak rolls 10
- french dip crostini 12

## vino (wine) \$6

- h3 cabernet sauvignon
- lucky star pinot noir
- grayson chardonnay
- dashwood sauvignon blanc

## cocktails & martinis \$8

- blue ridge bramble  
*hendrick's gin : chambord : lemon*
- american mule  
*tito's vodka : fever tree ginger beer*
- early riser  
*woodford reserve : maple syrup : bitters*
- cosmopolitan martini  
*wheatley vodka : cranberry : lime*
- the matador martini  
*el mayor blanco : honey : lime*

## well drinks \$6

## craft drafts \$5

*Ask about our current selection.*

*Martini pours add \$3. Rocks or neat pours add \$2.00.  
Pricing available Monday - Thursday 3pm - 6pm.  
Happy Hour available in the bar area and patio only.*

**STONEY RIVER®**  
STEAKHOUSE AND GRILL

**BRUNCH FEATURES**

**AVOCADO TOAST 16**

Hass Avocado, whole grain toast, over easy eggs, vine ripened tomatoes

**FILET AND EGGS\* 24**

Roasted tenderloin, sunny side up eggs, hollandaise, country potatoes

**FRENCH TOAST ANNA 16**

Powdered sugar, Vermont maple syrup and thick-cut, applewood-smoked bacon

**SHRIMP AND GRITS 21**

Jumbo cajun sautéed shrimp, Worcestershire cream reduction, cheese grits

**BRUNCH BURGER\* 19**

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

**CHICKEN BISCUIT 17**

Crispy cajun chicken, goat cheese fritter, hot pepper jelly, country potatoes

**LOBSTER ROLL 24**

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

**SIDES 8**

Country potatoes ♦ Cheese grits

## **BRUNCH COCKTAILS**

### **BLOODY MARY 6**

Bold spices, Vodka, rosemary

### **WHITE SANGRIA 6**

Sauvignon Blanc, St~Germain, Tuaca

### **RED SANGRIA 6**

Pinot Noir, Brandy, fruit juices

### **BREAKFAST MARTINI 6**

Vodka, orange marmalade, fresh citrus

### **MIMOSA 6**

Fresh squeezed orange juice, Prosecco

### **BELLINI 6**

Fresh peach, Prosecco

### **CARAFES TO SHARE 15**

Mimosa or Bellini