

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12  
TUNA STACK<sup>+</sup> Ahi, avocado, mango, Sriracha aioli, sesame wontons 18  
WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17  
STEAK ROLLS Chimichurri, spicy ranch 18  
JUMBO SHRIMP COCKTAIL Classic recipe. Served on crushed ice with spicy cocktail sauce. 19  
CALAMARI Seasoned and deep fried, marinara sauce 19  
CRAB CAKE<sup>+</sup> Pan-seared, fresh mango-jalapeno salsa, Dijon mustard sauce 18

## SOUPS & SALADS

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

Add Chicken+6, Salmon or Shrimp +10

- FRENCH ONION SOUP Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock 11  
NEW ENGLAND LOBSTER BISQUE Sherry garnish. 13  
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, vine-ripened 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, herb vinaigrette 24

## STEAKS & FILET MIGNON

- NEW YORK STRIP<sup>+</sup> 16 oz. 44  
STEAK FRITES<sup>+</sup> Hanger steak, béarnaise sauce, crispy shallots 31  
COFFEE-CURED<sup>+</sup> Cured in our signature blend 10 oz. 49  
CENTER CUT<sup>+</sup> Petite cut 43  
FILET MEDALLIONS & CRAB CAKE Filet medallions, pan seared Crab Cake, Dijon mustard sauce 45

### 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 EACH 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, or Parmesan Fries*



## SEAFOOD & SPECIALTIES

- FEATURED FISH Selections change daily MKT  
NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice, seasonal vegetable 28  
BROILED SALMON<sup>+</sup> Fresh cold water salmon, garlic whipped potatoes and broccoli (available Szechuan style) 33  
PECAN TROUT Dijon mustard sauce, broccoli, garlic whipped potatoes 31  
TUSCAN CHICKEN Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 26  
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 25  
BISTRO CHICKEN Panko-crust, parmesan cheese, lemon caper sauce, garlic whipped potatoes 26

## BURGERS & SANDWICHES

- FRENCH DIP<sup>+</sup> Thinly sliced, baguette and horseradish, parmesan fries 23  
STACKED CHEESEBURGER<sup>+</sup> Two seared patties, pickles, onion and cheese, parmesan fries 18  
STEAKHOUSE BURGER<sup>+</sup> Gruyère, caramelized onions, Thousand Island dressing, parmesan fries 18  
CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 18  
LOBSTER ROLL Cold water Maine lobster, lemon aioli, top split bun, parmesan fries 24  
SHRIMP TACOS Crispy shrimp, shredded lettuce, Pico de Gallo, jalapeno ranch 17  
*House, Caesar or Wedge Salad to accompany your entrée \$8*

## SIDES ALL 8

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

*+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. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion.*

*Helpful Dining Guidelines can be found at stoneyriver.com.*

# STONEY RIVER<sup>®</sup>

STEAKHOUSE AND GRILL

LUNCH

## STARTERS

### DEVILED EGGS

Sugar cured bacon, homemade pickle relish 13

### TUNA STACK\*

Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18

### WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

### STEAK ROLLS

Spicy ranch, Chimichurri 19

### CALAMARI

Classic marinara 20

### JUMBO SHRIMP COCKTAIL

Spicy cocktail sauce 21

### CRAB CAKE

Pan seared, fresh mango jalapeño, Dijon mustard sauce 18

## SOUPS & SALADS

### FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

### NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

### HOUSE SALAD

Rustic croutons, hard boiled egg, cucumbers, hickory-smoked bacon, vine ripened tomatoes, cheddar 14

### THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

### CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

### STEAK SALAD\*

Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 26

### DRESSINGS MADE IN-HOUSE:

Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, Thousand Island, Honey-Lime Vinaigrette

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## STEAKS, LAMB & PRIME RIB

*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.*

### RIBEYE STEAK\*

14 oz. 46

### NEW YORK STRIP STEAK\*

16 oz. 46

### BONE-IN "COWBOY CUT" RIBEYE STEAK\*

22 oz. 54

### STEAK FRITES\*

Sliced hanger steak, bearnaise sauce, crispy shallots 38

### DOUBLE CUT LAMB CHOPS

House marinade, chimichurri, garlic whipped potatoes 46

### PRIME RIB OF BEEF\*

Aged and slow roasted 12 oz. 42 / 16 oz. 49  
(Available Thursday - Sunday)

## FILET MIGNON

### COFFEE-CURED\*

Cured in our signature blend 10 oz. 50

### CENTER CUT\*

Petite Cut 43 / Regular Cut 49

### STEAK AU POIVRE\*

Filet medallions, peppercorn and brandy cream demi glace, garlic whipped potatoes, broccoli 43

### MEDALLIONS OSCAR\*

Filet medallions, lump crab, béarnaise, asparagus 48

### FILET MEDALLIONS & CRAB CAKE\*

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

## ACCOMPANIMENTS FOR FILETS & STEAKS

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

**OSCAR STYLE:** Lump crab, asparagus, Béarnaise sauce\* 13

*All of our steaks are seasoned with our special seasoning blend, grilled in a 1600° Montague broiler.*

**House, Caesar or Wedge Salad to accompany your entrée 10**

## SEAFOOD

### NOLA GRILLED SHRIMP

Seasoned jumbo gulf shrimp, mango salsa, Southern rice, seasonal vegetable 28

### CEDAR PLANK SALMON\*

Oven roasted, lemon dijon butter, garlic whipped potatoes, broccoli (available simply grilled) 33

### PECAN TROUT

Dijon mustard sauce, broccoli, garlic whipped potatoes 31

### AHI TUNA\*

Pan seared with soy ginger sherry sauce and steamed broccoli 34

### LOBSTER ROLL

Cold water Maine lobster, lemon aioli, top split bun, parmesan fries 31

## SPECIALTIES

### FRENCH DIP

Thinly sliced, baguette and horseradish, parmesan fries 25

### STEAKHOUSE BURGER\*

Gruyère, caramelized onions, Thousand Island dressing, parmesan fries 19

### WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 26

### BISTRO CHICKEN

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

### TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 28

## SIDES

Au Gratin Potatoes • One Pound Baked Potato • Garlic Whipped Potatoes  
Parmesan Fries • Smoked Gouda Mac & Cheese • Broccoli w/ Garlic Butter  
Creamed Spinach • Sautéed Asparagus

**STONEY RIVER®**  
STEAKHOUSE AND GRILL

# RED WINES

## CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles	
QUILT – Napa Valley	
AUSTIN HOPE – Paso Robles	
HONIG – Napa Valley	
THREE RIVERS – Columbia Valley	
STARMONT – Napa Valley	
MT. VEEDER – Napa Valley	
SEQUOIA GROVE – Napa Valley	
CHALK HILL ESTATE RED – Chalk Hill	
PAPILLON BY ORIN SWIFT – Napa Valley	
RIDGE ESTATE – Santa Cruz Mountains	
GHOST BLOCK – Oakville, Napa Valley	
ZD – Napa Valley	
CHAPPELLET “SIGNATURE” – Napa Valley	
LANCASTER ESTATE – Napa Valley	
CAYMUS VINEYARDS – Napa Valley	
CADE HOWELL MOUNTAIN – Napa Valley	
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley	
SILVER OAK – Napa Valley	
MERCURY HEAD BY ORIN SWIFT – Napa Valley	
CAYMUS VINEYARDS SPECIAL SELECTION – Napa Valley	

## 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

# RED WINES CONTINUED...

## PINOT NOIR

A TO Z – Oregon	13/50
BELLE GLOS “BALADE” – Santa Rita Hills	14/54
FLOWERS – Sonoma Coast	(liter bottle) 17/83
CHALK HILL – Sonoma Coast	18/70
ELOUAN – Oregon	45
SIDURI – Willamette Valley	62
THE FOUR GRACES – Willamette Valley	72
BREWER-CLIFTON – Sta. Rita Hills	78
ETUDE GRACE BENOIST RANCH – Carneros	95
RAMEY – Russian River Valley	115
BIG TABLE FARM – Willamette Valley	118
MERRY EDWARDS – Russian River	120
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley	125
BELLE GLOS CLARK AND TELEPHONE – Russian River Valley	128

## MERLOT

J. LOHR “LOS OSOS” – Paso Robles	145
MARKHAM – Napa Valley	160
DUCKHORN VINEYARDS – Napa Valley	192
CHAPPELLET – Napa Valley	195
PLUMPJACK – Napa Valley	220
	275

# WINES WE LOVE & DRINK

FRANK FAMILY CHARDONNAY – Carneros	13/50
CHATEAU MIRAVAL ROSÉ – Côtes de Provence	65
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 (liter bottle)	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

Corkage fee, \$25

# WHITE WINES

## 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
FRANK FAMILY – Carneros	15/58
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
SHAFFER RED SHOULDER RANCH – Carneros District	100
KISTLER LES NOISELIERS – Sonoma Coast	125
FAR NIENTE – Napa Valley	125

## SAUVIGNON 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	15/58
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy	13/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy	14/54

# 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

### **STONEY RIVER BREAKFAST SKILLET 18**

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

### **ROASTED PRIME RIB HASH 24**

Over easy eggs, multi grain toast

### **FAMOUS STEAK AND BISCUITS\* 21**

Our signature specialty. Seared filet, homemade biscuits, parmesan fries

### **FILET AND EGGS\* 24**

Roasted tenderloin, over easy eggs, hollandaise, country potatoes, whole grain toast

### **FRENCH TOAST ANNA 16**

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

### **SHRIMP AND GRITS 29**

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

### **BRUNCH BURGER\* 19**

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

## **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