STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

SPINACH & ARTICHOKE DIP
Reggiano cheese, warm tortilla chips 17

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 20

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 28

CERTIFIED ANGUS BEEF BRAND
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)* 33

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 27

PECAN ENCRUSTED TROUT
Dijon mustard sauce, broccoli, whipped potatoes 31

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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STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

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Spicy ranch, chimichurri 19

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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 12

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

CLASSIC CAESAR SALAD
Parmesan, rustic croutons 14

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COFFEE-CURED+
Cured in our signature blend
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Petite Cut 7 oz. 46
Regular Cut 10 oz. 52

ACCOMPANIMENTS

SAUCES	*Trio 10*
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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

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 32

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 46

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 20

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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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
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France	22	~	89
FLOWERS CHARDONNAY – Sonoma Coast			95
HONIG SAUVIGNON BLANC – Napa Valley			50
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles *(LITER BOTTLE)*	18	25	91
ARGYLE 'BLOOM HOUSE' PINOT NOIR – Willamette Valley	15	20	59
CHAPPELLET 'SIGNATURE' CABERNET SAUVIGNON – Napa Valley			130
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley			82
8 YEARS IN THE DESERT *BY ORIN SWIFT* ZINFANDEL – California			78

WHITE WINES

CHAMPAGNE & SPARKLING

	6oz	BTL
LA MARCA PROSECCO – Veneto, Italy	12	46
DOMAINE CHANDON *SPLIT* – California	13	~
MUMM NAPA 'BRUT PRESTIGE' – California	13	50
GLORIA FERRER ROSÉ – Carneros	14	54
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France	22	89
SCHRAMSBERG BLANC DE BLANC – North Coast		72
PERRIER-JOUËT GRAND BRUT – Épernay, France		78
LOUIS ROEDERER BRUT PREMIER – Reims, France		95
MOËT & CHANDON NECTAR IMPÉRIAL ROSÉ – Épernay, France		105
DOM PERIGNON BRUT – France		300

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
ST. FRANCIS – Sonoma County			50
FRANK FAMILY – Carneros			64
ZD – California			70
GARY FARRELL – Russian River Valley			72
PATZ & HALL *DUTTON RANCH* – Russian River Valley			80
RAMEY *RITCHIE VINEYARD* – Russian River Valley			82
CHALK HILL *ESTATE BOTTLED* – Chalk Hill			85
PLUMPJACK *RESERVE* – Napa Valley			95
FLOWERS – Sonoma Coast			95
CHAPPELLET 'GROWER COLLECTION' – Napa Valley			98
SHAFER *RED SHOULDER RANCH* – Carneros District			105
KISTLER *LES NOISELIERS* – Sonoma Coast			125
FAR NIENTE *ESTATE BOTTLED* – Napa Valley			130

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC – Sonoma County	12	16	46
DASHWOOD – Marlborough, New Zealand	12	16	46
CRAGGY RANGE *TE MUNA ROAD* – New Zealand	14	19	55
HONIG – Napa Valley			45
CHALK HILL *ESTATE BOTTLED* –Chalk Hill			52
DUCKHORN – North Coast			57

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

RED WINES

CABERNET SAUVIGNON & CABERNET BLENDS

	6oz	9oz	BTL
THREADCOUNT *BY QUILT* – California	12	16	46
ST. FRANCIS – Sonoma County	16	22	64
AUSTIN HOPE – Paso Robles *(LITER BOTTLE)*	18	25	91
HONIG – Napa Valley	19	26	77
THREE RIVERS – Columbia Valley			45
QUILT – Napa Valley			70
MT. VEEDER – Napa Valley			72
SEQUOIA GROVE – Napa Valley			80
CHALK HILL *ESTATE RED* – Chalk Hill			95
PAPILLON *BY ORIN SWIFT* – Napa Valley			115
RIDGE *ESTATE* – Santa Cruz Mountain			120
GHOST BLOCK – Oakville, Napa Valley			125
ZD – Napa Valley			125
CHAPPELLET 'SIGNATURE' – Napa Valley			130
LANCASTER *ESTATE* – Napa Valley			140
CAYMUS VINEYARDS – Napa Valley			145
CADE *HOWELL MOUNTAIN* – Napa Valley			165
SEBASTIANI 'CHERRY BLOCK' – Sonoma Valley			195
DARIOUSH 'SIGNATURE' – Napa Valley			195
SILVER OAK – Napa Valley			200
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley			220
CAYMUS VINEYARDS SPECIAL SELECTION – Napa Valley			275

MERLOT

J. LOHR "LOS OSOS" – Paso Robles	13	17	50
MARKHAM 'SIX STACK' – North Coast	14	19	55
DUCKHORN VINEYARDS – Napa Valley			95
CHAPPELLET – Napa Valley			100
PLUMPJACK – Napa Valley			115

PINOT NOIR

BÖEN *BY BELLE GLOS* – California	14	19	55
ARGYLE 'BLOOM HOUSE' – Willamette Valley	15	20	59
SIDURI – Willamette Valley	16	22	64
BELLE GLOS 'BALADE' – Santa Rita Hills			62
FLOWERS – Sonoma Coast			80
BREWER-CLIFTON – Sta. Rita Hills			80
ENROUTE 'LES POMMIERS' – Russian River Valley			82
ETUDE *GRACE BENOIST RANCH* – Carneros			95
RAMEY – Russian River Valley			97
BIG TABLE FARM – Willamette Valley			98
MERRY EDWARDS – Russian River			100
DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley			105
BELLE GLOS *CLARK AND TELEPHONE* – Santa Maria Valley			110
GOLDENEYE – Anderson Valley			118

ZINFANDEL

KLINKER BRICK 'OLD VINE' – Lodi	13	17	50
SALDO – California	14	19	55
RIDGE LYTTON SPRINGS – Dry Creek Valley			75
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California			78

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina	13	17	50
MOLLYDOOKER 'TWO LEFT FEET' – McLaren Vale, Australia	14	19	55
PENFOLDS 'BIN 28' SHIRAZ – Australia	17	23	68
THE PRISONER RED BLEND – California	19	26	77
CATENA MALBEC – Mendoza, Argentina			50
ABSTRACT *BY ORIN SWIFT* – California			78

Corkage fee, $25.

STONEY RIVER®
STEAKHOUSE AND GRILL

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 15
Grey Goose Vodka or Bombay Sapphire Gin

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

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

NEGRONI 14
Hendrick's Gin : Sweet Vermouth : Campari

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

RASPBERRY LEMON DROP MARTINI 15
Wheatley Vodka : Chambord Liqueur : Lemon Juice

FIRE & ICE 15
Maker's Mark Bourbon : Toasted Almond : Hellfire Bitters

ANGEL'S REVENGE 15
Angel's Envy 'Private Barrel Select' Bourbon
Disaronno : Candied Cherry

LAVENDER MARGARITA 15
Casamigos Blanco Tequila : Cointreau
Lavender : Fresh Lime

EARLY RISER 15
Woodford Reserve Bourbon : Maple : Bitters

LADY DUCHESS 13
Sparkling Wine : Crème de Cassis
Honey : Sugar Cube

Olives and Candied Cherries by Filthy Food.

BEER

LOCAL DRAFT BEERS...8

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

TWO HEARTED ALE
Bell's Brewery, IPA

BIG WAVE
Kona Brewing, Hawaii, Golden Ale

SEASONAL SELECTION
*Ask about our 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

ATHLETIC - UPSIDE DAWN *Non-Alchoholic* 7

AFTER DINNER DRINKS

COCKTAILS

MINT DAISY 14
Absolut Vanilia Vodka : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 14
Espresso : Absolut Vanilia Vodka : Frangelico

LADY GODIVA 13
Hubbard & Cravens Coffee : Grand Marnier
Mozart Cream Chocolate Liqueur

THE CLASSIC 13
Hubbard & Cravens Coffee : Frangelico
Bailey's : Grand Marnier

COGNAC & BRANDY

PIERRE FERRAND 1ER CRU DE COGNAC 15

PORTS

WARRE'S "WARRIOR" 9

TAYLOR FLADGATE 10 YR. TAWNY 12

GRAHAMS 20 YR. TAWNY 14

DESSERTS

CRÈME BRÛLÉE...14

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

Suggested Pairing:
Taylor Fladgate 10 yr. Tawny 12

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:
The Classic 13

CHEF'S SELECTION...AQ

Seasonal favorite recommended tableside

Ask your server about a "Suggested Pairing"

HAPPY HOUR

SNACKS...10

DEVILED EGGS

MEATBALLS

SMOKED SALMON DIP

PARMESAN TRUFFLE FRIES

VINO (WINE)...8

EOS CHARDONNAY

EOS SAUVIGNON BLANC

EOS CABERNET SAUVIGNON

EOS PINOT NOIR

COCKTAILS & MARTINIS...8

ANGEL'S REVENGE
Angel's Envy Bourbon : Disaronno : Candied Cherry

THE MATADOR MARTINI
El Mayor Blanco : Honey : Lime

RED SANGRIA
Pinot Noir : Brandy : Orange Juice : Pineapple Juice

LADY DUCHESS
Prosecco : Crème De Cassis : Honey Syrup : Sugar Cube

WELL DRINKS...8

CRAFT DRAFTS...6

Ask about our current selection.

ZERO PROOF

$3.00 off, 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 and is for dine guests.

BRUNCH FEATURES

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

FILET AND EGGS+ 24
Roasted tenderloin, over-easy eggs, hollandaise, country potatoes

FRENCH TOAST ANNA 16
Powdered sugar, Vermont maple syrup, thick-cut applewood-smoked bacon

SMOKED SALMON BENEDICT+ 17
Smoked salmon, over-easy eggs, English muffin, hollandaise, country potatoes

BRUNCH BURGER+ 20
Stacked steak burger, cheese, applewood-smoked bacon, over-easy egg, local brioche, country potatoes

SIDES
Country potatoes

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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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