

STARTERS

DEVILED EGGS

Sugar cured bacon, house-made
pickle relish 14

BOURBON SHRIMP
ON COUNTRY TOAST

Dijon beurre blanc sauce 17

STEAK EGG ROLLS

Spicy ranch, chimichurri 18

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 17

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

TUNA STACK*

Ahi tuna, roasted pineapple,
sriracha aioli, sesame wontons 19

CREAMY CRAB DIP

Old Bay infused house made cheese, panko
breadcrumbs, toasted baguette 20

SOUPS & SALADS

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

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 10

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 12

AHI TUNA SALAD*

Hawaiian ahi, seared rare, artisan greens,
avocado, herb vinaigrette 23

COBB SALAD

Grilled chicken, mixed greens, avocado,
bacon, egg, tomatoes, bleu cheese
crumbles, buttermilk ranch 19

STEAK SALAD*

Seared filet, avocado, bleu cheese,
tomatoes, bacon, Dijon vinaigrette,
buttermilk ranch 23

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

THE WEDGE

Bacon, tomatoes, herb vinaigrette,
bleu cheese 14

HOUSE SALAD*

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

CUMBERLAND SALAD

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

SANDWICHES

FRENCH DIP*

Thinly sliced ribeye, baguette, horseradish,
parmesan fries 23

STACKED CHEESEBURGER*

Two seared patties, pickles, onion,
cheese, parmesan fries 18

BLACKENED SALMON SANDWICH

Cut fresh daily, rémoulade, pickles, lettuce,
red onion, parmesan fries 20

SOUTHERN CRISPY
CHICKEN SANDWICH

House made hot honey,
pimento cheese, parmesan fries 18

FRENCH ONION BURGER*

Gruyère, caramelized onions, arugula,
1000 Island, parmesan fries 19

FAMOUS STEAK & BISCUITS*

Seared filet, caramelized onion aioli,
house-made biscuits, parmesan fries 23

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 49

NEW YORK STRIP STEAK*

16 oz. 48

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 44

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 33



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

Truffle Butter 4 Béarnaise 4
Chimichurri 4 Mushroom Madeira 4
Au Poivre 4

SPECIALTY

Oscar Style 12
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 Potato.

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 9

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,
sushi rice, asparagus 27

SZECHUAN SALMON*

Thai barbeque sauce,
whipped potatoes, broccoli
(available simply grilled) 28

PASTA PESCATORE

Roasted red pepper cream sauce, crab,
shrimp, spinach 26

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon
caper sauce, whipped potatoes, broccoli 25

WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes,
broccoli 24

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli,
whipped potatoes 26

TUSCAN CHICKEN

Sautéed, goat cheese, sundried tomatoes,
beurre blanc, whipped potatoes,
broccoli 25

BAY STREET CHICKEN FINGERS

“Old Savannah” style, parmesan fries 22

SHRIMP & GRITS

Jumbo shrimp, bacon, Worcestershire
cream, cheese grits 28

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

STARTERS

DEVEILED EGGS

Sugar cured bacon, house-made
pickle relish 14

BOURBON SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

STEAK EGG ROLLS

Spicy ranch, chimichurri 19

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 18

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 17

TUNA STACK*

Ahi tuna, roasted pineapple,
sriracha aioli, sesame wontons 19

CREAMY CRAB DIP

Old Bay infused house-made cheese, panko
breadcrumbs, toasted baguette 20

SOUPS & SALADS

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

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

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 cheese, rustic croutons 14

STEAK SALAD*

Seared filet, avocado, bleu cheese, tomatoes,
bacon, Dijon vinaigrette, buttermilk ranch 25

COBB SALAD

Grilled chicken, mixed greens, avocado,
bacon, egg, tomatoes, bleu cheese crumbles,
buttermilk ranch 21

STEAKS & PRIME RIB

RIBEYE STEAK*

Certified Angus Beef 14 oz. 49

NEW YORK STRIP STEAK*

Certified Angus Beef 16 oz. 48

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 44

DRY AGED BONE-IN “COWBOY CUT” RIBEYE STEAK*

Certified Angus Beef 22 oz. 65

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 35



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

FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 53

CENTER CUT*

Petite Cut 7 oz. 46 | Regular Cut 10 oz. 52

MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 46

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared crab cake, Dijon mustard sauce 44

ACCOMPANIMENTS

SAUCES

Truffle Butter	4	Béarnaise	4
Chimichurri	4	Mushroom Madeira	4
Au Poivre	4		

Trio 10

SPECIALTY

Oscar Style	12
Crab Cake	16
Bleu Cheese Encrusted	4

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 10

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,
sushi rice, asparagus 29

PASTA PESCATORE

Roasted red pepper cream sauce, crab,
shrimp, spinach 29

AHI TUNA*

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

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli,
whipped potatoes 29

FAMOUS STEAK & BISCUITS*

Seared filet, caramelized onion aioli,
house-made biscuits, parmesan fries 26

FRENCH ONION BURGER*

Gruyère, caramelized onions, arugula,
1000 Island, parmesan fries 19

CEDAR PLANK SALMON*

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

WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes,
broccoli 28

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper
sauce, whipped potatoes, broccoli 28

LOLLIPOP LAMB CHOPS

Rosemary, balsamic vinegar, lemon,
chimichurri, whipped potatoes 46

FRENCH DIP*

Thinly sliced ribeye, baguette and horseradish,
parmesan fries 26

DOUBLE BONE PORK CHOP*

Cured in-house, slow roasted, bourbon cherry
sauce, whipped potatoes, broccoli 32

TUSCAN CHICKEN

Sautéed, goat cheese, sundried tomatoes,
beurre blanc, whipped potatoes, broccoli 28

SHRIMP & GRITS

Jumbo shrimp, bacon, Worcestershire
cream, cheese grits 29

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

WINES WE LOVE & DRINK

VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 20/82
CHALK HILL – Russian River Valley 14/54
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
ROMBAUER CHARDONNAY – Carneros 70
AUSTIN HOPE CABERNET SAUVIGNON –
Paso Robles 18/74
ARGYLE ‘BLOOMHOUSE’ PINOT NOIR –
Willamette Valley 15/58
PENFOLDS ‘BIN 28’ SHIRAZ – Australia 17/66
THE PRISONER RED BLEND – California 19/99
CAYMUS VINEYARDS CABERNET SAUVIGNON –
Napa Valley 135
MOLLYDOOKER ‘BLUE EYED BOY’ SHIRAZ –
McLean Vale, Australia 105

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 12/46
MUMM NAPA 'BRUT PRESTIGE' – California 13/50
GLORIA FERRER ROSÉ – Carneros 14/54
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 20/82
SCHRAMSBERG BLANC DE BLANC – North Coast 72
TAITTINGER BRUT – Reims, France 85
PERRIER-JOUËT GRAND BRUT – Epernay, France 100
MOËT & CHANDON NECTAR IMPÉRIAL ROSÉ –
Epernay, France 115

CHARDONNAY

MER SOLEIL SILVER ‘UNOAKED’ – Monterey 12/46
CHALK HILL – Russian River Valley 14/54
LOUIS LATOUR ‘GRAND ARDECHE’ – France 15/58
THE PRISONER – Carneros 48
FLOWERS – Sonoma Coast 66
ROMBAUER – Carneros 70
CAKEBREAD CELLARS – Napa Valley 72
PATZ & HALL *DUTTON RANCH* – Russian River Valley 75
POST & BEAM – Carneros 90
FAR NIENTE – Napa Valley 100
PLUMPJACK *RESERVE* – Napa Valley 105

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 14/54
CRAGGY RANGE *TE MUNA* – New Zealand 38
CAKEBREAD CELLARS – Napa Valley 48

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
SCHLOSS VOLLRADS *QUALITÄTSWEIN* RIESLING –
Germany 42
JERMANN PINOT GRIGIO – Friuli Venezia, Italy 54

RED WINES

CABERNET SAUVIGNON

THREADCOUNT *BY QUILT* – California 12/46
ST. FRANCIS – Sonoma County 16/62
AUSTIN HOPE – Paso Robles 18/74
QUILT – Napa Valley 66
MT. VEEDER – Napa Valley 80
SEQUOIA GROVE – Napa Valley 82
CHALK HILL *ESTATE RED* – Chalk Hill 85
CAYMUS VINEYARDS – Napa Valley 135
PAPILLON *BY ORIN SWIFT* – Napa Valley 140
CHAPPELLET ‘SIGNATURE’ – Napa Valley 150
RIDGE *ESTATE* – Santa Cruz Mountains 160
CADE *HOWELL MOUNTAIN* – Napa Valley 200
SILVER OAK – Napa Valley 240
MERCURY HEAD *BY ORIN SWIFT* –
Napa Valley 250
CAYMUS SPECIAL SELECTION – Napa Valley 275

MERLOT

J. LOHR ‘LOS OSOS’ – Paso Robles 12/46
MARKHAM ‘SIX STACK’ – North Coast 14/54
DUCKHORN VINEYARDS – Napa Valley 60
PLUMPJACK – Napa Valley 115

PINOT NOIR

BÖEN *BY BELLE GLOS* – California 14/54
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 15/58
SIDURI – Willamette Valley 16/62
CHALK HILL – Sonoma Coast 35
BELLE GLOS ‘DAIRYMAN’ – Russian River Valley 50
ETUDE *GRACE BENOIST RANCH* – Carneros 52
THE FOUR GRACES – Willamette Valley 58
GARY FARRELL – Russian River Valley 78
ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
FLOWERS – Sonoma Coast 90
MERRY EDWARDS – Russian River 95
DOMAINE SERENE ‘YAMHILL CUVÉE’ –
Willamette Valley 105
PENNER-ASH – Willamette Valley 115

ZINFANDEL

SEGHECIO – Sonoma County 15/58
SALDO *BY THE PRISONER WINE COMPANY* –
California 16/62
KLINKER BRICK “OLD VINE” – Lodi 50
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70

OTHER INTERESTING REDS

ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 12/46
CATENA MALBEC – Mendoza, Argentina 14/54
PENFOLDS ‘BIN 28’ SHIRAZ – Australia 17/66
THE PRISONER RED BLEND – California 19/99
STAGS’ LEAP PETITE SIRAH – Napa Valley 78
GAJA CA’MARCANDA ‘PROMIS’ – Toscana, Italy 98
MOLLYDOOKER ‘BLUE EYED BOY’ – Australia 105

Corkage fee, \$25

STONEY RIVER®
STEAKHOUSE AND GRILL

HAPPY HOUR

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 Tequila : Honey : Lime

WHALE FLOWER

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

LEMON DROP MOJITO

Wheatley Vodka : St~Germain : Mint : Pineapple

WELL DRINKS...8

CRAFT DRAFTS...6

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 in guests.

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

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

FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, hollandaise, country potatoes

RED VELVET WAFFLE 15

Thick-cut bacon, pure maple syrup

FRENCH TOAST ANNA 16

Powdered sugar, Vermont maple syrup and 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 • 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