

STONEY RIVER®

STEAKHOUSE AND GRILL

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		

Trio 10

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

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STARTERS

DEVILED 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

	6oz	9oz	BTL
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France	20	24	82
CHALK HILL CHADRONNAY – Russian River Valley	14	16	54
HONIG SAUVIGNON BLANC – Napa Valley	14	16	54
CHATEAU MIRAVAL ROSÉ – Côtes de Provence	14	16	54
ROMBAUER CHARDONNAY – Carneros			70
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles	18	22	74
ARGYLE ‘BLOOMHOUSE’ PINOT NOIR – Willamette Valley	15	19	58
PENFOLDS ‘BIN 28’ SHIRAZ – Australia	17	21	66
THE PRISONER RED BLEND – California	19	23	74
CAYMUS VINEYARDS CABERNET SAUVIGNON – Napa Valley			135
MOLLYDOOKER ‘BLUE EYED BOY’ SHIRAZ – McLean Vale, Australia			105

WHITE WINES

	6oz	9oz	BTL
CHAMPAGNE & SPARKLING			
LA MARCA PROSECCO – DOC Veneto	12	14	46
MUMM NAPA ‘BRUT PRESTIGE’ – California	13	17	50
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France	20	24	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	16	46
CHALK HILL – Russian River Valley	14	18	54
LOUIS LATOUR ‘GRAND ARDECHE’ – France	15	19	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	16	46
HONIG – Napa Valley	14	18	54
Craggy Range TE MUNA – Martinborough, New Zealand			38
CAKEBREAD CELLARS – Napa Valley			48
OTHER WHITES & ROSÉ			
CHATEAU MIRAVAL ROSÉ – Côtes de Provence	14	18	54
AIX ROSÉ – Coteaux d’Aix-en-Provence, France	15	19	58
DR. LOOSEN ‘DR. L’ RIESLING – Mosel, Germany	12	16	46
LUCIEN ALBRECHT RESERVE RIESLING – France	13	17	50
BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy	12	16	46
TOMMASI ‘LE ROSSE’ PINOT GRIGIO – Veneto, Italy	13	17	50
SCHLOSS VOLLRADS QUALITÄTSWEIN RIESLING – Germany			42
JERMANN PINOT GRIGIO – Friuli Venezia, Italy			54

RED WINES

	6oz	9oz	BTL
CABERNET SAUVIGNON & CABERNET BLENDS			
THREADCOUNT BY QUILT – California	12	16	46
ST. FRANCIS – Sonoma County	16	20	62
AUSTIN HOPE – Paso Robles	18	22	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	16	46
MARKHAM ‘SIX STACK’ – North Coast	14	18	54
DUCKHORN VINEYARDS – Napa Valley			60
PLUMPJACK – Napa Valley			115
PINOT NOIR			
BÖEN BY BELLE GLOS – California	14	18	54
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley	15	19	58
SIDURI – Willamette Valley	16	20	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			
SEGHESSIO – Sonoma	15	19	58
SALDO BY THE PRISONER WINE COMPANY – California	16	20	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	16	46
CATENA MALBEC – Mendoza, Argentina	14	18	54
PENFOLDS ‘BIN 28’ SHIRAZ – Australia	17	21	66
THE PRISONER RED BLEND – California	19	23	74
STAGS’ LEAP PETITE SIRAH – Napa Valley			78
GAJA CA’MARCANDA ‘PROMIS’ – Toscana, Italy			98
MOLLYDOOKER ‘BLUE EYED BOY’ – Australia			105

Corkage fee, \$25.

STONE 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.

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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