STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

SPINACH & ARTICHOKE DIP
Reggiano cheese, warm tortilla chips 16

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 17

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 13

STEAK SALAD+
Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 24

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 19

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 25

CERTIFIED ANGUS BEEF 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)* 29

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 26

TUSCAN CHICKEN
Goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 26

PECAN ENCRUSTED TROUT
Dijon mustard sauce, broccoli, whipped potatoes 27

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

STEAK EGG ROLLS
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 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

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PRIME

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Prime 12 oz. 46

FILET MIGNON

COFFEE-CURED+
Cured in our signature blend
10 oz. 53

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Petite Cut 7 oz. 46
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SAUCES	*Trio 10*
Truffle Butter	4
Chimichurri	4
Au Poivre	4
Béarnaise	4
Mushroom Madeira	4

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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 30

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 19

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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BB/CG-DIN-MAD

WINES WE LOVE & DRINK

	6oz	9oz	BTL
VEUVE CLICQUOT YELLOW LABEL – Reims, France	22	~	89
CHALK HILL CHARDONNAY – Russian River Valley	14	19	55
HONIG SAUVIGNON BLANC –Napa Valley	14	19	55
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	20	59
ROMBAUER CHARDONNAY – Carneros			75
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles	18	25	73
ARGYLE 'BLOOMHOUSE' PINOT NOIR – Willamette Valley	15	20	59
PENFOLDS 'BIN 28' SHIRAZ – Australia	17	23	68
THE PRISONER RED BLEND – California	19	26	77
CAYMUS VINEYARDS CABERNET SAUVIGNON – Napa Valley			135
MOLLYDOOKER 'BLUE EYED BOY' SHIRAZ – McLaren Vale, Australia			105

WHITE WINES

CHAMPAGNE & SPARKLING

	6oz	BTL
LA MARCA PROSECCO – Veneto, Italy	12	46
MUMM NAPA 'BRUT PRESTIGE' – California	13	50
GLORIA FERRER ROSÉ – Carneros	14	55
VEUVE CLICQUOT YELLOW LABEL – Reims, France	22	89
SCHRAMSBERG BLANC DE BLANC – North Coast		75
TAITTINGER BRUT – Reims, France		88
PERRIER-JOUËT GRAND BRUT – Épernay, France		105
MOËT & CHANDON NECTAR IMPÉRIAL ROSÉ – Épernay, France		115

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
THE PRISONER – Carneros			48
FLOWERS – Sonoma Coast			72
ROMBAUER – Carneros			75
CAKEBREAD CELLARS – Napa Valley			76
PATZ & HALL *DUTTON RANCH* – Russian River Valley			80
POST & BEAM – Carneros			98
FAR NIENTE *ESTATE BOTTLED* – Napa Valley			110
PLUMPJACK *RESERVE* – Napa Valley			105

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand	12	16	46
HONIG – Napa Valley	14	19	55
CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand			42
CAKEBREAD CELLARS – Napa Valley			50
DUCKHORN – North Coast			57

OTHER WHITES & ROSÉ

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 – France	14	19	55
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy	12	16	46
TOMMASI 'LE ROSSE' PINOT GRIGIO – Veneto, Italy	13	17	50
SCHLOSS VOLLRADS *QUALITÄTSWEIN* RIESLING – Germany			45
CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence			55
JERMANN PINOT GRIGIO – Friuli Venezia, Italy			56

RED WINES

CABERNET SAUVIGNON & CABERNET BLENDS

	6oz	9oz	BTL
ST. FRANCIS – Sonoma County	14	19	55
QUILT – Napa Valley	16	22	64
AUSTIN HOPE – Paso Robles	18	25	73
MT. VEEDER – Napa Valley			84
CHALK HILL *ESTATE RED* – Chalk Hill			85
SEQUOIA GROVE – Napa Valley			87
CAYMUS VINEYARDS – Napa Valley			135
PAPILLON *BY ORIN SWIFT* – Napa Valley			140
CHAPPELLET 'SIGNATURE' – Napa Valley			150
RIDGE *ESTATE* – Santa Cruz Mountains			160
DARIOUSH 'SIGNATURE' – Napa Valley			195
CADE *HOWELL MOUNTAIN* – Napa Valley			205
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	19	55
DUCKHORN VINEYARDS – Napa Valley			75
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
CHALK HILL – Sonoma Coast			40
ETUDE *GRACE BENOIST RANCH* – Carneros			54
BELLE GLOS 'DAIRYMAN' – Russian River Valley			56
THE FOUR GRACES – Willamette Valley			58
GARY FARRELL – Russian River Valley			80
ENROUTE 'LES POMMIERS' – Russian River Valley			82
PENNER-ASH – Willamette Valley			95
MERRY EDWARDS – Russian River			98
FLOWERS – Sonoma Coast			98
DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley			105
GOLDENEYE – Anderson Valley			118

ZINFANDEL

SEGHESIO – Sonoma	15	20	59
SALDO *BY THE PRISONER WINE COMPANY* – California	16	22	64
KLINKER BRICK 'OLD VINE' – Lodi			52
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California			75

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina	12	16	46
CATENA MALBEC – Mendoza, Argentina	14	19	55
PENFOLDS 'BIN 28' SHIRAZ – Australia	17	23	68
THE PRISONER RED BLEND – California	19	26	77
STAGS' LEAP PETITE SIRAH – Napa Valley			78
GAJA CA'MARCANDA 'PROMIS' – Toscana, Italy			98
MOLLYDOOKER 'BLUE EYED BOY' SHIRAZ – McLaren Vale, Australia			105

Corkage fee, $25.

STONEY RIVER®
STEAKHOUSE AND GRILL

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 15
Grey Goose Vodka or Bombay Sapphire Gin : Olives or Twist

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

NEGRONI 14
Hendrick's Gin : Sweet Vermouth : Campari

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

SAZERAC MANHATTAN 16
Sazerac Rye Whiskey : Sweet Vermouth : Angostura Bitters

ONE FINE DAY 15
Wheatley Vodka : Rothman and Winter Orchard Pear Liqueur
Basil : Frosted Blackberry

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

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

MIDNIGHT MARGARITA 14
Corazón Reposado Tequila : Cointreau : Black Cherry Jam
Pink Himalayan Salt

SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala
Fever-Tree Sparkling Pink Grapefruit

BLUE RIDGE BRAMBLE 14
Hendrick's Gin : Chambord : Lemon Juice

Olives and Candied Cherries by Filthy Food.

BEER

DRAFT BEERS...8

HAZY IPA
Singn' River Brewing Company, Hazy IPA

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

MODELO ESPECIAL
Grupo Modelo, Lager

SEASONAL SELECTION
*Ask about the current Seasonal Selections

CRAFT BEERS...7

GOOD PEOPLE IPA
Good People Brewing Company – American IPA

TRUCK STOP HONEY BROWN ALE
Back Forty Beer Co.

BLOOD ORANGE BERLINER-WEISSE
Goat Island Brewing

DOMESTIC & IMPORT

MILLER LITE 6

COORS LIGHT 6

YUENGLING TRADITIONAL LAGER 6

MICHELOB ULTRA 6

BLUE MOON 6

BITBURGER PREMIUM PILS 7

GUINNESS 7

CORONA 7

HEINEKEN 7

ATHLETIC RUN WILD IPA *Non-alcoholic* 6

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

COURVOISIER V.S.O.P. 20

RÉMY MARTIN V.S.O.P. 14

RÉMY MARTIN XO 52

ST-RÉMY V.S.O.P. NAPOLEON BRANDY 12

PORTS & WINE

FAR NIENTE DOLCE LATE HARVEST WINE 20

NIEPOORT 10 YR. TAWNY 18

TAYLOR FLADGATE 10 YR. TAWNY 13

WARRE'S WARRIOR 12

WARRE'S 20 YR. TAWNY 20

DESSERTS

SEASONAL CRÈME BRÛLÉE...14

Recommended tableside, fresh berries

Suggested Pairing:

A Shot in the Dark 14

FOUR LAYER CHOCOLATE GANACHE CAKE...15

With Tillamook vanilla ice cream and hot fudge

Suggested Pairing:

Mint Daisy 14

CARROT CAKE...16

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

Suggested Pairing:

Far Niente Dolce Late Harvest Wine 20

CHEF'S SELECTION...AQ

Seasonal favorite recommended tableside

Ask your server about a "Suggested Pairing"

HAPPY HOUR

SNACKS

FRENCH DIP CROSTINI **10**

HOT CHICKEN BISCUITS **10**

SMOKED SALMON DIP **8**

PIMENTO CHEESE **6**

VINO (WINE)...8

A TO Z PINOT NOIR

LIBERTY SCHOOL CABERNET SAUVIGNON

OYSTER BAY SAUVIGNON BLANC

ST. FRANCIS CHARDONNAY

MIONETTO PROSECCO

COCKTAILS & MARTINIS...8

OLD FASHIONED

GIN GIMLET

COSMOPOLITAN

LEMON DROP MARTINI +3 for raspberry

DRAFT BEER...6

Ask about our current selection.

Pricing available Monday-Friday from 3pm-7pm.
Happy Hour Features available at the bar, high-top tables, and patio.
For dine in guests only.

AH/CG-HH-MAD

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

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

SHRIMP AND GRITS 24
Jumbo Cajun sautéed shrimp, Worcestershire cream reduction, bacon, cheese grits

SIDES
Country potatoes • Cheese grits

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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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