

A private dining room featuring a long, rustic wooden table surrounded by dark wood chairs with light-colored upholstered seats. The table is set with plates, napkins, and lit candles. The ceiling is dark with recessed lighting and several large, clear glass pendant lights. A large television is mounted on the wall in the background.

# PRIVATE DINING MENU & PRICING

STONEY RIVER®  
STEAKHOUSE AND GRILL

# PRIVATE DINING MENU

\$75 per person

## SALAD

### House Salad

With herb vinaigrette

## ENTRÉES (Choice of three)

### Grilled Salmon

### Cedar Plank Salmon

### Bistro Chicken

### Filet Mignon 7 oz.

## SIDES (Family Style)

### Broccoli

### Garlic Whipped Potatoes

### Optional add-ons

## STARTERS (Serves four)

### Steak Rolls

Spicy ranch

### Spinach Dip

Warm tortilla chips

### Whiskey Shrimp on Country Toast

Dijon beurre blanc sauce

## SIDES (Serves four)

### Garlic Whipped Potatoes

### Broccoli

### Sautéed Asparagus

### Creamed Spinach

### Smoked Gouda Mac & Cheese

### Seasonal Vegetable

\$85 per person

## STARTER (Choice of one)

### Spinach Dip

Reggiano cheese, warm tortilla chips

### Steak Rolls

Spicy ranch

## SALAD

### House Salad

With herb vinaigrette

## ENTRÉES (Choice of three)

### Grilled Salmon

### Cedar Plank Salmon

### Bistro Chicken

### Steak Frites

### Filet Mignon 7 oz.

## SIDES (Family Style)

### Choice of Two

## DESSERT (Family Style)

### Chef's Selection

# STONEY RIVER®

\$95 per person

## STARTER (Choice of one)

### Spinach Dip

Reggiano cheese, warm tortilla chips

### Steak Rolls

Spicy ranch

### Crab Cake

Roasted pineapple salsa, Dijon mustard sauce

### Whiskey Shrimp on Country Toast

Dijon beurre blanc sauce

## SALAD

### House Salad

With herb vinaigrette

## ENTRÉES (Choice of four)

### Grilled Salmon

### Cedar Plank Salmon

### Bistro Chicken

### Ribeye 14 oz.

### Filet Mignon 10 oz.

### Coffee-Cured Filet

### New York Strip 16 oz.

## SIDES (Family Style)

### Choice of Two

## DESSERT (Family Style)

### Chef's Selection

All menu options include iced tea, soft drinks and our signature rolls.  
Vegetarian or vegan entrées available upon request.

# PRIVATE DINING ROOM LAYOUTS

## CHESAPEAKE:

Dining Capacity – 13 Guests Maximum  
42" TV with HDMI connections - \$125 AV Fee

## BALTIMORE:

Dining Capacity – 18 Guests Maximum  
55" TV with HDMI connections - \$125 AV Fee

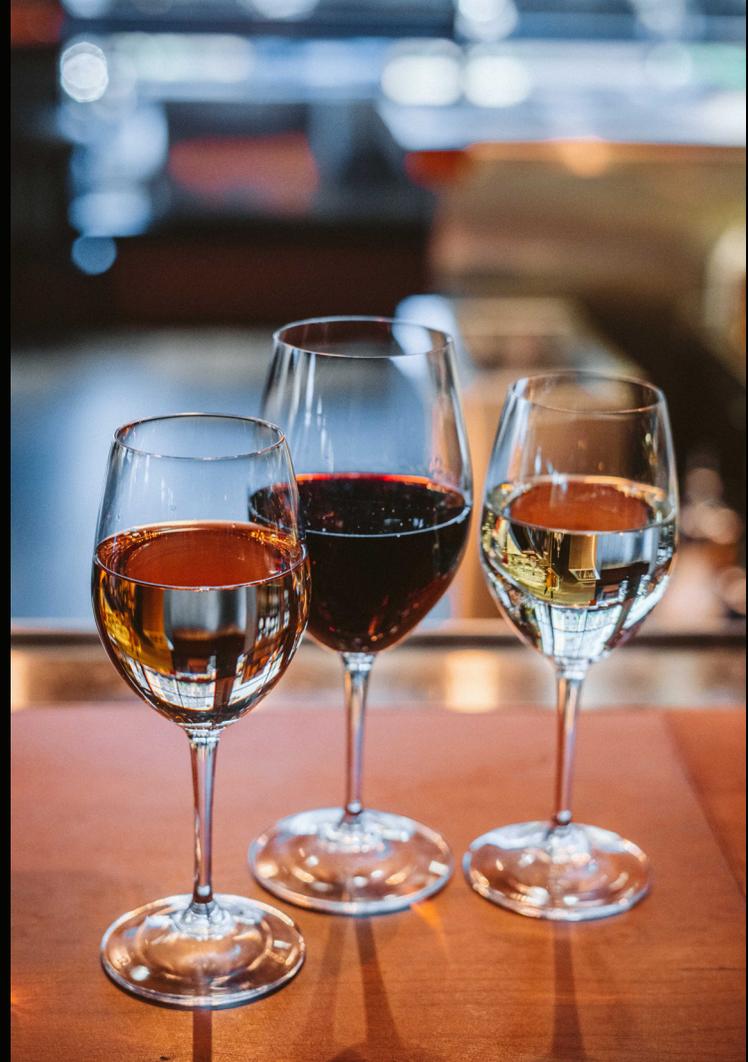
## TOWSON:

Dining Capacity – 18 Guests Maximum  
55" TV with HDMI connections - \$125 AV Fee

## MARYLAND:

Dining Capacity – 36 Guests Maximum  
Two 55" TVs with HDMI connections - \$125 AV FEE

\*Baltimore and Towson rooms can be combined to seat 36 guests. All AV options are available for rent.



## FOOD & BEVERAGE MINIMUM

We require that a food and beverage minimum charge (not counting tax and gratuity) be met. If the minimum is met, there is no additional room charge. If the food and beverage minimum is not met, the difference between the actual food and beverage subtotal and the applicable minimum will be charged to you as an additional room charge. You may not purchase gift cards or "to go" food or wine to bring your total purchases up to the applicable minimum.

## PRICING & ADDITIONAL FEES

Prices to be determined based on the menu selections plus applicable sales tax and a 4% event service fee to cover our administrative expenses for hosting your event. For your convenience, we will calculate an 18% gratuity and show that gratuity on your bill. This gratuity is voluntary. As our patron, of course, you should decide whether to provide a gratuity and in what amount. Thus, you are free to increase or decrease the gratuity. Additional fees may apply if event requires or pre-orders. These additional fees include but are not limited to: floral arrangements, audio visual services (Apple products will require additional service), tent fees and specialty linens.

## PAYMENT

Final payment is due upon completion of event. Separate checks cannot be issued. Personal checks are not accepted.

## CANCELLATION POLICY

In the event it becomes necessary to cancel your event, the following charges will apply:

- 8 days or more prior to event date: 50% of guaranteed food and beverage minimum.
- 7 or less days prior to event date: 100% of guaranteed food and beverage minimum.

## GUEST COUNT GUARANTEE

A guaranteed number of guests must be received 48 business hours in advance of the event.

## ALCOHOL

Pre-selecting wine before the event is encouraged to provide a seamless dining experience. Guest will have the option to purchase any Liquor, Beer or Wine that is available in the restaurant.

