

STARTERS

STEAK EGG ROLLS

Spicy ranch, Chimichurri 19

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon mustard sauce 19

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 14

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

JUMBO SHRIMP COCKTAIL

Spicy cocktail sauce 20

TUNA STACK*

Hawaiian Ahi, roasted pineapple, Sriracha aioli, sesame wontons 19

SOUPS & SALADS

Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, Thousand Island, Cilantro Vinaigrette

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 12

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 14

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

HOUSE SALAD

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

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

COBB SALAD

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

STEAK SALAD*

Seared filet, avocado, bleu cheese, tomatoes, bacon, ranch, Dijon vinaigrette 26

SEAFOOD

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa, Southern rice, seasonal vegetable 29

CEDAR PLANK SALMON*

Oven roasted, lemon dijon butter, garlic broccoli, whipped potatoes (available simply grilled) 34

HONG KONG SEA BASS*

Grilled, baby bok choy, sushi rice, soy sherry reduction 46

SHRIMP SCAMPI PASTA

Jumbo shrimp, garlic cream sauce, spinach, tomatoes 29

AHI TUNA*

Sesame crusted, Siracha aioli, soy ginger sherry sauce, sushi rice, baby bok choy 34

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli, garlic whipped potatoes 30

SPECIALTIES

STACKED CHEESEBURGER*

Two seared patties, pickles, onion, cheese, parmesan fries 19

STEAKHOUSE BURGER*

Gruyère, caramelized onions, Thousand Island dressing, parmesan fries 20

TUSCAN CHICKEN

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

LOLLIPOP LAMB CHOPS

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

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 27

DOUBLE BONE PORK CHOP*

Cured in-house, slow roasted, bourbon cherry sauce, garlic whipped potatoes, broccoli 34

BISTRO CHICKEN

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

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 50

NEW YORK STRIP STEAK*

16 oz. 49

BONE-IN “COWBOY CUT” RIBEYE STEAK*

22 oz. 58

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 43

STEAK FRITES*

Sliced hanger steak, sauce béarnaise 38



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 53

CENTER CUT*

Petite Cut 47 / Regular Cut 52

MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 48

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared Crab Cake, Dijon mustard sauce 46

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

ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Mushroom Madeira Sauce • Béarnaise Sauce* • Chimichurri 4 each

Oscar Style: Lump crab, asparagus, Béarnaise sauce* 13

House, Caesar or Wedge Salad to accompany your entrée 10

SIDES

Au Gratin Potatoes • Parmesan Fries • One Pound Baked Potato • Garlic Whipped Potatoes• Broccoli w/ Garlic Butter • Cream Corn Brûlée • Creamed Spinach• Sautéed Asparagus • Smoked Gouda Mac & Cheese • Seasonal Vegetable

+These items may be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please notify your server of any food allergies. Some items served at this establishment may contain imported seafood. Ask for more information. An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion. Helpful Dining Guidelines can be found at stoneyriver.com.