

STONEY RIVER®

STEAKHOUSE AND GRILL

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 14

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 17

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

STEAK EGG ROLLS

Spicy ranch, chimichurri 19

CREAMY CRAB DIP

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

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 18

TUNA STACK*

Ahi tuna, avocado, roasted pineapple,
Sriracha aioli, sesame wontons 19

SOUPS & SALADS

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

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

AHI TUNA SALAD*

Seared rare, artisan greens, avocado, herb
vinaigrette 25

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, Dijon vinaigrette 25

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

HOUSE SALAD

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

SEAFOOD

NOLA GRILLED SHRIMP

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

HONG KONG SEA BASS*

Grilled, baby bok choy, sushi rice, soy sherry
reduction 45

CEDAR PLANK SALMON*

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

PECAN ENCRUSTED SWORDFISH

Crushed pecans, brown butter, seasonal
vegetable, Southern rice 35

AHI TUNA*

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

SHRIMP & GRITS

Jumbo shrimp, bacon, Worcestershire
cream, cheese grits 29

SPECIALTIES

FAMOUS STEAK & BISCUITS*

Seared filet, homemade biscuits,
parmesan fries 26

STACKED STEAK BURGER*

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

DOUBLE BONE PORK CHOP*

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

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes,
broccoli 28

BISTRO CHICKEN

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

SHRIMP SCAMPI PASTA

Jumbo shrimp, garlic cream sauce,
spinach, tomatoes 29

LONDON DIP

Grilled roast beef, cheese, horseradish,
Au Jus, multigrain toast, parmesan fries 26

LOLLIPOP LAMB CHOPS

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

TUSCAN CHICKEN

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

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, béarnaise, crispy shallots 35

DRY AGED BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 65



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 53

CENTER CUT*

Petite Cut 7 oz. 46 / 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

*All of our steaks are seasoned with our special seasoning blend, grilled in a 1600° Montague broiler.
All Filet Mignons, Steaks, and Prime Rib are served with your choice of side.*

ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Mushroom Madeira Sauce • Béarnaise Sauce* 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 • Cream Corn Brûlée • Broccoli w/ Garlic Butter
Creamed Spinach • Sautéed Asparagus • Smoked Gouda Mac & Cheese • Roasted Wild Mushrooms

STARTERS

DEVILED EGGS

Sugar cured bacon,
homemade pickle relish 13

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 17

TUNA STACK*

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

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 17

STEAK EGG ROLLS

Spicy ranch, Chimichurri 18

SOUPS & SALADS

*Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette
Add chicken +8, salmon or shrimp +12*

FRENCH ONION SOUP

Caramelized onions, crouton,
Gruyère 10

THE WEDGE

Iceberg, bacon, tomatoes,
bleu cheese 13

STEAK SALAD*

Seared filet, avocado, bleu cheese, vine ripened
tomatoes, Dijon vinaigrette 23

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 12

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 13

ASIAN AHI TUNA SALAD*

Seared rare, artisan greens, avocado, herb
vinaigrette 23

HOUSE SALAD

Rustic croutons, hard boiled egg, cucumbers,
bacon, vine ripened tomatoes, cheddar 13

COBB SALAD

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

CUMBERLAND SALAD

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

SANDWICHES

All sandwiches are served with parmesan fries, unless otherwise noted.

FAMOUS STEAK & BISCUITS*

Seared filet, homemade biscuits 23

STACKED STEAK BURGER*

Two seared patties, pickles, onion, cheese 18

BLACKENED SALMON SANDWICH

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

LONDON DIP

Grilled roast beef, cheese, horseradish,
Au Jus, multigrain toast, parmesan fries 23

MEATLOAF SANDWICH

Crispy onion straws, cheese, mayo, ketchup 18

**SOUTHERN CRISPY
CHICKEN SANDWICH**

House made hot honey, pimento cheese 18

-SPECIALTIES & SEAFOOD-

BISTRO CHICKEN

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

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,
Southern rice, seasonal vegetable 27

SZECHUAN SALMON*

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

TUSCAN CHICKEN

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

PECAN ENCRUSTED SWORDFISH

Crushed pecans, brown butter, seasonal
vegetable, southern rice 31

AHI TUNA*

Sesame crusted, Sriracha aioli, soy ginger sherry
sauce, sushi rice, baby bok choy 32

BAY STREET CHICKEN FINGERS

“Old Savannah” style, parmesan fries 22

SHRIMP & GRITS

Jumbo shrimp, bacon, Worcestershire
cream, cheese grits 28

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 49

NEW YORK STRIP STEAK*

16 oz. 48

STEAK FRITES*

Sliced hanger steak, béarnaise, crispy shallots 33

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 44



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 53

CENTER CUT*

Petite Cut 7 oz. 46 / 10 oz. 52

All of our steaks are seasoned with our special seasoning blend, grilled in a 1600° Montague broiler. All Filet Mignons, Steaks, and Prime Rib are served with your choice of side.

House, Caesar or Wedge Salad to accompany your entrée 9

SIDES

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

+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.

STONEY RIVER®

STEAKHOUSE AND GRILL

BRUNCH FEATURES

SOUTHERN CAJUN CHICKEN BISCUIT 17

Crispy cajun chicken, goat cheese fritter, hot pepper jam, sweet and spicy bacon, country potatoes

LOBSTER AVOCADO TOAST 26

Cold water Maine Lobster, Hass Avocado, whole grain toast, over easy eggs, parmesan encrusted tomatoes

ROASTED PRIME RIB HASH 24

Over easy eggs, multi grain toast

CRISPY CHICKEN AND WAFFLE 16

(AVAILABLE WITH HOT CHICKEN)

Thick cut bacon, pure maple syrup

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

STONEY RIVER BREAKFAST SKILLET 18

Scrambled eggs, thick cut bacon, cheddar cheese, hollandaise, country potatoes, green onions, multigrain toast

BRUNCH BURGER* 20

Stacked steak burger, applewood smoked bacon, over easy egg, local brioche, country potatoes

FILET AND EGGS* 28

Roasted tenderloin, over easy eggs, hollandaise, country potatoes

SIDES

Country potatoes ♦ Cheese grits ♦ Sweet and Spicy Bacon

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