

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 17
- SPINACH DIP Reggiano cheese, warm tortilla chips 13
- TUNA STACK⁺ Ahi, avocado, mango, Sriracha aioli, and sesame wontons 16
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17
- STEAK ROLLS Served with spicy ranch 13
- HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 13

SOUPS & SALADS

DRESSINGS MADE IN-HOUSE: *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette*

- FRENCH ONION SOUP Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock 9
- NEW ENGLAND LOBSTER BISQUE Sherry garnish. Cup 9
- HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 11
- BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 11
- VINE-RIPENED TOMATO SALAD Basil, herb vinaigrette, fresh mozzarella 13
- THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 11
- CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 11

ENTRÉE SALADS

- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory smoked bacon, buttermilk ranch 16
- STEAK SALAD⁺ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 22
- AHI TUNA SALAD Seared rare, artisan greens, avocado, mango, Asian vinaigrette 21

FILETS, STEAKS & PRIME RIB

We serve only Certified Angus Beef® brand for our steaks and prime rib. All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled in a 1,600° Montague broiler. We do not recommend, and will respectfully not guarantee any meat ordered "medium well" or above.

- RIBEYE STEAK⁺ 14 oz. 37
- NEW YORK STRIP STEAK⁺ 16 oz. 37
- BONE-IN "COWBOY CUT" RIBEYE STEAK⁺ 22 oz. 46
- PRIME RIB OF BEEF⁺ Aged and slow roasted - Regular cut 12 oz. 33 / Extra cut 16 oz. 37
- COFFEE-CURED FILET MIGNON⁺ Cured in our signature blend 10 oz. 40
- CENTER CUT FILET MIGNON⁺ Petite cut 35 / Regular cut 39
- STONE RIVER LEGENDARY FILET⁺ Our signature 12 oz. cut 43
- TRIO OF FILET MEDALLIONS⁺ Bleu Cheese Encrusted, Au Poivre and Béarnaise 37

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted 3 / Mushroom Madeira, Béarnaise⁺ or Au Poivre sauce 3 / Oscar style: Lump crab, asparagus with Béarnaise⁺ sauce 11

All of our steaks, prime rib and filets are served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

SEAFOOD

- FEATURED FISH Selections change daily MKT.
- NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable 28
- PAN-ROASTED COLD WATER SALMON⁺ Garlic whipped potatoes and broccoli. Szechuan style or lemon burre blanc 29
- "HONG KONG STYLE" SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 37
- AHI TUNA⁺ Pan-seared with soy ginger sherry sauce and sautéed spinach 30

SPECIALTIES

- FAMOUS STEAK & BISCUITS⁺ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19
- FRENCH DIP⁺ Thinly sliced on a toasted baguette with horseradish 20
- STACKED CHEESEBURGER⁺ Two seared patties, pickles, onion and cheese 15
- STEAKHOUSE BURGER⁺ Gruyère, caramelized onions, Thousand Island dressing 16
- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22
- BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 22

House, Caesar, Baby Kale or Wedge Salad to accompany your entrée \$7.

SIDES ALL 7

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES ♦ CREAMED SPINACH
GARLIC WHIPPED POTATOES ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ PARMESAN ROASTED CAULIFLOWER
SAUTÉED ASPARAGUS ♦ SMOKED GOUDA MAC & CHEESE ♦ SEASONAL VEGETABLE ♦ WILD MUSHROOMS

⁺*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. Please notify your server of any food allergies.*

An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion.



REDS

CABERNET SAUVIGNON & CABERNET BLENDS

SILVER RIDGE 2017 – California 10/35
CH. ST. MICHELLE “INDIAN WELLS” 2017 –
Columbia Valley 12/43
QUILT 2017 – Napa Valley 13/47
JOSEPH CARR 2017 – Paso Robles 14/51
LANCASTER WINEMAKER’S CUVÉE 2016 –
Alexander Valley 16/59
STARMONT 2017 – Napa Valley 43
ROTH *ESTATE* 2017 – Alexander Valley 45
FOLEY JOHNSON *ESTATE* 2017 – Rutherford, Napa Valley 55
SEBASTIANI 2016 – Alexander Valley 60
ELIZABETH SPENCER “SPECIAL CUVÉE” 2016 –
Napa Valley 65
HONIG 2016 – Napa Valley 68
JORDAN 2015 – Alexander Valley 80
CHALK HILL *ESTATE RED* 2016 – Chalk Hill 95
CAYMUS VINEYARDS 2018 – Napa Valley 125
KULETO *ESTATE* 2013 – Napa Valley 115
LANCASTER *ESTATE* 2012 – Alexander Valley 120
SEBASTIANI “CHERRY BLOCK” 2015 – Sonoma Valley 155
PAUL HOBBS 2015 – Napa Valley 165
SILVER OAK 2015 – Napa Valley 175
PALMAZ VINEYARDS 2016 – Napa Valley 180
MERUS 2013 – Napa Valley 225
QUILCEDA CREEK 2015 – Columbia Valley 275
CAYMUS SPECIAL SELECTION 2015 – Napa Valley 350

BURGUNDY AND BORDEAUX

CHÂTEAU ROCHER-CALON 2017 – Bordeaux, France 10/35
JOSEPH FAIVELEY 2017 – Burgundy, France 13/47
JACQUES GIRARDIN 2016 – Burgundy, France 40
CHÂTEAU MONGRAVEY 2017 – Bordeaux, France 75
REGIS BOUVIER 2015 – Burgundy, France 80
CHÂTEAU LÈCUYER 2016 – Bordeaux, France 85
JOSEPH FAIVELEY 2014 – Burgundy, France 100
CHÂTEAU LASSÈGUE 2015 – Bordeaux, France 135
DOMAINE MICHEL MAGNIEN “CHAFFOTS” 2013 –
Burgundy, France 150
DOMAINE MICHEL MAGNIEN “SENTIERS” 2013 –
Burgundy, France 180

MERLOT

COLUMBIA CREST “H3” 2016 – Horse Heaven Hills 10/35
SEBASTIANI 2017 – North Coast 11/39
MARKHAM 2016 – Napa Valley 45
TWOMEY 2015 – Napa Valley 68
PRIDE MOUNTAIN 2016 – Napa/Sonoma 100

PINOT NOIR

LUCKY STAR 2017 – California 9/31
ELOUAN 2017 – Oregon 11/39
BÖEN 2017 – Monterey County 11/39
CHALK HILL 2018 – Sonoma Coast 13/47
MEIOMI 2018 – California 35
ARGYLE 2018 – Willamette Valley 45
CHALONE 2016 – Chalone AVA 52
SHEA WINE CELLARS *ESTATE* 2016 – Willamette Valley 60
GARY FARRELL 2016 – Russian River Valley 65
BELLE GLOS “DAIRYMAN” 2018 – Russian River Valley 70
DOMAINE SERENE “YAMHILL CUVÉE” 2016 –
Willamette Valley 75
SLANDER *BY ORIN SWIFT* 2017 – California 75
ARGYLE “NUTHOUSE” 2017 – Eola-Amity Hills, Oregon 75
FLOWERS 2017 – Sonoma Coast 85
ROCHIOLI *ESTATE* 2017 – Russian River Valley 115
BERGSTRÖM *SILICE VINEYARD* 2016 – Chehalem Mountains 115
SEA SMOKE “TEN” 2017 – Sta. Rita Hills 150
KOSTA BROWNE 2015 – Sonoma Coast 165
KOSTA BROWNE *GAP'S CROWN* 2016 – Sonoma Coast 210
KOSTA BROWNE *KEEFER RANCH* 2016 – Russian River Valley 210

ZINFANDEL

PREDATOR “OLD VINE” 2018 – Lodi 11/39
KLINKER BRICK “OLD VINE” 2016 – Lodi 11/39
RAVENSWOOD “OLD VINE” 2017 – California 12/43
8 YEARS IN THE DESERT *BY ORIN SWIFT* 2018 – California 16/59

RED WINES CONTINUED...

SYRAH/SHIRAZ

“BLUE EYED BOY” *MOLLYDOOKER* 2018 – Australia 13/47
NOVY FAMILY 2014 – Santa Lucia Highlands 56
“VELVET GLOVE” *MOLLYDOOKER* 2014 – Australia 250

OTHER INTERESTING REDS

TILIA MALBEC 2018 – Mendoza, Argentina 9/31
THE SEEKER MALBEC 2018 – Mendoza, Argentina 10/35
FRANCIS FORD COPPOLA CLARET 2017 –
California 13/47
INDIA INK *BY KULETO* 2015 – Napa County 14/51
THE PRISONER 2018 – Napa Valley 16/59
ROTH *ESTATE* “HERITAGE” 2016 – Sonoma County 48
ABSTRACT *BY ORIN SWIFT* 2018 – California 70
GAJA CA’MARCANDA MAGARI 2016 – Italy 110

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 9/31
ARGYLE BRUT – Willamette Valley 11/39
LUCIEN ALBRECHT BRUT ROSÉ –
AOC Crémant d’Alsace 11/39
VEUVE CLICQUOT YELLOW LABEL – France 17/63
DUVAL-LEROY – Reims, France 65
TAITTINGER BRUT – Reims, France 105

CHARDONNAY

GRAYSON *LOT 11* 2018 – California 9/31
WENTE “MORNING FOG” 2018 –
San Francisco Bay 10/35
CHALK HILL 2018 – Sonoma Coast 12/43
CHALONE 2016 – Chalone AVA 13/47
ROMBAUER 2019 – Carneros 15/55
ST. FRANCIS 2017 – Sonoma County 35
MOUNT EDEN *WOLFF VINEYARD* 2014 – Edna Valley 45
WENTE *RIVA RANCH* 2018 – Monterey 45
CLOS PEGASE *MITSUKO'S VINEYARD* 2013 – Carneros 50
GARY FARRELL 2015 – Russian River Valley 50
FOLEY *RANCHO SANTA ROSA* 2013 – Sta. Rita Hills 52
SHEA WINE CELLARS *ESTATE* 2015 – Willamette Valley 55
MARTINELLI *BELLA VIGNA* 2014 – Sonoma County 60
RAMEY 2017 – Russian River Valley 65
BURLY 2017 – Napa Valley 65
PATZ & HALL *ESTATE* 2016 – Sonoma Coast 70
CAKEBREAD CELLARS 2017 – Napa Valley 70
FLOWERS 2015 – Sonoma Coast 75
MINER “WILD YEAST” 2017 – Napa Valley 75
PLUMPJACK *RESERVE* 2014 – Napa Valley 80
CHALK HILL *ESTATE BOTTLED* 2012 – Chalk Hill 90
RAMEY *HYDE VINEYARD* 2015 – Carneros, Napa Valley 110

SAUVIGNON BLANC

CLIFFORD BAY 2019 – Marlborough, New Zealand 9/31
CRAGGY RANGE *TE MUNA ROAD* 2019 –
New Zealand 12/43
ELIZABETH SPENCER “SPECIAL CUVÉE” 2018 –
Mendocino 30
ROTH *ESTATE* 2017 – Sonoma County 30
GUENOC 2015 – California 31
CHALK HILL *ESTATE BOTTLED* 2017 – Chalk Hill 40
HONIG 2018 – Napa Valley 45
CAKEBREAD CELLARS 2018 – Napa Valley 55
MERRY EDWARDS 2017 – Russian River Valley 80

OTHER WHITES & ROSÉ

CH. ST. MICHELLE RIESLING 2018 –
Columbia Valley 9/31
SAINT M RIESLING 2017 – Pfalz, Germany 10/35
CHATEAU MINUTY “M DE MINUTY” ROSÉ 2019 –
Côtes de Provence 12/43
CIELO PINOT GRIGIO 2018 – Veneto, Italy 9/31
MARCO FELLUGA PINOT GRIGIO 2018 –
Collio, Italy 12/43
FIRESTONE RIESLING 2018 – Saint Ynez Valley 30
CONUNDRUM WHITE TABLE WINE 2018 –
California 40

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 12
Grey Goose Vodka or Bombay Sapphire Gin

SIGNATURE MARTINI 12
Tito's Vodka : Rosemary
Blue Cheese Jalapeño Olive

ONE FINE DAY 10
Square One Basil Vodka : La Poire
Frosted Blackberry

THE DRAPER 12
Bulleit Whiskey : Blood Orange : Honey

LEMON DROP MOJITO 11
Wheatley Vodka : St~Germain : Mint : Pineapple

THE BOTANIST 10
Roku Gin : Grapefruit : Ginger Ale

ANGEL'S REVENGE 11
Angel's Envy Bourbon : Disaronno : Candied Cherry

BLUE RIDGE BRAMBLE 10
Miller's Gin : Chambord : Lemon

AMERICAN MULES 10
Tito's Vodka or Templeton Rye
Fever Tree Ginger Beer

BLACK STRAP 12
1792 Full Proof Single Barrel Select

GINGER TEA 10
Buffalo Trace Single Barrel Select

LOCAL CRAFT DRAFTS \$6

ST. CHARLES PORTER
Black Stone Brewing Co., Porter

HEFEWEIZEN
Yazoo Brewing Co., Hefeweizen

HOMESTYLE
Bearded Iris Brewery, Oated IPA

GERST
Yazoo Brewing Co., Amber Ale

OUR WHISK(E)Y LIST

1792 SMALL BATCH 11

ANGEL'S ENVY 12

BAKER'S BOURBON 11

BASIL HAYDEN'S 10

BASIL HAYDEN'S DARK RYE 10

BLANTON'S BOURBON 13

BLADE AND BOW 12

BUFFALO TRACE 10

BULLEIT BOURBON 9

BULLEIT RYE 8

BUFFALO TRACE SINGLE BARREL 10

EAGLE RARE 15

GENTLEMAN JACK 10

GEORGE T. STAGG 30*

HAKUSHU SINGLE MALT 20*

HANCOCK RESERVE SINGLE
BARREL 25*

HUDSON BABY BOURBON 13

JACK DANIEL'S SINGLE BARREL 12

HIGH WEST AMERICAN PRAIRIE 10

KNOB CREEK BOURBON 11

KNOB CREEK RYE SMALL BATCH 12

OLD SCOUT AMERICAN WHISKEY 10

SUNTORY TOKI WHISKEY 10

THOMAS H. HANDY SAZERAC
STRAIGHT RYE 30*

TEMPLETON RYE WHISKEY 9

WILLIAM LARUE WELLER SPECIAL
EDITION 30*

W. H WELLER RESERVE 10

W.H WELLER SINGLE BARREL
FULL PROOF 25* *Exclusively bottled for Stoney River*

WOODFORD RESERVE 10

YAMAZAKI 20*

**Limited Availability*