

## STARTERS

- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 17  
SPINACH DIP Reggiano cheese, warm tortilla chips 13  
TUNA STACK<sup>+</sup> 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<sup>+</sup> 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<sup>®</sup> 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<sup>+</sup> 14 oz. 37  
NEW YORK STRIP STEAK<sup>+</sup> 16 oz. 37  
BONE-IN "COWBOY CUT" RIBEYE STEAK<sup>+</sup> 22 oz. 46  
PRIME RIB OF BEEF<sup>+</sup> Aged and slow roasted - Regular cut 12 oz. 33 / Extra cut 16 oz. 37  
COFFEE-CURED FILET MIGNON<sup>+</sup> Cured in our signature blend 10 oz. 40  
CENTER CUT FILET MIGNON<sup>+</sup> Petite cut 35 / Regular cut 39  
STONEY RIVER LEGENDARY FILET<sup>+</sup> Our signature 12 oz. cut 43

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted 3 / Mushroom Madeira or Béarnaise<sup>+</sup> sauce 3 / Oscar style: Lump crab, asparagus with Béarnaise<sup>+</sup> 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 27  
PAN-ROASTED COLD WATER SALMON<sup>+</sup> From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 29  
"HONG KONG STYLE" SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 38  
AHI TUNA<sup>+</sup> Pan-seared with soy ginger sherry sauce and sautéed spinach 31  
PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 27

## SPECIALTIES

- FAMOUS STEAK & BISCUITS<sup>+</sup> Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19  
FRENCH DIP<sup>+</sup> Thinly sliced on a toasted baguette with horseradish 20  
STACKED CHEESEBURGER<sup>+</sup> Two seared patties, pickles, onion and cheese 16  
STEAKHOUSE BURGER<sup>+</sup> 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 23

House, Caesar, Baby Kale or Wedge Salad to accompany your entrée \$7.00

## SIDES ALL 7

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



<sup>+</sup>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 2015 – California 10/35  
CH. ST. MICHELLE “INDIAN WELLS” 2017 –  
Columbia Valley 12/43  
FOLEY JOHNSON *ESTATE* 2017 – Napa Valley 13/47  
QUILT 2017 – Napa Valley 14/51  
ROTH *ESTATE* 2016 – Alexander Valley 45  
STARMONT 2017 – North Coast 50  
SEBASTIANI 2016 – Alexander Valley 60  
LANCASTER WINEMAKER’S CUVÉE 2016 –  
Alexander Valley 63  
ELIZABETH SPENCER 2016 – Napa Valley 65  
HONIG 2016 – Napa Valley 68  
JORDAN 2015 – Alexander Valley 80  
CHATEAU MONTELENA 2017 – Napa Valley 85  
CHALK HILL *ESTATE RED* 2016 – Chalk Hill 95  
CAYMUS VINEYARDS 2018 – Napa Valley 110  
BURLY 2017 – Napa Valley 120  
KULETO *ESTATE* 2013 – Napa Valley 115  
MINER FAMILY 2016 – Oakville, Napa Valley 125  
CADE *HOWELL MOUNTAIN* 2016 – Napa Valley 135  
PAUL HOBBS 2015 – Napa Valley 165  
SEBASTIANI “CHERRY BLOCK” 2015 – Sonoma County 175  
PLUMPJACK 2016 – Napa Valley 190  
DUNN *HOWELL MOUNTAIN* 2014 – Napa Valley 200  
MERUS 2013 – Napa Valley 225  
W. P. FOLEY II 2012 – Chalk Hill 250  
QUILCEDA CREEK 2015 – Columbia Valley 275  
CAYMUS SPECIAL SELECTION 2015 – Napa Valley 350

### BURGUNDY AND BORDEAUX

CHÂTEAU ROCHER-CALON 2017 – Bordeaux, France 10/35  
DOMAINE DE LA VOUTE DES CROZES “CHANRION” 2018 –  
Beaujolais, France 35  
DOMAINE FAIVELEY 2017 – Burgundy, France 42  
LOUIS LATOUR 2016 – Burgundy, France 45  
CHÂTEAU VIGNOT 2011 – Bordeaux, France 70  
CHÂTEAU MONGRAVEY 2016 – Bordeaux, France 75  
CHÂTEAU LECUYER 2014 – Bordeaux, France 85  
DOMAINE FAIVELEY 2014 – Burgundy, France 100  
CHÂTEAU LASSEGUE 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 2014 – Napa Valley 80  
DUCKHORN VINEYARDS 2016 – Napa Valley 85

### PINOT NOIR

LUCKY STAR 2017 – California 9/31  
ELOUAN 2017 – Oregon 12/43  
ARGYLE 2018 – Willamette Valley 13/47  
BÖEN 2017 – Santa Lucia Highlands 14/51  
MEIOMI 2017 – California 35  
THE FOUR GRACES 2018 – Willamette Valley 42  
LINCOURT 2014 – Sta. Rita Hills 45  
CHALK HILL 2017 – Sonoma Coast 50  
SIDURI 2017 – Willamette Valley 55  
GARY FARRELL 2016 – Russian River Valley 65  
FOLEY *ESTATE* 2016 – Sta. Rita Hills 70  
BELLE GLOS “DAIRYMAN” 2018 – Russian River Valley 70  
DOMAINE SERENE “YAMHILL CUVÉE” 2015 –  
Willamette Valley 75  
ARGYLE “NUTHOUSE” 2017 – Eola-Amity Hills, Oregon 75  
SLANDER *BY ORIN SWIFT* 2017 – Napa Valley 75  
FLOWERS 2017 – Sonoma Coast 85  
ROCHIOLI *ESTATE* 2016 – Russian River Valley 115  
BERGSTRÖM *SILICE VINEYARD* 2015 – Chehalem Mountains 115  
SHEA WINE CELLARS *HOMER* 2014 – Willamette Valley 120  
SEA SMOKE “TEN” 2017 – Sta. Rita Hills 150  
KOSTA BROWNE 2017 – Sonoma Coast 165  
KOSTA BROWNE 2016 *GAP’S CROWN VINEYARD* – Sonoma Coast 210

## RED WINES CONTINUED...

### ZINFANDEL

PREDATOR “OLD VINE” 2018 – Lodi 11/39  
KLINKER BRICK “OLD VINE” 2016 – Lodi 12/43  
RAVENSWOOD 2016 – California 43  
RIDGE *LYTTON SPRINGS* 2016 – Sonoma 65

### 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* 2014 – Napa County 14/51  
8 YEARS IN THE DESERT *BY ORIN SWIFT* 2018 –  
California 15/55  
THE PRISONER 2018 – Napa Valley 59  
ABSTRACT *BY ORIN SWIFT* 2018 – Napa Valley 70  
“BLUE EYED BOY” *MOLLYDOOKER* 2017 – Australia 60  
MARTINELLI *TERRA FELICE* 2016 – Russian River Valley 68  
GAJA CA’ MARCANDA “MAGARI” 2013 –  
DOC Toscana 175  
“VELVET GLOVE” *MOLLYDOOKER* 2017 – Australia 250

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 10/35  
ARGYLE BRUT – Willamette Valley 11/39  
LUCIEN ALBRECHT BRUT ROSÉ –  
AOC Crémant d’Alsace 12/43  
VEUVE CLICQUOT YELLOW LABEL – France 17/63  
DUVAL-LEROY – Reims, France 65  
TAITTINGER BRUT – Reims, France 105  
DOM PERIGNON BRUT – France 275

### CHARDONNAY

GRAYSON 2018 – California 9/31  
WENTE “MORNING FOG” 2018 – Livermore Valley 10/35  
LINCOURT “STEEL” 2018 – Sta. Rita Hills 11/39  
CHALK HILL 2018 – Sonoma Coast 12/43  
ZD 2017 – California 15/55  
ST. FRANCIS 2017 – Sonoma County 35  
AU BON CLIMAT 2017 – Santa Barbara, California 48  
GARY FARRELL 2016 – Russian River Valley 50  
FOLEY 2011 – Sta. Rita Hills 52  
SHEA WINE CELLARS *ESTATE* 2015 – Willamette Valley 55  
RAMEY 2017 – Russian River Valley 65  
ROMBAUER 2018 – Carneros 65  
CAKEBREAD CELLARS 2017 – Napa Valley 70  
PATZ & HALL *ESTATE* 2015 – Sonoma Coast 70  
FLOWERS 2014 – Sonoma Coast 75  
PLUMPJACK *RESERVE* 2017 – Napa Valley 80  
CHALK HILL *ESTATE BOTTLED* 2015 – Chalk Hill 90  
ZD *RESERVE* 2017 – Carneros 90  
RAMEY *HUDSON VINEYARD* 2011 – Carneros 110  
KOSTA BROWNE *ONE SIXTEEN* 2013 –  
Russian River Valley 150

### SAUVIGNON BLANC

CLIFFORD BAY 2019 – Marlborough, New Zealand 9/31  
HONIG 2018 – Napa Valley 12/43  
CRAGGY RANGE *TE MUNA ROAD* 2019 –  
New Zealand 12/43  
CHALK HILL *ESTATE BOTTLED* 2017 – Chalk Hill 40  
MERRY EDWARDS 2017 – Russian River Valley 80

### OTHER WHITES & ROSÉ

CIELO PINOT GRIGIO 2018 – Veneto, Italy 9/31  
MARCO FELLUGA PINOT GRIGIO 2018 –  
Collio, Italy 12/43  
CH. ST. MICHELLE RIESLING 2017 – Columbia Valley 9/31  
SAINT M RIESLING 2017 – Pfalz, Germany 9/35  
CHATEAU DE TRINQUEVEDEL ROSÉ 2019 –  
Tavel, France 11/39  
CHATEAU MINUTY “M DE MINUTY” ROSÉ 2019 –  
Cotes de Provence 12/43  
CONUNDRUM WHITE TABLE WINE 2016 –  
California 40

## CLASSIC AMERICAN COCKTAILS

### 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 SAMURAI 11

Suntory Toki Whiskey : Grapefruit : Fever Tree Tonic

### SOUTHERN PEACH 10

Knob Creek Rye Whiskey : Sweet Peach

### CUCUMBER MULE 11

Hendrick's Gin : St~Germain  
Fever Tree Ginger Beer

### SWEET SUMMERTIME MEMORIES 10

Tito's Vodka : Iced Tea : Mint : Lemon

### PRETTY IN PINK 10

Honeysuckle Vodka : Raspberry : Honey : Bubbles

### YES WAY ROSÉ 11

Rosé : St~Germain : Lemon : Basil Flower

### NOT SO DARK & STORMY 9

Gosling's Dark Rum : Pineapple  
Fever Tree Ginger Beer

## LOCAL CRAFT DRAFTS \$6

### LIL DARLING

Mill Creek Brewing Co., Wheat Beer

### CUTAWAY

TN Brew Works, Rye IPA

### THE FORTY-FOUR

The Black Abbey Brewing Co., Coffee Porter

### GERST

Yazoo Brewing Co., Amber Ale

## OUR WHISK(E)Y LIST

ANGEL'S ENVY RYE 20\*

BLADE & BOW 12

BASIL HAYDEN 10

BLANTON'S BOURBON 13

BELLE MEADE 12

BOOKERS 14

BUFFALO TRACE 9

BUFFALO TRACE SINGLE BARREL 10

COLONEL E.H TAYLOR 11

EAGLE RARE 10

ELMER T. LEE 100 YR. TRIBUTE 70\*

FOUR ROSES SINGLE BARREL 11

GENTLEMAN JACK 10

GEORGE T. STAGG 30\*

HANCOCK RESERVE SINGLE BARREL 25\*

HUDSON BABY 15

HIGH WEST DOUBLE RYE 10

JACK DANIEL'S SINGLE BARREL 12

JEFFERSON'S OCEAN 20

KNOB CREEK 10

KNOB CREEK 25 YR. 30

MICHTER'S US-1 12

OLD SCOUT 11

OLD RIP VAN WINKLE 10 YR. 35\*

VAN WINKLE SPECIAL

RESERVE 12 YR. 40\*

PAPPY VAN WINKLE 15 YR. FAMILY

RESERVE 75

PAPPY VAN WINKLE 23 YR. FAMILY

RESERVE 100

STAGG JR. 11

SUNTORY TOKI WHISKEY 11

THOMAS H. HANDY SAZERAC

STRAIGHT RYE 30\*

TEMPLETON RYE WHISKEY 11

WHISTLE PIG FARMSTOCK 20

WOODFORD RESERVE 10

W. H WELLER SPECIAL RESERVE 10

W. H WELLER C.Y.P.B 30

W.H WELLER SINGLE BARREL

FULL PROOF 25\* *Exclusively bottled for Stoney River*

\* Limited Availability