

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11  
SPINACH DIP Reggiano cheese, warm tortilla chips 14  
TUNA STACK<sup>+</sup> Ahi, avocado, mango, Sriracha aioli and sesame wontons 17  
WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17  
STEAK ROLLS Chimichurri, spicy ranch 15  
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 and Honey Lime Vinaigrette.*

- FRENCH ONION SOUP 10  
NEW ENGLAND LOBSTER BISQUE Sherry garnish 12  
HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 12  
BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 12  
THE WEDGE Iceberg, bacon, tomatoes, blue cheese 12  
CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 12  
THAI GRILLED CHICKEN SALAD Mixed greens tossed in a honey lime vinaigrette and topped with peanuts and a Thai peanut sauce 17  
CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 17  
STEAK SALAD<sup>+</sup> Seared filet, avocado, bleu cheese, vine-ripened tomatoes, Dijon vinaigrette 25  
ASIAN AHI TUNA SALAD<sup>+</sup> Seared rare, artisan greens, avocado, mango, Asian herb vinaigrette 24

## BURGERS & SANDWICHES

*We grind fresh daily for our hand-pattied burgers. All burgers and sandwiches are served with parmesan fries.*

- FRENCH DIP<sup>+</sup> Thinly sliced, toasted baguette with horseradish 21  
STACKED CHEESEBURGER<sup>+</sup> Two seared patties, pickles, onions and cheese 17  
STEAKHOUSE BURGER<sup>+</sup> Gruyère, caramelized onions, Thousand Island dressing 17  
VEGGIE BURGER Served all the way with Monterey Jack 16  
PRIME RIB SANDWICH<sup>+</sup> Sliced to order, served au jus 21  
CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 16

## FILET MIGNON

- COFFEE-CURED FILET MIGNON<sup>+</sup> Cured in our special blend of coffee, brown sugar and molasses - 10 oz. 44  
CENTER CUT FILET MIGNON<sup>+</sup> Petite cut 38 / Regular cut 43  
TRIO OF FILET MEDALLIONS<sup>+</sup> Bleu Cheese Encrusted, Au Poivre and Béarnaise 41

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

*Bleu Cheese Encrusted 3 / Chimichurri, Béarnaise+, Mushroom Madeira or Au Poivre sauce 3*

*Our steaks are seasoned with our special seasoning blend, grilled on a high-temperature broiler and finished with Maître d' butter. We do not recommend, and respectfully not guarantee any meat ordered 'medium well' or above. Served with your choice of au gratin potatoes, garlic whipped potatoes, parmesan fries or our one pound baked potato.*

## STEAKS & PRIME RIB

- STEAK 'N' FRIES<sup>+</sup> A Brasserie-style New York Strip steak with garlic and parmesan fries 31  
NEW YORK STRIP STEAK<sup>+</sup> Extra cut - 16 oz. 42  
RIBEYE STEAK<sup>+</sup> A tender well-marbled cut of aged beef - 14 oz. 42  
BONE-IN "COWBOY CUT" RIBEYE STEAK<sup>+</sup> Well-season, aged beef - 22 oz. 49  
PRIME RIB OF BEEF<sup>+</sup> Aged and slow roasted - Regular cut - 12 oz. 38



## SEAFOOD

- TODAY'S FEATURED FISH Selections change daily MKT  
JUMBO FRIED SHRIMP Rémooulade, cocktail sauce and parmesan fries 28  
PAN-ROASTED COLD WATER SALMON<sup>+</sup> Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 29  
AHI TUNA<sup>+</sup> Seared rare and sliced, with soy ginger sherry sauce. With sautéed spinach 32  
PECAN TROUT Dijon mustard sauce, garlic whipped potatoes and broccoli 28

## SPECIALTIES

- FAMOUS STEAK & BISCUITS<sup>+</sup> Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19  
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 24  
BISTRO CHICKEN Panko-crust, parmesan cheese and lemon caper sauce. Served with garlic whipped potatoes and broccoli 24  
BAY STREET CHICKEN FINGERS "Old Savannah" style. With parmesan fries and Southern slaw 21  
BARBECUED BABY BACK RIBS BBQ sauce, parmesan fries, Southern slaw 31

*House, Caesar or Wedge Salad to accompany your entrée \$8*

## SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CARMELIZED ONION MASHED POTATOES ♦ CREAMED SPINACH  
GARLIC WHIPPED POTATOES ♦ SMOKED GOUDA MAC & CHEESE ♦ MASHED SWEET POTATO CASSEROLE  
ONE POUND BAKED POTATO ♦ PARMESAN FRIES ♦ SAUTÉED ASPARAGUS ♦ SEASONAL VEGETABLE ♦ SOUTHERN SLAW

*+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. Helpful Dining Guidelines can be found at stoneyriver.com.*

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 11/39  
QUILT – Napa Valley 14/51  
AUSTIN HOPE – Paso Robles 15/55  
HONIG – Napa Valley 16/59  
STARMONT – Napa Valley 47  
KULETO *ESTATE* – Napa Valley 60  
SEBASTIANI – Alexander Valley 60  
CLOS PEGASE – Napa Valley 65  
SEQUOIA GROVE – Napa Valley 75  
JORDAN – Alexander Valley 80  
CHATEAU MONTELENA – Napa Valley 85  
CHALK HILL *ESTATE RED* – Chalk Hill 90  
FRANK FAMILY – Napa Valley 90  
RAMEY – Napa Valley 92  
PAPILLON *BY ORIN SWIFT* – Napa Valley 100  
LANCASTER *ESTATE* – Alexander Valley 125  
CAYMUS VINEYARDS – Napa Valley 130  
PAUL HOBBS – Napa Valley 150  
SHAFER *ONE POINT FIVE* – Napa Valley 160  
MERUS – Napa Valley 255  
CHAPPELLET *PRITCHARD HILL* – Napa Valley 275  
OPUS ONE – Napa Valley 325

### MERLOT

THE VELVET DEVIL – Washington State 10/35  
SEBASTIANI VINEYARDS – Sonoma 11/39  
MARKHAM – Napa Valley 13/47  
FROG’S LEAP – Napa Valley 65  
DUCKHORN VINEYARDS – Napa Valley 85  
PRIDE MOUNTAIN – Napa/Sonoma Counties 90  
PAHLMAYER *ESTATE* – Napa Valley 130

### PINOT NOIR

LUCKY STAR – California 10/35  
ELOUAN – Oregon 11/39  
BÖEN – Russian River Valley 12/43  
ANGELS INK – Monterey County 13/47  
MEIOMI – California 40  
CHALK HILL – Sonoma Coast 45  
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 45  
ARGYLE – Willamette Valley 47  
CHALONE *ESTATE* – Chalone AVA 47  
SPY VALLEY – Marlborough, New Zealand 55  
GARY FARRELL – Russian River Valley 65  
BREWER–CLIFTON – Sta. Rita Hills 65  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65  
SHEA WINE CELLARS *ESTATE* – Willamette Valley 65  
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 82  
MERRY EDWARDS – Russian River Valley 85  
BELLE GLOS “DAIRYMAN” – Russian River Valley 90  
FLOWERS – Sonoma Coast 90  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 95  
ROCHIOLI *ESTATE* – Russian River 120  
WILLIAMS SELYEM – Russian River Valley 145  
KOSTA BROWNE – Russian River Valley 165  
PETER MICHAEL – Sonoma 165  
WILLIAMS SELYEM *WESTSIDE ROAD NEIGHBORS* – Russian River Valley 210

### ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/39  
KLINKER BRICK – Lodi, Mokelumne River 12/43  
SALDO – California 60  
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 10/35  
ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 11/39  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/55  
THE PRISONER – California 16/59  
NEWTON CLARET “SKYSIDE” – Sonoma County 40  
INDIA INK *BY KULETO* – Napa Valley 50  
NEWTON “THE PUZZLE” – Napa Valley 160

### SYRAH / SHIRAZ

SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 12/43  
DUMOL – Russian River Valley 90  
MOLLYDOOKER “CARNIVAL OF LOVE” – McLaren Vale, Australia 105  
BLACK BART *STAGECOACH* – Napa Valley 125

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35  
GRUET BRUT – New Mexico 11/39  
GLORIA FERRER BLANC DE NOIRS – Sonoma Coast 40  
MUMM NAPA BLANC DE BLANC – Napa Valley 55  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 100  
PIPER–HEIDSIECK BRUT – Á Reims, France 125

### CHARDONNAY

CHATEAU STE. MICHELLE “MIMI” – Horse Heaven Hills 10/35  
LINCOURT “STEEL” – Sta. Rita Hills 11/39  
WENTE *RIVA RANCH* – Monterey 12/43  
ZD – California 13/47  
ST. FRANCIS – Sonoma County 35  
CHALONE *ESTATE* – Chalone AVA 40  
NEWTON “SKYSIDE” – Sonoma County 42  
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 45  
GARY FARRELL – Russian River Valley 50  
PATZ & HALL *ESTATE* – Sonoma Coast 50  
ROMBAUER – Carneros 55  
WALTER HANSEL *THE MEADOWS VINEYARD* – Russian River Valley 60  
RAMEY – Russian River Valley 65  
CAKEBREAD CELLARS – Napa Valley 70  
FLOWERS – Sonoma Coast 70  
LEWIS CELLARS – Russian River Valley 85  
KISTLER *LES NOISETIERS* – Sonoma Coast 90  
SHAFER *RED SHOULDER RANCH* – Napa Valley 90

### SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 10/35  
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 12/43  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40  
ROUND POND *ESTATE* – Rutherford, Napa Valley 45  
CAKEBREAD CELLARS – Napa Valley 50  
MERRY EDWARDS – Russian River Valley 125

### OTHER WHITES & ROSÉ

FERRARI–CARANO PINOT GRIGIO – Sonoma County 10/35  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 11/39  
CH. ST. MICHELLE RIESLING – Columbia Valley 10/35  
SAINT M RIESLING – Pfalz, Germany 11/39  
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/43  
AUGUST KESSELER *KABINETT RIESLING* – Germany 30

**STONEY RIVER**<sup>®</sup>  
STEAKHOUSE AND GRILL

## CLASSIC AMERICAN COCKTAILS

### THE ROCKEFELLER MARTINI 12

Grey Goose Vodka or Bombay Sapphire Gin  
Dry Vermouth : Olives

### SIGNATURE MARTINI 12

Tito's Vodka : Blue Cheese Jalapeño Olive  
Rosemary

### THE DRAPER 11

Bulleit Rye Whiskey : Blood Orange  
Honey : Orange Bitters

### ONE FINE DAY 10

Square One Basil Vodka : La Poire : Frosted Blackberry

### LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

### GREAT DANE 10

Tito's Vodka : Grapefruit : Candied Rim

### ANGEL'S REVENGE 11

Angel's Envy Bourbon : Disaronno : Candied Cherry

### BLUE RIDGE BRAMBLE 10

Miller's Gin : Chambord : Lemon

### TEQUILA MOCKINGBIRD 11

Corzo Añejo : Pineapple Liquor : Açai Syrup

### THE MATADOR 10

El Mayor Blanco Tequila : Lime : Honey

*Olives and Candied Cherries by Filthy Food.*

## DOMESTICS \$6

BUD LIGHT

BUDWEISER

MICHELOB ULTRA

MILLER LITE

O'DOULS

## IMPORTS \$7

CORONA

GUINNESS

HEINEKEN

BLUE MOON

SAM ADAMS

STELLA ARTOIS

SEETWATER 420

## LOCAL DRAFT BEERS \$8

### LONG DAY LAGER

Red Hare Brewing and Distilling, Lager

### TROPICALIA

Creature Comforts Brewing Co., IPA

### CADENCE

Reformation Brewery, Belgian-Style Ale

### LUAU KRUNKLES

Terrapin Beer Co., IPA

## AFTER DINNER COCKTAILS

### MINT DAISY 10

Stolichnaya Vanil : Crème De Cacao  
Crème De Menthe

### A SHOT IN THE DARK 10

Espresso : Stolichnaya Vanil : Frangelico

### LADY GODIVA 10

Hubbard & Cravens Coffee  
Grand Marnier : Godiva Dark Liquor

### THE CLASSIC 10

Hubbard & Cravens Coffee  
Frangelico : Bailey's : Kahlúa

## DESSERTS

### CRÈME BRÛLÉE 9

Rich, creamy vanilla bean custard with a  
caramelized sugar crust and fresh berries

### FOUR LAYER CHOCOLATE GANACHE CAKE 10

With whipped cream and hot fudge

### CARROT CAKE 11

Triple-layered, vanilla bean cream cheese icing  
with chopped pecans and caramel

### CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

## COGNAC & BRANDY

### CAMUS VSOP 11

GERMAIN-ROBIN "CRAFT-METHOD" 12

### REMY MARTIN VSOP 12

GERMAIN-ROBIN "SELECT BARREL XO" 32

### REMY MARTIN XO 52

## PORTS

SANDEMAN "FOUNDER'S RESERVE" 8

QUINTA DO NOVAL 20 YR. TAWNY 22

GRAHAMS 30 YR. TAWNY 26

FONSECA BIN 27 30