

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
- SPINACH DIP Reggiano cheese, local tortilla chips 14
- TUNA STACK<sup>+</sup> Ahi, avocado, mango, Sriracha aioli, and sesame wontons 17
- JUMBO SHRIMP COCKTAIL Classic recipe. Served on crushed ice with our spicy cocktail sauce 18
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17
- STEAK ROLLS Chimichurri, spicy ranch 15

## 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 10
- NEW ENGLAND LOBSTER BISQUE Sherry garnish 12
- HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 13
- THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 13
- CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 13
- 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, bacon, Dijon vinaigrette 25
- AHI TUNA SALAD Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24

## FILET MIGNON

- STEAK AU POIVRE<sup>+</sup> Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 39
- COFFEE-CURED<sup>+</sup> Cured in our signature blend 10 oz. 44
- CENTER CUT<sup>+</sup> Petite cut 39 / Regular cut 43
- FILET OSCAR<sup>+</sup> Petite cut with lump crab, béarnaise and asparagus 48

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

*Chimichurri, Mushroom Madeira, Béarnaise<sup>+</sup> or Au Poivre sauce 3*

*All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler. We do not recommend, and will 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

- RIBEYE STEAK<sup>+</sup> 14 oz. 42
- NEW YORK STRIP STEAK<sup>+</sup> 16 oz. 42
- BONE-IN "COWBOY CUT" RIBEYE STEAK<sup>+</sup> 22 oz. 49
- PRIME RIB OF BEEF<sup>+</sup> Aged and slow roasted - Regular cut 12 oz. 38



## 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<sup>+</sup> From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 30
- AHI TUNA<sup>+</sup> Pan-seared with soy ginger sherry sauce and sautéed spinach 31

## SPECIALTIES

- FAMOUS STEAK & BISCUITS<sup>+</sup> Our signature specialty. Seared filet on homemade biscuits, parmesan fries 20
- FRENCH DIP<sup>+</sup> Thinly sliced on a toasted baguette with horseradish. Served with parmesan fries 21
- STACKED CHEESEBURGER<sup>+</sup> Two seared patties, pickles, onion and cheese. Served with parmesan fries 17
- STEAKHOUSE BURGER<sup>+</sup> Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 17
- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 24
- BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 24
- DANISH BABY BACK RIBS Served with BBQ sauce and parmesan fries 31

*House, Caesar or Wedge Salad to accompany your entrée \$8.00*

## SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES ♦ CREAMED SPINACH  
GARLIC WHIPPED POTATOES ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ SAUTÉED ASPARAGUS  
SEASONAL 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. Helpful Dining Guidelines can be found at [stoneyriver.com](http://stoneyriver.com).

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

CH. ST. MICHELLE “INDIAN WELLS” 2017 – Columbia Valley 10/35  
ST. FRANCIS – Sonoma County 12/43  
QUILT – Napa Valley 13/47  
JOSEPH CARR – Napa Valley 14/51  
AUSTIN HOPE – Paso Robles 15/55  
CHATEAU ST. JEAN – California 40  
MT. VEEDER – Napa Valley 55  
HONIG – Napa Valley 65  
HALL – Napa Valley 75  
SEQUOIA GROVE – Rutherford, Napa Valley 82  
ROUND POND – Rutherford, Napa Valley 90  
CHAPPELLET “SIGNATURE” – Napa Valley 95  
GROTH – Oakville, Napa Valley 95  
JORDAN – Alexander Valley 100  
KULETO *ESTATE* – Napa Valley 100  
MOLLY DOODKER “GIGGLEPOT” – Rivers Lane, McLaren Vale 100  
CAYMUS VINEYARDS – Napa Valley 105  
ZD – Napa Valley 105  
MINER FAMILY – Oakville, Napa Valley 125  
PAPILLON *BY ORIN SWIFT* – Napa Valley 130  
LANCASTER *ESTATE* – Alexander Valley 155  
NICKEL & NICKEL *C.C RANCH* – Napa Valley 165  
SILVER OAK – Napa Valley 175  
MERUS – Napa Valley 225  
CAYMUS SPECIAL SELECTION – Rutherford 210  
OPUS ONE – Napa Valley 300  
HEITZ *MARTHA’S VINEYARD* – Napa Valley 325

### MERLOT

THE VELVET DEVIL – Washington State 10/35  
WENTE “SANDSTONE” – Livermore Valley 11/39  
H3 – Horse Heaven Hills 12/43  
MARKHAM – Napa Valley 45  
SWASON – Napa Valley 47  
FROG’S LEAP – Rutherford, Napa Valley 65  
NORTHSTAR – Columbia Valley 65  
DUCKHORN VINEYARDS – Napa Valley 88

### PINOT NOIR

LUCKY STAR – California 10/35  
ELOUAN – Oregon 12/43  
ANGELS INK – Monterey, California 13/47  
BÖEN – Santa Lucia Highlands 14/51  
MEIOMI – California 40  
DOMAINE FAIVELEY – Burgundy, France 40  
ARGYLE – Willamette Valley 42  
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 42  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60  
BELLE GLOS *CLARK AND TELEPHONE* – Santa Barbara 65  
CHALK HILL *ESTATE* – Russian River Valley 75  
GARY FARRELL – Russian River Valley 80  
FLOWERS – Sonoma Coast 85  
BELLE GLOS “DAIRYMAN” – Russian River Valley 87  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 90  
KOSTA BROWN – Sonoma Coast 150

### ZINFANDEL

CAMPUS OAKS “OLD VINE” – Lodi 10/35  
JOEL GOTT – California 12/43  
SALDO – California 15/55  
SEGHEISIO – Sonoma County 45  
DRY CREEK “OLD VINES” – Sonoma 60  
RIDGE *GEYERSVILLE* – Sonoma County 65

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

CIGAR BOX MALBEC – Mendoza, Argentina 10/35  
SHOOFLY SHIRAZ – McLaren Vale, Australia 10/35  
BROQUEL MALBEC – Mendoza, Argentina 11/39  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/55  
DECOY RED BLEND *BY DUCKHORN* – Sonoma County 15/55  
INDIA INK *BY KULETO* – Napa Valley 40  
ABSTRACT *BY ORIN SWIFT* – California 50  
THE PRISONER – California 75  
CAYMUS-SUISUN “GRAND DURIF” PETIT SYRAH –  
Suisun Valley, California 100  
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ –  
McLaren Vale, Australia 155

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35  
DOMAINE CHANDON – California 11/39  
GLORIA FERRER BLANC DE NOIR – Carneros 40  
DUVAL-LEROY BRUT – Epernay, France 70  
LOUIS ROEDERER – Epernay, France 75  
VEUVE CLICQUOT YELLOW LABEL – France 100  
DOM PERIGNON BRUT – France 225

### CHARDONNAY

WENTE “MORNING FOG” – San Francisco Bay 10/35  
SEBASTIANI – North Coast 11/39  
MER SOLEIL “SILVER” – Monterey County 13/47  
CHALK HILL – Sonoma Coast 14/51  
STARMONT – Carneros 38  
CHATEAU ST. JEAN – Sonoma Coast 40  
LINCOURT *COURTNEY’S VINEYARD* – Sta. Rita Hills 40  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 45  
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 45  
J. LOHR “ARROYO VISTA” – Monterey County 48  
PINE RIDGE “DIJON CLONES” – Carneros 55  
ROMBAUER – Carneros 58  
CAKEBREAD CELLARS – Napa Valley 65  
FLOWERS – Sonoma Coast 80  
FERRARI-CARANO *RESERVE* – Carneros 82  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 85  
FAR NIENTE – Napa Valley 90  
PLUMPJACK – Napa Valley 95  
LEWIS CELLARS – Napa Valley 100  
ZD *RESERVE* – Carneros 100

### SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 10/35  
HONIG – Napa Valley 12/43  
KIM CRAWFORD – New Zealand 38  
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 45  
TWOMEY – Napa/Sonoma County 48  
CAKEBREAD CELLARS – Napa Valley 55

### OTHER WHITES

CH. ST. MICHELLE RIESLING – Columbia Valley 10/35  
FIRESTONE RIESLING – Santa Ynez Valley 10/35  
FERRARI-CARANO PINOT GRIGIO – Sonoma County 10/35  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/43  
SAINT M RIESLING – Pfalz, Germany 27  
JERMANN PINOT GRIGIO – Venezia Giulia, Italy 57

## CLASSIC AMERICAN COCKTAILS

### GREAT DANE 10

Tito's Vodka : Grapefruit Juice : Lemon : Candied Rim

### THE MATADOR 10

El Mayor Blanco : Lime : Honey

### BLUE RIDGE BRAMBLE 10

Hendrick's Gin : Chambord : Candied Cherry

### PROSECCO SPRITZER 10

Sparkling Wine : St-Germain : Lemon

### JACKSON OLD FASHIONED 12

Knob Creek Bourbon : Sweet Vermouth : Candied Cherry

### LEMON DROP MOJITO 11

Wheatley Vodka : St-Germain : Mint : Pineapple

### THE DRAPER 11

Knob Creek Rye Whiskey : Blood Orange

Honey : Orange Bitters

### SIGNATURE MARTINI 12

Tito's Vodka : Blue Cheese Jalapeño Olive : Rosemary

### ANGEL'S REVENGE 11

Angel's Envy Bourbon : Disaronno : Candied Cherry

### SOUTHERN PEACH 11

Knob Creek Rye Whiskey : Disaronno : Peach Schnapps

*Olives and Candied Cherries by Filthy Food.*

## LOCAL CRAFT DRAFTS \$8

### MONNIK

Monnik Brewing Co., IPA

### PENNYRILE PALE ALE

West Sixth Brewing Co., Pale Ale

### LOUISVILLE LAGER

Goodwood Brewing Co., Lager

## AFTER DINNER COCKTAILS \$10

### MINT DAISY

Stolichnaya Vanil : Crème De Cacao : Crème De Menthe

### A SHOT IN THE DARK

Espresso : Stolichnaya Vanil : Frangelico

### LADY GODIVA

Hubbard & Cravens Coffee : Grand Marnier

Godiva Dark Liqueur

### THE CLASSIC

Hubbard & Cravens Coffee : Frangelico : Bailey's : Kahlúa

## DESSERTS

### CRÈME BRÛLÉE 10

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

### FOUR LAYER CHOCOLATE

#### GANACHE CAKE 11

With whipped cream and hot fudge

### CARROT CAKE 12

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

### CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

## OUR WHISK(E)Y LIST

1792 SMALL BATCH 10

ANGEL'S ENVY RYE 40

ANGEL'S ENVY 10TH ANNIVERSARY 90

BAKER'S SINGLE BARREL 15

BASIL HAYDEN'S 11

BASIL HAYDEN'S RYE 15\*

BLADE & BOW 12

BLANTON'S 25\*

BOOKER'S 12\*

BOOKER'S 30TH ANNIVERSARY 80\*

BUFFALO TRACE 9

BULLEIT 10

BULLEIT RYE 10

CALUMET FARM 13

E.H TAYLOR BARREL PROOF 45

E.H TAYLOR SMALL BATCH 20

FOUR ROSES SINGLE BARREL 11

GEORGE T. STAGG JR. 35\*

GEORGE T. STAGG 90\*

JEFFERSON'S 11

KING OF KENTUCKY 100\*

KENTUCKY PAR 20

MICHTER'S US-1 11

MICHTERS AMERICAN BLEND 12

MICHTERS BARREL STRENGTH RYE 100

OLD FORESTER BIRTHDAY

BOURBON 2019 75

VAN WINKLE FAMILY RESERVE

13 YR. RYE 75\*

PAPPY VAN WINKLE FAMILY RESERVE

15 YR. 75\*

PAPPY VAN WINKLE FAMILY RESERVE

20 YR. 100\*

PAPPY VAN WINKLE FAMILY RESERVE

23 YR. 150\*

PEERLESS BOURBON 20

PEERLESS RYE 22

ROCK HILL FARMS 45\*

SAZERAC RYE 15\*

SAINT CLOUD 15\*

WILLET POT STILL RESERVE 16

WILDERNESS TRAIL SMALL BATCH 12

WELLER SPECIAL RESERVE 13\*

WHISTLEPIG 10 YR. 13

WHISTLEPIG 12 YR. 15

WHISTLEPIG FARMSTOCK 16

WHISTLEPIG BOSS HOG 85\*

WOODFORD RESERVE 10

WOODFORD RESERVE MASTER'S

COLLECTION ROTATION 35\*

WOODFORD DOUBLE OAK 12

*\* Limited Availability*

*Add \$1.50 for rocks or neat pours and \$3.00 for an up pour.*

## COGNAC & BRANDY

REMY MARTIN VSOP 14

COURVOISIER XO 21

GERMAIN-ROBIN "SELECT BARREL XO" 32

REMY MARTIN XO 52

## PORTS

SANDEMAN "FOUNDER'S RESERVE" 8

TAYLOR FLADGATE 10

SANDEMAN 20 YR. TAWNY 13

GRAHAMS 30 YR. TAWNY 26