

STARTERS

- DEVILED EGGS** Sugar-cured bacon, homemade pickle relish 11
- SPINACH DIP** Reggiano cheese, warm tortilla chips 14
- TUNA STACK⁺** Ahi, avocado, mango, Sriracha aioli, and sesame wontons 17
- WHISKEY SHRIMP ON COUNTRY TOAST** Dijon beurre blanc sauce 17
- STEAK ROLLS** Served with spicy ranch 14
- 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 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
- STEAK SALAD⁺** Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 24
- AHI TUNA SALAD⁺** Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24

FILET MIGNON

- COFFEE-CURED⁺** Cured in our signature blend 10 oz. 44
- CENTER CUT⁺** Petite cut 38 / Regular cut 43
- FILET OSCAR⁺** Petite cut with lump crab, béarnaise and asparagus 48

ACCOMPANIMENTS FOR FILETS AND STEAKS:

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

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. Served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

STEAKS & PRIME RIB

- RIBEYE STEAK⁺** 14 oz. 42
- NEW YORK STRIP STEAK⁺** 16 oz. 42
- BONE-IN "COWBOY CUT" RIBEYE STEAK⁺** 22 oz. 49
- PRIME RIB OF BEEF⁺** 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⁺** Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 31
- AHI TUNA⁺** Pan-seared with soy ginger sherry sauce and sautéed spinach 32

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. Served with parmesan fries 21
- STACKED STEAK BURGER⁺** Two seared patties, pickles, onion and cheese. Served with parmesan fries 17
- DOUBLE-BONE PORK CHOP⁺** Cured in-house and slow-roasted with a bourbon cherry sauce. Served with garlic mashed potatoes and broccoli 35
- WILD MUSHROOM MEATLOAF** Madeira sauce, garlic whipped potatoes and broccoli 25
- BISTRO CHICKEN** Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 25

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

SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ GARLIC WHIPPED POTATOES ♦ CREAMED SPINACH
- 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

CH. ST. MICHELLE “INDIAN WELLS” – Columbia Valley 11/39
QUILT – Napa Valley 13/47
JOSEPH CARR – Paso Robles 14/51
AUSTIN HOPE – Paso Robles 15/55
STARMONT – Napa Valley 43
ROTH *ESTATE* – Alexander Valley 45
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 55
SEBASTIANI – Alexander Valley 60
ELIZABETH SPENCER “SPECIAL CUVÉE” – Napa Valley 65
HONIG – Napa Valley 68
LANCASTER WINEMAKER’S CUVÉE – Alexander Valley 70
JORDAN Alexander Valley 80
CHALK HILL *ESTATE RED* – Chalk Hill 95
CAYMUS VINEYARDS – Napa Valley 125
KULETO *ESTATE* – Napa Valley 115
LANCASTER *ESTATE* – Alexander Valley 120
SEBASTANI “CHERRY BLOCK” – Sonoma Valley 155
PAUL HOBBS – Napa Valley 165
SILVER OAK – Napa Valley 175
PALMAZ VINEYARDS – Napa Valley 180
MERUS – Napa Valley 225
QUILCEDA CREEK – Columbia Valley 275

BURGUNDY AND BORDEAUX

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

MERLOT

H3 – Horse Heaven Hills 10/35
SEBASTIANI – North Coast 11/39
MARKHAM – Napa Valley 45
DUCKHORN – Napa Valley 85
PRIDE MOUNTAIN – Napa/Sonoma 100

PINOT NOIR

LUCKY STAR – California 10/35
ELOUAN – Oregon 11/39
BÖEN – Monterey County 11/39
ANGELS INK – Monterey, California 13/47
BELLE GLOS “BALADE” – Santa Rita Hills 14/51
ARGYLE – Willamette Valley 45
CHALK HILL – Sonoma Coast 47
SHEA WINE CELLARS *ESTATE* – Willamette Valley 60
GARY FARRELL – Russian River Valley 65
BELLE GLOS “DAIRYMAN” – Russian River Valley 70
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 75
SLANDER *BY ORIN SWIFT* – California 75
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 75
FLOWERS – Sonoma Coast 85
ROCHIOLI *ESTATE* – Russian River Valley 115
BERGSTRÖM *SILICE VINEYARD* – Chehalem Mountains 115
KOSTA BROWNE – Sonoma Coast 165
KOSTA BROWNE *GAP’S CROWN* – Sonoma Coast 210
KOSTA BROWNE *KEEFER RANCH* – Russian River Valley 210

ZINFANDEL

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

RED WINES CONTINUED...

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 10/35
ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 10/35
FRANCIS FORD COPPOLA CLARET – California 13/47
INDIA INK *BY KULETO* – Napa County 14/51
THE PRISONER – California 16/59
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 45
ROTH *ESTATE* “HERITAGE” – Sonoma County 48
NOVY FAMILY – Santa Lucia Highlands 56
ABSTRACT *BY ORIN SWIFT* – California 70
MOLLYDOOKER “BLUE EYED BOY” – Australia 85
MOLLYDOOKER “VELVET GLOVE” – 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 11/39
DUVAL-LEROY – REIMS, FRANCE 65
VEUVE CLICQUOT YELLOW LABEL – France 70
TAITTINGER BRUT – Reims, France 105

CHARDONNAY

GRAYSON *LOT 11* – California 10/35
WENTE “MORNING FOG” – San Francisco Bay 11/39
CHALK HILL – Sonoma Coast 12/43
THE PRISONER – Carneros 14/51
ROMBAUER – Carneros 15/55
ST. FRANCIS – Sonoma County 35
MOUNT EDEN *WOLFF VINEYARD* – Edna Valley 45
WENTE *RIVA RANCH* – Monterey 45
CHALONE – Chalone AVA 47
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 50
GARY FARRELL – Russian River Valley 50
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 52
SHEA WINE CELLARS *ESTATE* – Willamette Valley 55
RAMEY – Russian River Valley 65
BURLY – Napa Valley 65
PATZ & HALL *ESTATE* – Sonoma Coast 70
CAKEBREAD CELLARS – Napa Valley 70
FLOWERS – Sonoma Coast 75
MINER “WILD YEAST” – Napa Valley 75
PLUMPJACK *RESERVE* – Napa Valley 80
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90
RAMEY *HYDE VINEYARD* – Carneros, Napa Valley 110

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 10/35
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 12/43
ELIZABETH SPENCER “SPECIAL CUVÉE” – Mendocino 30
ROTH *ESTATE* – Sonoma County 30
GUENOC – California 31
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40
HONIG – Napa Valley 45
CAKEBREAD CELLARS – Napa Valley 55
MERRY EDWARDS – Russian River Valley 80

OTHER WHITES & ROSÉ

CH. ST. MICHELLE RIESLING – Columbia Valley 10/35
LUCIEN ALBRECHT *RESERVE RIESLING* – Alsace, France 12/43
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/43
CIELO PINOT GRIGIO – Veneto, Italy 10/35
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/43
FIRESTONE RIESLING – Saint Ynez Valley 30
CONUNDRUM WHITE TABLE WINE – 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

1885 10

El Jimador : Crème de Cassis: Lemon : Fever Tree Ginger Beer

THE DRAPER 12

Bulleit Whiskey : Blood Orange : Honey

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

BOURBON VOODOO 10

Basil Hayden Bourbon : St. Elizabeth All Spice : Bitters

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

FIRE & ICE 11

Maker's Mark Whiskey : Toasted Almond : Hellfire Bitters

ONE FINE DAY 10

Square One Basil Vodka : La Poire : Frosted Blackberry

THE CONFIDENTIAL 12

Belle Meade Bourbon : Allspice : Regans' Orange Bitters
Brown Sugar

Olives and Candied Cherries by Filthy Food.

LOCAL CRAFT DRAFTS \$8

COFFEE CREAM ALE

New Heights Brewery, Cream Ale

HEFEWEIZEN

Yazoo Brewing Co., Hefeweizen

HOMESTYLE

Bearded Iris Brewery, Oated IPA

GERST

Yazoo Brewing Co., Amber Ale

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 11

ANGEL'S ENVY 12

BASIL HAYDEN'S 10

BELLE MEADE BOURBON 9

BELLE MEADE BOURBON RESERVE 14

BELLE MEADE BOURBON XO

COGNAC CASKS 15

BELLE MEADE BOURBON

SHERRY CASKS 15

BLANTON'S BOURBON 13

BUFFALO TRACE 10

BUFFALO TRACE SINGLE BARREL 10

ELMER T. LEE 20*

HANCOCK 20*

HILLROCK SOLERA AGED BOURBON 15*

HILLROCK PINOT NOIR CASK 20*

HILLROCK AMERICAN SINGLE MALT 15*

JACK DANIEL'S SINGLE BARREL 12

KNOB CREEK RYE SMALL BATCH 12

STAGG JR. 20*

SMOKE WAGON SMALL BATCH 10*

SMOKE WAGON STRAIGHT BOURBON 9*

SUNTORY TOKI 10

TEMPLETON RYE WHISKEY 9

THOMAS H. HANDY SAZERAC RYE 40*

W. H WELLER RESERVE 10*

W. H WELLER 'HAND SELECTED'

BARREL FULL PROOF 25**

WHEELER'S RAID BOURBON

WHISKEY N° 1 10

WHEELER'S RAID ORIGINAL

BLEND RYE N° 4 10

WELLER C.Y.P.B. 35*

W. L. WELLER 12 YEAR 20*

**Limited Availability.*

***Hand Selected and Exclusively Bottled for Stoney River.*

Add \$1.50 for rocks or neat pours.



COGNAC & BRANDY

CAMUS VSOP 11

GERMAIN-ROBIN "CRAFT-METHOD" 12

REMY MARTIN VSOP 14

GERMAIN-ROBIN "SELECT BARREL XO" 32

REMY MARTIN XO 52

PORTS

WARRE'S "WARRIOR" 8

SANDEMAN'S "FOUNDER'S RESERVE" 9

TAYLOR FLAGATE "VINTAGE PORTO" 13

GRAHAMS 30 YR. TAWNY 26