

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 18
- 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 25
- AHI TUNA SALAD⁺ Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24

FILET MIGNON

- COFFEE-CURED⁺ Cured in our signature blend 10 oz. 45
- CENTER CUT⁺ Petite cut 38 / Regular cut 44
- 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⁺ From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 29
- AHI TUNA⁺ Pan-seared with soy ginger sherry sauce and sautéed spinach 32
- PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 29

SPECIALTIES

- FAMOUS STEAK & BISCUITS⁺ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19
- 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 \$8.00

SIDES ALL 8

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

CH. ST. MICHELLE “INDIAN WELLS” – Columbia Valley 11/39
FOLEY JOHNSON *ESTATE* – Napa Valley 13/47
QUILT – Napa Valley 14/51
AUSTIN HOPE – Paso Robles 15/55
ROTH *ESTATE* – Alexander Valley 45
STARMONT – North Coast 50
SEBASTIANI – Alexander Valley 60
LANCASTER WINEMAKER’S CUVÉE – Alexander Valley 63
ELIZABETH SPENCER – Napa Valley 65
HONIG – Napa Valley 68
JORDAN – Alexander Valley 80
CHALK HILL *ESTATE RED* – Chalk Hill 95
CAYMUS VINEYARDS – Napa Valley 110
MINER FAMILY – Oakville, Napa Valley 125
CADE *HOWELL MOUNTAIN* – Napa Valley 135
PAUL HOBBS 2015 – Napa Valley 165
SEBASTIANI “CHERRY BLOCK” 2015 – Sonoma County 175
PLUMPJACK – Napa Valley 190
DUNN *HOWELL MOUNTAIN* – Napa Valley 200
MERUS – Napa Valley 225
W. P. FOLEY II – Chalk Hill 250
QUILCEDA CREEK – Columbia Valley 275
CAYMUS VINEYARDS SPECIAL SELECTION – Napa Valley 350

BURGUNDY AND BORDEAUX

CHÂTEAU ROCHER-CALON – Bordeaux, France 10/35
DOMAINE FAIVELEY – Burgundy, France 42
LOUIS LATOUR – Burgundy, France 45
CHÂTEAU MONGRAVEY – Bordeaux, France 75
CHÂTEAU LECUYER – Bordeaux, France 85
CHÂTEAU LASSEGUE 2017 – 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 VINEYARDS – Napa Valley 85

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 35
THE FOUR GRACES – Willamette Valley 42
BELLE GLOS “BALADE” – Santa Rita Hills 45
ARGYLE – Willamette Valley 47
CHALK HILL – Sonoma Coast 50
GARY FARRELL – Russian River Valley 65
FOLEY *ESTATE* – Sta. Rita Hills 70
BELLE GLOS “DAIRYMAN” – Russian River Valley 70
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 75
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 75
ROCHIOLI *ESTATE* – Russian River Valley 115
BERGSTRÖM *SILICE VINEYARD* – Chehalem Mountains 115
SHEA WINE CELLARS *HOMER* – Willamette Valley 120
KOSTA BROWNE – Sta. Rita Hills 165
KOSTA BROWNE – Sonoma Coast 165
KOSTA BROWNE *GAP’S CROWN VINEYARD* – Sonoma Coast 210

RED WINES CONTINUED...

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/39
KLINKER BRICK “OLD VINE” – Lodi 12/43
FRANK FAMILY – Napa Valley 60
RIDGE *LYTTON SPRINGS* – Sonoma 65

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 10/35
THE SEEKER MALBEC – Mendoza, Argentina 11/39
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/55
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 15/55
THE PRISONER – Napa Valley 59
ABSTRACT *BY ORIN SWIFT* – Napa Valley 70
MARTINELLI *TERRA FELICE* – Russian River Valley 68
GAJA CA’ MARCANDA “MAGARI” – DOC Toscana 175
MOLLYDOOKER “VELVET GLOVE” – McLaren Vale, 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

CHARDONNAY

GRAYSON – California 10/35
WENTE “MORNING FOG” – Livermore Valley 11/39
CHALK HILL – Sonoma Coast 12/43
THE PRISONER – Carneros 15/55
ST. FRANCIS – Sonoma County 35
LINCOURT “STEEL” – Sta. Rita Hills 40
AU BON CLIMAT – Santa Barbara, California 48
GARY FARRELL – Russian River Valley 50
FOLEY – Sta. Rita Hills 52
ZD – California 55
SHEA WINE CELLARS *ESTATE* – Willamette Valley 55
ROMBAUER – Carneros 65
CAKEBREAD CELLARS – Napa Valley 70
PATZ & HALL *ESTATE* – Sonoma Coast 70
MINER “WILD YEAST” – Napa Valley 75
FLOWERS – Sonoma Coast 75
PLUMPJACK *RESERVE* – Napa Valley 80
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90
ZD *RESERVE* – Carneros 90
RAMEY *HYDE VINEYARD* – Carneros 110
KOSTA BROWNE *ONE SIXTEEN* – Russian River Valley 150

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 10/35
HONIG – Napa Valley 12/43
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40
MERRY EDWARDS – Russian River Valley 80

OTHER WHITES & ROSÉ

CIELO PINOT GRIGIO – Veneto, Italy 10/35
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/43
CH. ST. MICHELLE RIESLING – Columbia Valley 10/35
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/43
CONUNDRUM WHITE TABLE WINE – 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

THE MATADOR 10

El Mayor Tequila : Honey : Fresh Lime

NOT SO DARK & STORMY 9

Gosling's Dark Rum : Pineapple : Fever Tree Ginger Beer

Olives and Candied Cherries by Filthy Food.

LOCAL CRAFT DRAFTS \$6

HOMESTYLE

Bearded Iris Brewing Co., IPA

NUT BROWN ALE

Blackstone Brewery Co., Brown Ale

THE FORTY-FOUR T

The Black Abbey Brewing Co., Coffee Porter

IDA GOLDEN ALE

Fat Bottom Brewing Co., Pale Ale

AFTER DINNER COCKTAILS \$10

MINT DAISY

Stolichnaya Vanil : Crème De Cacao : Crème De Menthe

A SHOT IN THE DARK

Espresso : Stolichnaya Vanil : Frangelico

GONE PECAN

Cathead Pecan Vodka : RumChata : Black Walnut Bitters

THE CLASSIC

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

OUR WHISK(E)Y LIST

ANGEL'S ENVY RYE 20*

ANGEL'S ENVY CASK STRENGTH 48*

BLADE & BOW 12

BLADE & BOW 22 YR. 100

BLANTON'S BOURBON 13

BELLE MEADE BOURBON 12

BELLE MEADE BOURBON RESERVE 14

BELLE MEADE BOURBON

XO COGNAC CASKS 15

BELLE MEADE BOURBON SHERRY CASKS 15

BUFFALO TRACE 10

DUKE KENTUCKY STRAIGHT BOURBON 11

DUKE GRAND CRU RESERVE BOURBON 15

DUKE GRAND CRU

DOUBLE BARREL RYE 15

EAGLE RARE 'HAND SELECTED'

SINGLE BARREL 15**

E.H. TAYLOR SINGLE BARREL 20*

E.H. TAYLOR SMALL BATCH 11

FOUR ROSES SINGLE BARREL 11

ELMER T. LEE 20*

FOUR ROSES SINGLE BARREL 11

GENTLEMAN JACK 10

HANCOCK RESERVE SINGLE BARREL 25*

HIGH WEST DOUBLE RYE 10

HILL ROCK SOLERA AGED BOURBON 15*

JACK DANIEL'S SINGLE BARREL 12

JACK DANIEL'S SINATRA SELECT 30*

JEFFERSON'S OCEAN 20

LARCENY BARREL PROOF 15

MICHTER'S US-1 12

ORPHAN BARREL COPPER TONGUE 16 YR.

OLD CASK STRENGTH 30*

SMOKE WAGON SMALL BATCH 10*

SMOKE WAGON UNCUT UNFILTERED 15*

STAGG JR. 20*

THOMAS H. HANDY

SAZERAC STRAIGHT RYE 30*

TEMPLETON RYE WHISKEY 11

VAN WINKLE 12 YR. 40*

WHISTLE PIG FARMSTOCK 20

WHISTLE PIG 18 YR. 100

W. L. WELLER 12 YR. 20*

W. L. WELLER 'HAND SELECTED'

BARREL FULL PROOF 25**

W. L. WELLER ANTIQUE 107 20*

W. L. WELLER C.Y.P.B. 35*

**Limited Availability*

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

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

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

SANDEMAN "FOUNDER'S RESERVE" 8

WARRE'S "WARRIOR" 9

TAYLOR FLADGATE "VINTAGE PORTO" 11

GRAHAMS 30 YR. TAWNY 26