

## STARTERS

- DEVILED EGGS Sugar-cured bacon and homemade pickle relish 11  
 SPINACH DIP Reggiano cheese, local 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 Chimichurri, spicy ranch 15

## SOUPS & SALADS

DRESSINGS MADE IN-HOUSE: *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette, 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, bleu cheese 12  
 CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 12  
 THAI CHICKEN SALAD Roasted peanuts, crispy wontons, honey-lime vinaigrette, peanut sauce 17  
 CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 17  
 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. 44  
 CENTER CUT+ Petite cut 38 / Regular cut 43  
 TRIO OF FILET MEDALLIONS+ Bleu Cheese Encrusted, Mushroom Madeira and Béarnaise 41

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

*Bleu Cheese Encrusted 3 / Chimichurri, Mushroom Madeira, Béarnaise+ 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

- STEAK & FRIES+ A Brasserie style New York Strip steak 31  
 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

- TODAY'S FEATURED FISH Selections change daily MKT  
 JUMBO FRIED SHRIMP Rémooulade, cocktail sauce, parmesan fries 29  
 PAN-ROASTED COLD WATER SALMON+ Garlic whipped potatoes and broccoli Szuchuan style or lemon buerre blanc 29  
 AHI TUNA+ Pan-seared with soy ginger sherry sauce and sautéed spinach 31  
 PECAN TROUT Dijon mustard sauce, garlic whipped potatoes and broccoli 28

## SPECIALTIES

- FRENCH DIP+ Thinly sliced on a toasted baguette with horseradish. Served with parmesan fries 21  
 WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 23  
 VEGGIE BURGER Made in-house, topped with Monterey Jack and served with parmesan fries 16  
 STACKED CHEESEBURGER+ Two seared patties, pickles, onion and cheese. Served with parmesan fries 17  
 STEAKHOUSE BURGER+ Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 17  
 CRISPY CHICKEN SANDWICH Gruyère cheese, arugula, tomato, lemon aioli and served with parmesan fries 16  
 BAY STREET CHICKEN FINGERS "Old Savannah" style. With parmesan fries and Southern slaw 21  
 BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes and broccoli 24  
 BARBECUE DANISH BABY BACK RIBS BBQ sauce, parmesan fries, Southern slaw 31

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

## SIDES ALL 8

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

+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

CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 11/39  
QUILT – Napa Valley 13/47  
AUSTIN HOPE – Paso Robles 15/55  
HONIG – Napa Valley 16/59  
NEWTON CLARET “SKYSIDE” – Sonoma County 40  
KULETO *ESTATE* – Napa Valley 60  
CLOS PEGASE – Napa Valley 65  
JORDAN – Alexander Valley 80  
ZD – Napa Valley 80  
CHALK HILL *ESTATE RED* – Chalk Hill 90  
FRANK FAMILY – Napa Valley 90  
RAMEY – Napa Valley 92  
PAPILLON *BY ORIN SWIFT* – Napa Valley 100  
CHAPPELLET – Napa Valley 115  
MINER *STAGECOACH VINEYARD* – Napa Valley 115  
PAUL HOBBS – Napa Valley 150  
SHAFER “ONE POINT FIVE” – Napa Valley, Stags Leap District 165

### MERLOT

THE VELVET DEVIL – Washington State 10/35  
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, California 13/47  
ARGYLE – Willamette Valley 40  
MEIOMI – California 40  
CHALONE *ESTATE* – Chalone AVA 47  
SIDURI *CHEHALEM MOUNTAINS* – Willamette Valley 55  
BREWER-CLIFTON – Sta. Rita Hills 65  
GARY FARRELL – Russian River Valley 65  
FOLEY *ESTATE* – Sta. Rita Hills 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  
BERGSTRÖM *SILICE VINEYARDS* – Willamette Valley 115  
WILLIAMS SELYEM – Russian River Valley 145  
WILLIAMS SELYEM *WESTSIDE ROAD NEIGHBORS* – Russian River Valley 210

### ZINFANDEL

PREDATOR “OLD VINE” – Lodi 10/35  
BERAN – Napa Valley 12/43  
SALDO – California 13/47  
RAVENSWOOD – Sonoma Valley 32  
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65  
ROBERT BIALE VINEYARDS “BLACK CHICKEN” – Napa Valley 85

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 10/35  
SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 12/43  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/55  
THE PRISONER – California 65  
MARTINELLI *TERRA FELICE* SYRAH – Russian River Valley 68  
DUMOL SYRAH – Russian River Valley 90  
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ –  
McLaren Vale, Australia 120  
BLACK BART *STAGECOACH* SYRAH – Napa Valley 125  
NEWTON “THE PUZZLE” – Napa Valley 160

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35  
GRUET BRUT – New Mexico 11/39  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/47  
MUMM CUVÉE BRUT ROSÉ – Napa Valley 50  
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100  
POL ROGER RESERVE – Epernay, France 105  
DOM PERIGNON BRUT – France 225

### CHARDONNAY

CHALK HILL – Russian River Valley 10/35  
WENTE *RIVA RANCH* – Monterey 12/43  
CHALONE *ESTATE* – Chalone AVA 13/47  
GRAYSON CELLARS – California 32  
ST. FRANCIS – Sonoma County 35  
LINCOURT “STEEL” – Sta. Rita Hills 40  
NEWTON “SKYSIDE” – Sonoma County 42  
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 45  
GARY FARRELL – Russian River Valley 50  
NOVY *KEEFER RANCH VINEYARD* – Russian River Valley 50  
PATZ & HALL *ESTATE* – Sonoma Coast 50  
ROMBAUER – Carneros 55  
GRIGICH HILLS *ESTATE* – Napa Valley 55  
WALTER HANSEL *THE MEADOWS VINEYARD* – Russian River Valley 60  
RAMEY – Russian River Valley 65  
CAKEBREAD CELLARS – Napa Valley 70  
ZD – California 70  
LEWIS CELLARS – Russian River Valley 85  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90  
KISTLER *LES NOISETIERS* – Sonoma Coast 90

### SAUVIGNON BLANC

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

### OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ –  
Côte de Provence 12/43  
FERRARI-CARANO PINOT GRIGIO – Sonoma County 10/35  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 11/39  
CH. ST. MICHELLE RIESLING – Columbia Valley 10/35  
LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace 11/39

## CLASSIC AMERICAN COCKTAILS

### TEQUILA MOCKINGBIRD 11

Corzo Añejo : Pineapple Liquor : Açai Syrup

### STRAWBERRY FIELDS 10

Tanqueray 10 : St~Germain : Strawberry Jam

### SIGNATURE MARTINI 12

Tito's Vodka : Blue Cheese Jalapeño Olive  
Rosemary

### ONE FINE DAY 10

Square One Basil Vodka : La Poire : Frosted Blackberry

### EARLY RISER 11

Woodford Reserve : Maple Syrup : Bitters

### NOT SO DARK & STORMY 9

Gosling's Dark Rum : Pineapple  
Fever Tree Ginger Beer

### THE BOTANIST 10

Roku Gin : Grapefruit : Fever Tree Ginger Ale

### WINTER IS COMING 11

Plymouth Gin : Crème de Violette : Lemon

### FIRE & ICE 11

Maker's Mark Whiskey : Almond : Hellfire Bitters

*Olives and Candied Cherries by Filthy Food.*

## AFTER DINNER COCKTAILS

### MINT DAISY 10

Stolichnaya Vanil : Crème De Cacao  
Crème De Menthe

### A SHOT IN THE DARK 10

Espresso : Stolichnaya Vanil : Frangelico

### THE CLASSIC 10

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

### GONE PECAN 10

Cathead Pecan Vodka : RumChata : Black Walnut Bitters

## DESSERTS

### KEY LIME PIE 10

In a graham cracker crust with fresh whipped cream

### 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

## LOCAL DRAFT BEERS \$8

### CLASSIC CITY LAGER

Creature Comforts Brewing Co., Lager

### HOPSECUTIONER IPA

Terrapin Cellars, IPA

### POG BASEMENT

Scofflaw Brewing Co., Tropical IPA

## CRAFT BOTTLES \$7

### BIG SHANTY GRAHAM CRACKER

Burnt Hickory Brewery, Stout

### 420

Sweetwater, Double Pale Ale

### COPPERHEAD

Gate City, Amber Ale

### HARD CIDER

J.K's Organic Scrumpy, Cider

## DOMESTIC & IMPORT

### BUD LIGHT 6

### MICHELOB ULTRA 6

### HEINEKEN 7

### STELLA ARTOIS 7

### CORONA 7

### O'DOUL'S 6

## COGNAC & BRANDY

### CAMUS VSOP 11

### REMY MARTIN VSOP 14

### REMY MARTIN XO 52

## PORTS

### SANDEMAN "FOUNDER'S RESERVE" 8

### QUINTA DO NOVAL 20 YR. TAWNY 22

### GRAHAMS 30 YR. TAWNY 26