

## STARTERS

- DEVILED EGGS Sugar-cured bacon, 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
- 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
- THE WEDGE SALAD Iceberg, bacon, tomatoes, blue 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
- AHI TUNA SALAD+ Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24
- STEAK SALAD+ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25

## BURGERS & SANDWICHES

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

- STACKED CHEESEBURGER+ Two seared patties, pickles, onions and cheese 17
- STEAKHOUSE BURGER+ Gruyère, caramelized onions, Thousand Island dressing 17
- CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 16
- FRENCH DIP+ Thinly sliced, toasted baguette with horseradish 22

## FILET MIGNON

- COFFEE-CURED+ Cured in our signature blend - 10 oz. 44
- CENTER CUT+ Petite cut 38 / Regular cut 43
- MEDALLION TRIO+ Bleu Cheese Encrusted, Au Poivre and Béarnaise 41

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

*Bleu Cheese Encrusted 3 / Chimichurri, Béarnaise+, Mushroom Maderia or Au Poivre sauce 3 / Oscar style: Lump crab, asparagus with Béarnaise+ sauce 12*

*Our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler. Served with your choice of au gratin potatoes, garlic whipped potatoes, parmesan fries or our one pound baked potato. Other steaks are available, please ask your server. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.*

## STEAKS & PRIME RIB

- STEAK 'N' FRIES+ A Brasserie style New York Strip steak 31
- PRIME RIB OF BEEF+ Aged and slow roasted - 12 oz. 38
- NEW YORK STRIP STEAK+ Extra cut - 16 oz. 42
- RIBEYE STEAK+ 14 oz. 42
- BONE-IN "COWBOY CUT" RIBEYE STEAK+ 22 oz. 49



## SPECIALTIES

- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 23
- BAY STREET CHICKEN FINGERS "Old Savannah" style with parmesan fries and cole slaw 21
- BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce with garlic whipped potatoes and broccoli 23
- FISH TACOS Daily fish selections, deep fried, avocado, spicy ranch dressing 19
- JUMBO FRIED SHRIMP Rémooulade, cocktail sauce and parmesan fries 29
- PAN-ROASTED COLD WATER SALMON+ Garlic whipped potatoes and broccoli. Szechaun style or "naked" 28
- AHI TUNA STEAK Pan-seared with soy ginger sauce and sautéed spinach 31
- DANISH BABY BACK RIBS BBQ sauce, parmesan fries and cole slaw 29

*House or Caesar Salad to accompany your filet, prime rib or entrée \$8.*

## SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CARAMELIZED ONION WHIPPED POTATOES ♦ COLE SLAW ♦ CREAMED SPINACH  
GARLIC WHIPPED POTATOES ♦ MASHED SWEET POTATO CASSEROLE ♦ ONE POUND BAKED POTATO ♦ PARMESAN FRIES  
SAUTEÉD 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, especially if you have certain medical conditions. 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 10/35  
JOSEPH CARR – Paso Robles 11/39  
QUILT – Napa Valley 13/47  
AUSTIN HOPE – Paso Robles 14/51  
HONIG – Napa Valley 60  
JORDAN – Napa Valley 80  
LONG SHADOWS “FEATHER” – Napa Valley 85  
HALL – Napa Valley 85  
CHALK HILL *ESTATE RED* – Napa Valley 90  
KULETO *ESTATE* – Napa Valley 90  
PAPILLON *BY ORIN SWIFT* – Napa Valley 90  
GHOST BLOCK *ESTATE* – Oakville, Napa Valley 110  
CHAPPELLET “SIGNATURE” – Napa Valley 120  
CAYMUS VINEYARDS – Napa Valley 130  
SEBASTIANI “CHERRY BLOCK” – Napa Valley 145  
PAUL HOBBS – Napa Valley 150  
DUNN *HOWELL MOUNTAIN* – Napa Valley 150  
CAYMUS SPECIAL SELECTION – Napa Valley 225

### MERLOT

THE VELVET DEVIL – Washington State 10/35  
MARKHAM – Napa Valley 12/43  
DUCKHORN VINEYARDS – Napa Valley 85  
PLUMPJACK – Napa Valley 100

### PINOT NOIR

LUCKY STAR – California 10/35  
ELOUAN – Oregon 11/39  
ANGELS INK – Monterey, California 12/43  
BÖEN – Russian River Valley 14/51  
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 40  
ARGYLE – Willamette Valley 48  
CHALONE *ESTATE* – Chalone AVA 50  
SIDURI – Russian River Valley 55  
SANFORD – Sta. Rita Hills 60  
SLANDER *BY ORIN SWIFT* – California 65  
GARY FARRELL – Russian River Valley 65  
BELLE GLOS “DAIRYMAN” – Russian River Valley 70  
FLOWERS – Sonoma Coast 85  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 95  
SAINTSBURY *STANLY RANCH* – Carneros, Napa Valley 100

### ZINFANDEL

BERAN – Sonoma County 10/35  
KLINKER BRICK “OLD VINES” – Lodi 11/39  
PREDATOR “OLD VINES” – Lodi 12/43  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/55  
JOEL GOTT – California 35  
SALDO – California 60  
GREEN & RED *TIP TOP VINEYARD* – Sonoma County 65  
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65

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

SAMANTHA VAN THOLEN  
General Manager

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 10/35  
PENFOLDS *KOONUNGA HILL SHIRAZ* – Australia 11/39  
INDIA INK *BY KULETO* – Lake/Napa County 12/43  
SKYSIDE RED BLEND – Sonoma County 12/43  
THE PRISONER – California 15/55  
TILIA MALBEC – Mendoza, Argentina 35  
ABSTRACT *BY ORIN SWIFT* – California 55  
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ –  
McLaren Vale, South Australia 75  
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –  
Suisun Valley, California 80

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35  
GRUET BRUT – New Mexico 11/39  
SCHRAMSBERG BLANC DE BLANC – Napa Valley 65  
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100  
DOM PERIGNON BRUT – France 225

### CHARDONNAY

GRAYSON – California 10/35  
CHALK HILL – Russian River Valley 11/39  
WENTE *RIVA RANCH* – Monterey 12/43  
LINCOURT “STEEL” – Sta. Rita Hills 40  
ST. FRANCIS – Sonoma County 40  
NEWTON “SKYSIDE” – Sonoma County 42  
CLOS PEGASE *MITSUKO'S VINEYARD* – Napa Valley 45  
GARY FARRELL – Russian River Valley 50  
CHALONE *ESTATE* – Chalone AVA 55  
ROMBAUER – Carneros 55  
RAMEY – Russian River Valley 60  
PATZ & HALL *DUTTON RANCH* – Russian River Valley 65  
CAKEBREAD CELLARS – Napa Valley 70  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70  
SHAFER *RED SHOULDER RANCH* – Napa Valley 85  
PLUMPJACK *RESERVE* – Napa Valley 85

### SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 10/35  
HONIG – Napa Valley 12/43  
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 13/47  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40  
CAKEBREAD CELLARS – Napa Valley 50  
CADE – Napa Valley 50  
MERRY EDWARDS – Russian River Valley 70

### OTHER WHITES & ROSÉ

CHATEAU STE. MICHELLE RIESLING – Columbia Valley 10/35  
FERRARI-CARANO PINOT GRIGIO – Sonoma County 10/35  
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 11/39  
CHATEAU VAL-JOANIS ROSÉ – Côtes de Luberon 12/43  
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 40  
CONUNDRUM WHITE TABLE WINE – California 40  
SELBACH-OSTER “KABINETTE” RIESLING – Mosel, Germany 45  
JERMANN PINOT GRIGIO – Collio, Italy 55

## CLASSIC AMERICAN COCKTAILS

### SIGNATURE MARTINI 12

Tito's Vodka : Blue Cheese Jalapeño Olive : Rosemary

### STRAWBERRY FIELDS 11

Martin Miller's Gin : St~Germain : Strawberry Jam

### LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

### FRENCH 75 10

Sparkling Wine : Hendrick's Gin : Fresh Lemon Juice

### HIGH NOON 12

High West Double Rye Whiskey : Cocoa Rum  
Brown Sugar

### FIRE & ICE 11

Maker's Mark Whiskey : Toasted Almond  
Hellfire Bitters

### SOUTHERN PEACH 10

Bulleit Rye Whiskey : Disaronno : Sweet Peach

### AMERICAN MULES 10

Tito's Vodka or Bulleit Bourbon  
Mint : Fresh Lime Juice : Fever Tree Ginger Beer

### BOTANICAL BLOSSOM 11

Tito's Vodka : St~Germain : Grapefruit Juice  
Sparkling Wine

### 1885 10

El Jimador : Crème de Cassis: Lemon  
Fever Tree Ginger Beer  
*Olives and Candied Cherries by Filthy Food.*

## AFTER DINNER COCKTAILS \$10

### MINT DAISY

Stolichnaya Vanil : Crème De Cacao  
Crème De Menthe

### A SHOT IN THE DARK

Espresso : Stolichnaya Vanil : Kahlúa

### LADY GODIVA

Hubbard & Cravens Coffee : Grand Marnier  
Godiva Dark Liqueur

### RISH COFFEE

Hubbard & Cravens Coffee : Jameson Irish Whiskey  
Whipped Cream

## 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,  
chopped pecans and caramel

### CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

## LOCAL BEERS \$8

### NAPTOWN

Atlas Brew Works, Lager

### NANTICOKE NECTAR

RAR Brewing, IPA

### STUNTS

RAR Brewing, Sour Apple

### BIG TRUCK

Big Truck Farm Brewery, IPA

## CRAFT BOTTLES \$7

### GOLDEN MONKEY

Victory Brewing Co., Belgian

### ALLAGASH WHITE

Allagash, Witbier

### PRIMA PILS

Victory, Pilsner

### MILK STOUT NITRO

Left Hand Brewing Company, Stout

### MANGO CART

Golden Road Brewing, Wheat Ale

## DOMESTIC & IMPORT

### BUDWEISER 6

### BUD LIGHT 6

### MICHELOB ULTRA 6

### BECK'S 6

### HEINEKEN 7

### CORONA EXTRA 7

### STELLA ARTOIS 7

## COGNAC & BRANDY

### GERMAIN-ROBIN "CRAFT-METHOD" 13

### REMY MARTIN VSOP 14

### GERMAIN-ROBIN APPLE XO 14

### REMY MARTIN XO 55

## PORTS

### SANDEMAN "FOUNDER'S RESERVE" 8

### WARRE'S "WARRIOR" 9

### GRAHAMS 10 YR. TAWNY 12

### GRAHAMS 30 YR. TAWNY 26