

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 Chimichurri, spicy ranch 15

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
 VEGGIE BURGER Healthy, served all the way with Monterey Jack 16
 CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 16
 FRENCH DIP+ Thinly sliced, toasted baguette with horseradish 21

FILET MIGNON

Our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler.

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

ACCOMPANIMENTS FOR FILETS AND STEAKS:

- Bleu Cheese Encrusted 3 / Chimichurri, Béarnaise+, Au Poivre or Mushroom Madeira 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, mashed 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, 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 18
 NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable 28
 PAN-ROASTED COLD WATER SALMON+ With garlic whipped potatoes and broccoli. Szechaun style or lemon buerre blanc 28
 AHI TUNA Seared rare and sliced, with soy ginger sherry sauce. With sautéed spinach 31
 DANISH BABY BACK RIBS BBQ sauce, parmesan fries, cole slaw 29

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

SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES ♦ COLE SLAW ♦ CREAMED SPINACH
 GARLIC WHIPPED POTATOES ♦ MASHED SWEET POTATO CASSEROLE ♦ ONE POUND BAKED POTATO ♦ PARMESAN FRIES
 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, 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

CH. STE. MICHELLE “INDIAN WELLS” – Columbia Valley 10/37

QUILT – Napa Valley 13/49

AUSTIN HOPE – Paso Robles 14/53

HONIG – Napa Valley 15/57

LONG SHADOWS “FEATHER” – Columbia Valley 85

JORDAN – Alexander Valley 88

STAGS LEAP “THE INVESTOR” – Napa Valley 90

CHALK HILL ESTATE RED – Chalk Hill 90

KULETO *ESTATE* – Napa Valley 95

PAPILLON *BY ORIN SWIFT* – Napa Valley 115

FAUST – Napa Valley 125

CAYMUS VINEYARDS – Napa Valley 130

PRIDE MOUNTAIN – Napa Valley 135

CADE *ESTATE* – Howell Mountain 150

PAUL HOBBS – Napa Valley 150

SHAFFER “ONE POINT FIVE” – Napa Valley, Stags Leap District 200

CAYMUS SPECIAL SELECTION – Napa Valley 225

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/41

SEBASTIANI VINEYARDS – Sonoma County 12/45

MARKHAM – Napa Valley 13/49

DUCKHORN VINEYARDS – Napa Valley 85

MINER FAMILY *STAGECOACH* – Napa Valley 90

PINOT NOIR

ELOUAN – Willamette Valley 11/41

ANGELS INK – Monterey, California 12/45

BÖEN – Russian River Valley 14/53

FLOWERS – Sonoma Coast 16/61

ARGYLE – Willamette Valley 42

MEIOMI – California 50

CHALONE *ESTATE* – Chalone AVA 50

GARY FARRELL – Russian River Valley 65

FOLEY *ESTATE* – Sta. Rita Hills 70

BELLE GLOS “DAIRYMAN” – Russian River Valley 85

SLANDER *BY ORIN SWIFT* – Napa Valley 90

ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 95

SAINTSBURY *BROWN RANCH* – Carneros 100

ZINFANDEL

JOEL GOTT – California 10/37

PREDATOR “OLD VINE” – Lodi 11/41

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/57

SALDO – California 60

HENDRY *BLOCK 7 & 22* – Napa Valley 60

RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65

DESSERT SELECTIONS

FONSECA BIN 27 – Portugal 30

FAR NIENTE DOLCE SEMILLON *375 ML BOTTLE* – Napa Valley 85

RED WINES CONTINUED...

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 10/37

THE SEEKER MALBEC – Mendoza, Argentina 11/41

SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 11/41

THE PRISONER – California 15/57

ABSTRACT *BY ORIN SWIFT* – California 16/61

L’ECOLE NO. 41 SYRAH – Columbia Valley 50

CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – California 55

STAG’S LEAP – Napa Valley 72

MOLLYDOOKER “CARNIVAL OF LOVE” –
McLaren Vale, South Australia 135

NEWTON “THE PUZZLE” – Napa Valley 170

WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/37

BOUVET–LADUBAY EXCELLENCE – Loire Valley, France 11/41

GRUET BRUT – New Mexico 11/41

VEUVE CLICQUOT YELLOW LABEL – France 16/61

DOM PERIGNON BRUT – France 195

CHARDONNAY

GRAYSON – California 10/37

ST. FRANCIS – Sonoma County 11/41

WENTE *ESTATE GROWN* – Monterey 12/45

LINCOURT “STEEL” – Sta. Rita Hills 40

NOVY *KEFFER RANCH VINEYARD* – Russian River 45

NEWTON “SKYSIDE” – North Coast 42

CHALK HILL – Sonoma Coast 45

CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 50

AU BON CLIMAT – Santa Barbara, California 52

GARY FARRELL – Russian River Valley 58

CHALONE *ESTATE* – Chalone AVA 55

ROMBAUER – Carneros 62

RAMEY – Russian River Valley 65

CAKEBREAD CELLARS – Napa Valley 75

CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 11/41

HONIG – Napa Valley 12/45

FERRARI–CARANO FUMÉ BLANC – Sonoma County 12/45

CRAGGY RANGE *TE MUNA ROAD* – New Zealand 13/49

CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40

CAKEBREAD CELLARS – Napa Valley 55

OTHER WHITES & ROSÉ

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 12/45

CH. ST. MICHELLE RIESLING – Columbia Valley 10/37

CAPOSALDO PINOT GRIGIO – Veneto, Italy 10/37

CONUNDRUM WHITE TABLE WINE – California 45

JERMANN PINOT GRIGIO – Venezie Giulia, Italy 55

CLASSIC AMERICAN COCKTAILS

OCEANSIDE 12

Gray Whale Gin : Salted Simple Syrup

Fresh Lime Juice : Fresh Mint

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice

Agave Nectar

CITRUS CRUSH 13

Ten To One White Rum : Wheatley Vodka

Orange Juice : Pineapple Juice

THE DRAPER 13

Bulleit Rye Whiskey : Blood Orange : Honey

THE MATADOR 12

El Mayor Blanco Tequila : Honey : Fresh Lime

THE REIMAGINED OLD FASHIONED 13

Ten To One Dark Rum : Angostura Bitters

Peychaud's Bitters: Sugar Cube

ANGEL'S REVENGE 13

Angel's Envy Bourbon : Disaronno : Candied Cherry

BLUE RIDGE BRAMBLE 11

Miller's Gin : Chambord : Lemon

TEQUILA MOCKINGBIRD 12

Corzo Añejo Tequila: Pineapple Liquor : Açai Syrup

PRETTY IN PINK 12

Honeysuckle Vodka : Raspberry : Honey : Bubbles

SOUTHERN PEACH 13

Knob Creek Rye Whiskey : Sweet Peach

LEMON DROP MOJITO 12

Wheatley Vodka : St-Germain : Mint : Pineapple

Olives and Candied Cherries by Filthy Food.

DESSERTS

CRÈME BRÛLÉE 10

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

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

COGNAC & BRANDY

GERMAIN-ROBIN "CRAFT-METHOD" 12

HENNESSY PRIVILEGE 14

REMY MARTIN VSOP 14

LOCAL CRAFT BEERS \$8

SKIP JACK PILSNER

Union Craft Brewing, Pilsner

AMERICAN BROWN ALE

Monument City Brewing, Ale

SWEET BABY JESUS

DuClaw Brewing, Peanut Butter & Chocolate Porter

LOOSE CANNON

Heavy Seas, IPA

THE TRUTH

Flying Dog, IPA

CRAFT BOTTLES \$7

ALLAGASH WHITE

Allagash Brewing, Belgian Wheat

VIENNA LAGER

Devil's Backbone, Lager

HARD CIDER

Bold Rock, Hard Cider

DOMESTIC & IMPORT

BUD LIGHT 6

MILLER LIGHT 6

GUINNESS 7

HEINEKEN 7

CORONA EXTRA 7

STELLA ARTOIS 7

ST. PAULI GIRL 6

AFTER DINNER COCKTAILS

MINT DAISY 12

Stolichnaya Vanil : Crème De Cacao

Crème De Menthe

A SHOT IN THE DARK 12

Espresso : Stolichnaya Vanil : Frangelico

THE CLASSIC 11

Hubbard & Cravens Coffee : Frangelico

Bailey's : Kahlúa

LADY GODIVA 11

Hubbard & Cravens Coffee : Grand Marnier

Godiva Dark Liqueur

PORTS

SANDEMAN "FOUNDER'S RESERVE" 8

WARRE'S "WARRIOR" 9

TAYLOR FLADGATE 10 YR. TAWNY 9

GRAHAMS 30 YR. TAWNY 26