

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
HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 13

SOUP & 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 Iceberg, bacon, tomatoes, bleu cheese 12
CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 12
STEAK SALAD⁺ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25
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
ASIAN AHI TUNA SALAD⁺ Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24

FILET MIGNON

- COFFEE-CURED⁺ Cured in our special blend of coffee, brown sugar and molasses - 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 Madeira, or Au Poivre sauce 3

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 FRITES⁺ A Brasserie-style New York Strip steak 30
NEW YORK STRIP STEAK⁺ Extra cut - 16 oz. 42
RIBEYE STEAK⁺ A tender well-marbled cut of aged beef - 14 oz. 42
BONE-IN "COWBOY CUT" RIBEYE STEAK⁺ Well-seasoned, aged beef - 22 oz. 49
PRIME RIB OF BEEF⁺ Aged and slow roasted - 12 oz. 36



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 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

- FAMOUS STEAK & BISCUITS⁺ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19
FRENCH DIP⁺ Thinly sliced, toasted baguette with horseradish and served with parmesan fries 21
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
PRIME RIB SANDWICH⁺ Sliced to order, served au jus and served with parmesan fries 21
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 23
CRISPY CHICKEN SANDWICH⁺ Gruyère cheese, arugula, tomato, lemon aioli, and served with parmesan fries 16
BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon butter caper sauce with garlic whipped potatoes and broccoli 24
BAY STREET CHICKEN FINGERS "Old Savannah" style, with parmesan fries 21
DANISH BABY BACK RIBS BBQ sauce, parmesan fries and cole slaw 29

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

SIDES ALL 8

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

+Items are served raw or undercooked. Consuming raw or undercooked meats, 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.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

THREE RIVERS – Columbia Valley 10/37
WENTE *SOUTHERN HILLS* – Livermore Valley, San Francisco Bay 11/41
CH. STE. MICHELLE “INDIAN WELLS” – Columbia Valley 12/45
JOSEPH CARR – Napa Valley 13/49
HONIG – Napa Valley 16/61
ROTH *ESTATE* – Alexander Valley 45
STARMONT – North Coast 50
QUILT – Napa Valley 70
AUSTIN HOPE – Paso Robles 80
CHATEAU MONTELENA – Napa Valley 85
JORDAN – Alexander Valley 90
HALL – Napa Valley 92
SEQUOIA GROVE – Napa Valley 94
ROUND POND – Rutherford, Napa Valley 95
KULETO *ESTATE* – Napa Valley 100
NEYERS VINEYARD *NEYERS RANCH* – Napa Valley 100
CHALK HILL *ESTATE RED* – Chalk Hill 100
MINER – Oakville, Napa Valley 120
LANCASTER *ESTATE* – Alexander Valley 125
CAYMUS VINEYARDS – Napa Valley 125
NICKEL & NICKEL *C.C. RANCH* – Napa Valley, Rutherford 160
DUNN – Napa Valley 175
PAUL HOBBS – Napa Valley 200
SILVER OAK – Napa Valley 235
CAYMUS VINEYARDS SPECIAL SELECTION – Napa Valley 260
MERUS – Napa Valley 280
HEITZ *MARTHA’S VINEYARD* – Napa Valley 375

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/41
MARKHAM – Napa Valley 13/49
FERRARI-CARANO – Sonoma County 45
DUCKHORN VINEYARDS – Napa Valley 85
TWOMEY CELLARS – Napa Valley 90
PRIDE MOUNTAIN VINEYARDS – Napa/Sonoma Valley 97

PINOT NOIR

LUCKY STAR – California 10/37
ELOUAN – Oregon 12/45
ANGELS INK – Monterey County 13/49
BÖEN – Santa Lucia Highlands 14/53
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 45
ETUDE *GRACE BENOSIT RANCH* – Carneros 55
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60
SLANDER *BY ORIN SWIFT* – California 70
GARY FARRELL – Russian River Valley 65
BELLE GLOS “DAIRYMAN” – Russian River Valley 80
BIG TABLE FARM *PELOS SANDBERG VINEYARD* – Eola-Amity Hills 82
BELLE GLOS *LAS ALTURAS* – Santa Lucia Highlands 85
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 87
RADIO-COTEAU “LA NEBLINA” – Sonoma Coast 90
FLOWERS – Sonoma Coast 115
KOSTA BROWN *GAP’S CROWN VINEYARD* – Sonoma Coast 215

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/41
SEGHEISIO – Sonoma County 13/49
FROG’S LEAP – Napa Valley 14/53
BERAN – Sonoma County 52
RIDGE *LYTTON SPRINGS* – Sonoma County 60
ROBERT BIALE “BLACK CHICKEN” – Napa Valley 65

RED WINES CONTINUED...

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 10/37
INDIA INK *BY KULETO* – Napa Valley 14/53
CHÂTEAU GRAND MOULIN MACQUIN –
AOP Montagne Saint-Emilion, France 14/53
SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 15/57
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 16/61
ROTH *ESTATE* “HERITAGE” – Sonoma County 45
SKYSIDE RED BLEND – North Coast 52

WHITES

CHAMPAGNE & SPARKLING

‘84 PROSECCO – Treviso, Italy 10/37
GRUET BRUT – New Mexico 11/41
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 11/41
MUMM CUVÉE BRUT ROSÉ – Napa Valley 40
DUVAL-LEROY – Á Reims, France 90
LOUIS ROEDERER BRUT PREMIER – Reims, France 90
VEUVE CLICQUOT YELLOW LABEL – Á Reims France 95
POL ROGER RESERVE – Epernay, France 100

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 10/37
CHALK HILL – Russian River Valley 12/45
CHALONE *ESTATE* – Chalone AVA 13/49
ROMBAUER – Carneros 15/57
AU BON CLIMAT – Santa Barbara County 41
NEWTON “SKYSIDE” – North Coast 45
FRANK FAMILY – Napa Valley 54
ZD – Carneros 56
GARY FARRELL – Russian River Valley 58
PATZ & HALL *DUTTON RANCH* – Russian River Valley 62
RAMEY – Russian River Valley 70
FLOWERS – Sonoma Coast 90
PLUMPJACK *RESERVE* – Napa Valley 92
SHAFER *RED SHOULDER RANCH* – Napa Valley, Carneros District 92
LEWIS CELLARS – Sonoma, Russian River Valley 95
RAMEY *RITCHIE VINEYARD* – Russian River Valley 100
ZD *RESERVE* – Carneros 105

SAUVIGNON BLANC

FERRARI-CARANO – Sonoma County 11/41
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 12/45
HONIG – Napa Valley 40
ROTH *ESTATE* – Russian River Valley 45
CAKEBREAD CELLARS – Napa Valley 52

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 10/37
MIRAVAL ROSÉ – Côtes de Provence, France 13/49
CASTELLANO PINOT GRIGIO – Venizie, Italy 10/37
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 12/45
SAINT M RIESLING – Pfalz, Germany 30
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 40
JERMANN PINOT GRIGIO – Venezia Giulia, Italy 48

STONEY RIVER®
STEAKHOUSE AND GRILL

CLASSIC AMERICAN COCKTAILS

THE "TRIANGLE" MARTINI 13

Vitzellen Vodka or Connption Gin

Dry Vermouth : Olives

STRAWBERRY FIELDS 12

Tanqueray 10 Gin : St~Germain : Strawberry Jam

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice

Agave Nectar

LEMON DROP MOJITO 12

Wheatley Vodka : St~Germain : Mint : Pineapple

PROSECCO SPRITZER 11

Sparkling Wine : St~Germain : Lemon

THE DRAPER 13

Bulleit Rye : Blood Orange : Honey : Orange Bitters

WHALE FLOWER 12

Gray Whale Gin : St~Germain : Grapefruit Juice

Fever Tree Club Soda

BLUE RIDGE BRAMBLE 10

Hendrick's Gin : Chambord : Lemon

GREAT DANE 11

Tito's Vodka : Grapefruit Juice : Lemon : Candied Rim

AMERICAN WHISKEY MULE 13

Templeton Rye Whiskey : Fever Tree Ginger Beer

Olives and Candied Cherries by Filthy Food.

AFTER DINNER COCKTAILS

MINT DAISY 12

Stolichnaya Vanil : Crème De Cacao

Crème De Menthe

A SHOT IN THE DARK 12

Espresso : Stolichnaya Vanil : Frangelico

LADY GODIVA 11

Hubbard & Cravens Coffee : Grand Marnier

Godiva Dark Liqueur

THE CLASSIC 11

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

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 with chopped pecans and caramel

CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

LOCAL DRAFT BEERS \$8

SEASONAL LAGER

Red Oak Brewery, Lager

PILSNER

Ponysaurus Brewing, Pilsner

PERNICIOUS

Wicked Weed Brewing, IPA

SEASONAL SELECTION

**Ask about the current Seasonal Selections*

CRAFT BOTTLES \$6

KÖLSCH

White Street Brewing Co.

ROCKET SCIENCE

Fullstream Brewery

SUNNY LITTLE THING

Sierra Nevada Brewery

PAYCHECK

Fullsteam Brewery

PEOPLE'S PORTER

Foothills Brewing

BOLD ROCK CIDER

Bold Rock

DOMESTIC & IMPORT

BUD LIGHT 5

BUDWEISER 5

MILLER LIGHT 5

MICHELOB ULTRA 5

STELLA ARTOIS 6

CORONA EXTRA 6

ST. PAULI GIRL *Non-alcoholic* 5

PORTS

WARRE'S "WARRIOR" 9

WARRE'S OTIMA 10 YR. TAWNY 11

QUINTA DO NOVAL 10 YR. TAWNY 12

WARRE'S OTIMA 20 YR. TAWNY 20

COGNAC & BRANDY

COURVOISIER VSOP 12

REMY MARTIN VSOP 14

REMY MARTIN XO 52