

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 18
- SPINACH DIP Reggiano cheese, warm tortilla chips 15
- TUNA STACK⁺ Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17
- STEAK ROLLS Served with spicy ranch 16
- HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 15
- BLUE HILL BAY MUSSELS One pound of Maine mussels sauteed with shallots, garlic, Fresno peppers, white wine and lobster cream sauce. Served with garlic bread 18

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. 46
- CENTER CUT⁺ Petite cut 39 / Regular cut 45
- 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. 50
- PRIME RIB OF BEEF⁺ Aged and slow roasted on the bone (Fri - Sun, limited availability) 45



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 buerre blanc MKT
- 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 20
- 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 26

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 11/41
QUILT – Napa Valley 14/53
FOLEY JOHNSON *ESTATE* – Napa Valley 15/57
AUSTIN HOPE – Paso Robles 16/61
ROTH *ESTATE* – Alexander Valley 45
STARMONT – Sonoma County 55
SEBASTIANI – Alexander Valley 60
LANCASTER WINEMAKER’S CUVÉE – Alexander Valley 63
ELIZABETH SPENCER – Napa Valley 70
HONIG – Napa Valley 72
JORDAN – Alexander Valley 85
CHALK HILL *ESTATE RED* – Chalk Hill 95
CAYMUS VINEYARDS – Napa Valley 125
MINER FAMILY – Napa Valley 125
CADE *HOWELL MOUNTAIN* – Napa Valley 135
PAUL HOBBS – Napa Valley 165
SEBASTIANI “CHERRY BLOCK” – Sonoma 175
PLUMPJACK – Napa Valley 190
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 10/37
DOMAINE FAIVELEY – Burgundy, France 48
LOUIS LATOUR – Marsannay, France 50
CHÂTEAU MONGRAVEY – Margaux, France 75
CHÂTEAU LECUYER – Pomerol France 85
CHÂTEAU LASSEGUE 2017 – Saint Emilion, France 135
DOMAINE MICHEL MAGNIEN “CHAFFOTS” –
Burgundy, France 150
DOMAINE MICHEL MAGNIEN “SENTIERS” – Burgundy, France 180

MERLOT

H3 – Horse Heaven Hills 10/37
FERRARI-CARANO – Sonoma County 14/53
MARKHAM – Napa Valley 50
DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

LUCKY STAR – California 10/37
ELOUAN – Oregon 12/45
ANGELS INK – Monterey, California 13/49
MER SOLEIL *RESERVE* – Santa Lucia Highlands 14/53
BÖEN – Santa Lucia Highlands 45
ARGYLE – Willamette Valley 47
THE FOUR GRACES – Willamette Valley 48
CHALK HILL – Sonoma Coast 50
MEIOMI – California 50
BELLE GLOS “BALADE” – Santa Rita Hills 52
GARY FARRELL – Russian River Valley 65
FOLEY *ESTATE* – Sta. Rita Hills 75
BELLE GLOS “DAIRYMAN” – Russian River Valley 75
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 75
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 80
SLANDER *BY ORIN SWIFT* – California 80
FLOWERS – Sonoma Coast 90
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 11/41
KLINKER BRICK “OLD VINE” – Lodi 12/45
FRANK FAMILY – Napa Valley 60
MARTINELLI *JACKASS HILL VINEYARD* – Russian River Valley 160

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 10/37
THE SEEKER MALBEC – Mendoza, Argentina 11/41
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 15/57
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 16/61
THE PRISONER – California 65
ABSTRACT *BY ORIN SWIFT* – California 70
MARTINELLI *TERRA FELICE SYRAH* – Russian River Valley 75
MOLLYDOOKER “BLUE EYED BOY” – McLaren Vale, Australia 75
QUILCEDA CREEK “CVR” – COLUMBIA VALLEY 110
GAJA CA’ MARCANDA “MAGARI” – DOC Toscana 175

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 10/37
ARGYLE BRUT – Willamette Valley 11/41
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/45
DUVAL-LEROY – Reims, France 65
TAITTINGER BRUT – Reims, France 105
VEUVE CLICQUOT YELLOW LABEL – France 120

CHARDONNAY

GRAYSON – California 10/37
WENTE *ESTATE GROWN* – Central Coast 11/41
CHALK HILL – Sonoma Coast 12/45
THE PRISONER – Carneros 15/57
ST. FRANCIS – Sonoma County 35
LINCOURT “STEEL” – Sta. Rita Hills 40
GARY FARRELL – Russian River Valley 50
AU BON CLIMAT – Santa Barbara, California 52
FOLEY – Sta. Rita Hills 52
ZD – California 60
SHEA WINE CELLARS *ESTATE* – Willamette Valley 62
ROMBAUER – Carneros 72
CAKEBREAD CELLARS – Napa Valley 75
MINER “WILD YEAST” – Napa Valley 75
PATZ & HALL *ESTATE* – Sonoma Coast 78
FLOWERS – Sonoma Coast 80
PLUMPJACK *RESERVE* – Napa Valley 85
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90
ZD *RESERVE* – Carneros 95
KOSTA BROWNE *ONE SIXTEEN* – Russian River Valley 150

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/41
HONIG – Napa Valley 12/45
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 45
MERRY EDWARDS – Russian River Valley 80

OTHER WHITES & ROSÉ

CIELO PINOT GRIGIO – Veneto, Italy 10/37
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/45
CH. ST. MICHELLE RIESLING – Columbia Valley 10/37
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/45

CLASSIC AMERICAN COCKTAILS

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

WHALE FLOWER 12

Gray Whale Gin : St~Germain : Grapefruit Juice
Fever Tree Club Soda

ANGEL'S REVENGE 13

Angel's Envy Bourbon : Disaronno : Candied Cherry

ONE FINE DAY 13

Square One Basil Vodka : La Poire : Frosted Blackberry

THE DRAPER 13

Bulleit Bourbon : Blood Orange : Honey

LEMON DROP MOJITO 12

Wheatley Vodka : St~Germain : Mint : Pineapple

SOUTHERN PEACH 12

Knob Creek Rye Whiskey : Sweet Peach

SWEET SUMMERTIME MEMORIES 12

Tito's Vodka : Iced Tea : Mint : Lemon

PRETTY IN PINK 12

Honeysuckle Vodka : Raspberry : Honey : Bubbles

THE MATADOR 11

El Mayor Tequila : Honey : Fresh Lime

Olives and Candied Cherries by Filthy Food.

LOCAL CRAFT DRAFTS \$8

HOMESTYLE

Bearded Iris Brewing Co., IPA

NUT BROWN ALE

Blackstone Brewery Co., Brown Ale

TEDDY LOVES

Fat Bottom Brewing Co., Pilsner

SEASONAL SELECTION

*Ask about the current Seasonal Selections

AFTER DINNER COCKTAILS

MINT DAISY 12

Stolichnaya Vanil : Crème De Cacao : Crème De Menthe

A SHOT IN THE DARK 12

Espresso : Stolichnaya Vanil : Frangelico

GONE PECAN 12

Cathead Pecan Vodka : RumChata : Black Walnut Bitters

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 fresh 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

OUR WHISK(E)Y LIST

ANGEL'S ENVY RYE 20*

ANGEL'S ENVY CASK STRENGTH 48*

BLADE & BOW 13

BLADE & BOW 22 YR. 100

BLANTON'S BOURBON 13**

BELLE MEADE BOURBON 12

BELLE MEADE BOURBON RESERVE 14

BUFFALO TRACE 10

DUKE KENTUCKY STRAIGHT BOURBON 11

DUKE GRAND CRU RESERVE BOURBON 15

EAGLE RARE 15

E.H. TAYLOR SINGLE BARREL 20*

E.H. TAYLOR SMALL BATCH 13

FOUR ROSES SINGLE BARREL 11

GENTLEMAN JACK 10

HANCOCK RESERVE SINGLE BARREL 25*

HIGH WEST DOUBLE RYE 10

HILL ROCK SOLERA AGED BOURBON 15*

HILLROCK PINOT NOIR CASK 30

HILLROCK SINGLE MALT 25

JACK DANIEL'S SINGLE BARREL 13

JACK DANIELS BOTTLED IN BOND 12

JACK DANIELS SINATRA SELECT 30

JEFFERSON'S OCEAN 20

KNOB CREEK 15 YR. 30*

KNOB CREEK SINGLE BARREL 15

LARCENY BARREL PROOF 15

MICHTER'S US-1 12

ORPHAN BARREL FABLE & FOLLY 14 YR. 30

SMOKE WAGON 9

SMOKE WAGON SMALL BATCH 10*

TEMPLETON RYE WHISKEY 11

UNCLE NEAREST 1884 12

NASHVILLE BARREL CASK STRENGTH

WHISKEY 14

NASHVILLE BARREL CASK STRENGTH RYE
14

WHEELERS RAID FRENCH OAK 11

WHISTLE PIG FARMSTOCK 20

WHISTLE PIG 18 YR. 100

**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