

STARTERS

- DEVILED EGGS** Sugar-cured bacon, homemade pickle relish 12
- SPINACH DIP** Reggiano cheese, warm tortilla chips 15
- CRAB CAKE** Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 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
- CALAMARI** Seasoned and deep fried. Served with marinara sauce 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

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. 49
- PRIME RIB OF BEEF⁺** Aged and slow roasted 12 oz. 39



SEAFOOD

- FEATURED FISH** Selections change daily MKT
- NOLA GRILLED SHRIMP** Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal vegetable 28
- PECAN TROUT** Dijon mustard sauce, broccoli and garlic whipped potatoes 29
- PAN-ROASTED COLD WATER SALMON⁺** Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc 31

SPECIALTIES

- FAMOUS STEAK & BISCUITS⁺** Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19
- STACKED STEAK BURGER⁺** Two seared patties, pickles, onion and cheese. Served with parmesan fries 17
- WILD MUSHROOM MEATLOAF** Madeira sauce, garlic whipped potatoes and broccoli 25
- DOUBLE-BONE PORK CHOP⁺** Cured in-house and slow-roasted with a bourbon cherry sauce. Served with garlic mashed potatoes and broccoli 35
- BISTRO CHICKEN** Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 23

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

SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ GARLIC WHIPPED POTATOES ♦ CREAMED SPINACH
- PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ PARMESAN ROASTED CAULIFLOWER
- SAUTÉED ASPARAGUS ♦ SMOKED GOUDA MAC & CHEESE ♦ SEASONAL VEGETABLE ♦ 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 & CABERNET BLENDS

GRAYSON CELLARS – California 10/37
QUILT – Napa Valley 13/49
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 14/53
CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 39
NEWTON “SKYSIDE” CLARET – California 45
ROTH ESTATE – Alexander Valley 45
STARMONT – North Coast 50
HONIG – Napa Valley 65
MOUNT VEEDER – Napa Valley 72
FRANK FAMILY – Napa Valley 80
HALL – Napa Valley 85
LONG SHADOWS “FEATHER” – Columbia Valley 85
JORDAN – Alexander Valley 90
RAMEY – Napa Valley 90
KULETO ESTATE – Napa Valley 95
PAPILLON BY ORIN SWIFT – Napa Valley 100
CHALK HILL ESTATE RED – Chalk Hill 100
CAYMUS VINEYARDS – Napa Valley 110
DUNN HOWELL MOUNTAIN – Napa Valley 145
PAUL HOBBS – Napa Valley 168
NICKEL & NICKEL SULLENGER VINEYARD – Napa Valley 180
SILVER OAK – Napa Valley 180
MERCURY HEAD BY ORIN SWIFT – Napa Valley 185
PAHLMeyer – Napa Valley 200
OPUS ONE – Napa Valley 300
MERUS – Napa Valley 310

MERLOT

H3 – Horse Heaven Hills 10/37
WENTE “SANDSTONE” – Livermore Valley 39
MARKHAM – Napa Valley 52
HALL – Napa Valley 68
FROG’S LEAP – Napa Valley 70
DUCKHORN VINEYARDS – Napa Valley 85
PAHLMeyer ESTATE – Napa Valley 115

PINOT NOIR

LUCKY STAR – California 10/37
ELOUAN – Oregon 11/41
ANGELS INK – Monterey, California 12/45
BELLE GLOS LAS ALTURAS LANE – Santa Lucia Highlands 14/53
ARGYLE – Willamette Valley 48
MEIOMI – California 50
BÖEN – Russian River Valley 50
CHALK HILL – Sonoma Coast 50
VAN DUZER – Willamette Valley 52
GARY FARRELL – Sonoma Coast 65
FOLEY ESTATE – Sta. Rita Hills 75
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 85
FLOWERS – Sonoma Coast 90
BELLE GLOS “DAIRYMAN” – Russian River Valley 95
MERRY EDWARDS – Sonoma County 95

ZINFANDEL

SALDO – California 13/49
BERAN – Sonoma County 43
SEGHEsIO – Sonoma Coast 45
KLINKER BRICK “OLD VINE” – Lodi, California 47
FROG’S LEAP – Napa Valley 50
GREEN & RED CHILES CANYON – Napa Valley 55

RED WINES CONTINUED...

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 10/37
INDIA INK BY KULETO – Napa Valley 12/45
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 14/53
TILIA MALBEC – Mendoza, Argentina 39
CHATEAU STE. MICHELLE SYRAH – Columbia Valley 39
MELVILLE SYRAH – Sta. Rita Hills 50
MOLLYDOOKER “THE BOXER” – McLaren Vale, Australia 50
8 YEARS IN THE DESERT BY ORIN SWIFT – California 60
ABSTRACT BY ORIN SWIFT – California 62
THE PRISONER – California 75
MOLLYDOOKER “ENCHANTED PATH” SHIRAZ –
McLaren Vale, Australia 125

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – Italy 10/37
ARGYLE BRUT – Willamette Valley, Oregon 14/53
SCHRAMSBERG BLANC DE NOIRS – France 75
MOËT & CHANDON BRUT IMPERIAL – France 85
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100

CHARDONNAY

GRAYSON CELLARS – California 10/37
ST. FRANCIS – Sonoma County 11/41
WENTE ESTATE GROWN – Central Coast 35
LINCOURT “STEEL” – Sta. Rita Hills 40
NEWTON “SKYSIDE” – North Coast 45
CHALK HILL – Sonoma Coast 47
GARY FARRELL – Russian River Valley 55
ZD – California 58
ROMBAUER – Carneros 62
RAMEY – Russian River Valley 70
CAKEBREAD CELLARS – Napa Valley 78
FLOWERS – Sonoma Coast 80
CHALK HILL ESTATE BOTTLED – Chalk Hill 95
KISTLER LES NOISETIERS – Sonoma Coast 105

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/41
ROTH ESTATE – Sonoma County 39
CAKEBREAD CELLARS – Napa Valley 55
MERRY EDWARDS – Russian River Valley 65
TWOMEY CELLARS – North Coast, California 70

OTHER WHITES & ROSÉ

AIX ROSÉ – Coteaux D’Aix-en Provence 11/41
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 10/37
CLEAN SLATE RIESLING – Mosel, Germany 10/37
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 11/41
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 43
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 40
CHATEAU MINUTY “M MINUTY” ROSÉ – Côtes de Provence 45

STONEy RIVER®
STEAKHOUSE AND GRILL

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 13

Grey Goose Vodka or Bombay Sapphire Gin
Dry Vermouth : Olives

STRAWBERRY FIELDS 12

Tanqueray 10 Gin : St~Germain : Strawberry Jam

THE MATADOR 12

El Mayor Blanco : Lime : Honey

LEMON DROP MOJITO 12

Wheatley Vodka : St~Germain : Mint : Pineapple

PROSECCO SPRITZER 12

Sparkling Wine : St~Germain : Lemon

THE DRAPER 13

Bulleit Rye : Blood Orange : Honey : Orange Bitters

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice
Agave Nectar

OCEANSIDE 12

Gray Whale Gin : Salted Simple Syrup
Fresh Lime Juice : Fresh Mint

ROOT OF THE MATTER 13

Sailor Jerry Rum : Orgeat Almond Syrup : Cherry Juice
Regan's Orange Bitters : Root Beer Extract

ANGEL'S REVENGE 13

Angel's Envy Bourbon : Disaronno : Candied Cherry
Olives and Candied Cherries by Filthy Food.

AFTER DINNER COCKTAILS

MINT DAISY 12

Absolut Vanilia : Crème De Cacao : Crème De Menthe

A SHOT IN THE DARK 12

Espresso : Absolut Vanilia : 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 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

LOCAL DRAFT BEERS \$8

HEFEWEIZEN

The Schlafly Tap Room, Ale

LOOKOUT

Logboat Brewing Co., American Pale Ale

AMERICAN BROWN

The Civil Life Brewing Co., Brown Ale

SHOW ME AMBER

O'Fallon Brewing Co., Amber Lager

DIVIDED SKY

4 Hands Brewing Co., IPA

IMPORTS \$7

AMSTEL LIGHT

CORONA

GUINNESS

HEINEKEN

STELLA ARTOIS

DOMESTICS \$6

BUD LIGHT

BUDWEISER

COORS LIGHT

MILLER LIGHT

MICHELOB ULTRA

COGNAC & BRANDY

REMY MARTIN VSOP 14

GERMAIN-ROBIN "SELECT BARREL XO" 32

REMY MARTIN XO 52

PORTS

QUINTA DO NOVAL BLACK PORT 8

COCKBURN'S SPECIAL RESERVE 9

WARRE'S OTIMA 10 YR. TAWNY PORT 10

GRAHAMS 30 YR. TAWNY 26