

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 Rémolade, cocktail sauce and parmesan fries 29
- PAN-ROASTED COLD WATER SALMON⁺ Garlic whipped potatoes and broccoli. Szechuan 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 10/37
JOSEPH CARR – Paso Robles 11/41
QUILT – Napa Valley 13/49
AUSTIN HOPE – Paso Robles 14/53
HONIG – Napa Valley 70
JORDAN – Sonoma County 85
LONG SHADOWS “FEATHER” – Napa Valley 85
HALL – Napa Valley 90
CHALK HILL *ESTATE RED* – Chalk Hill 90
KULETO *ESTATE* – Napa Valley 95
PAPILLON *BY ORIN SWIFT* – Napa Valley 100
CHAPPELLET “SIGNATURE” – Napa Valley 120
CAYMUS VINEYARDS – Napa Valley 130
SEBASTIANI “CHERRY BLOCK” – Sonoma County 145
PAUL HOBBS – Napa Valley 150
DUNN *HOWELL MOUNTAIN* – Napa Valley 150
CAYMUS SPECIAL SELECTION – Napa Valley 225

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/41
MARKHAM – Napa Valley 12/45
DUCKHORN VINEYARDS – Napa Valley 85
PLUMPJACK – Napa Valley 100

PINOT NOIR

LUCKY STAR – California 10/37
ELOUAN – Oregon 11/41
ANGELS INK – Monterey, California 12/45
BÖEN – Russian River Valley 14/53
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 40
ARGYLE – Willamette Valley 48
CHALONE *ESTATE* – Chalone AVA 50
SIDURI – Russian River Valley 60
SANFORD – Sta. Rita Hills 65
GARY FARRELL – Russian River Valley 68
SLANDER *BY ORIN SWIFT* – California 70
BELLE GLOS “DAIRYMAN” – Russian River Valley 75
FLOWERS – Sonoma Coast 90
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 95
SAINTSBURY *STANLY RANCH* – Carneros, Napa Valley 100

ZINFANDEL

BERAN – Sonoma County 10/37
KLINKER BRICK “OLD VINES” – Lodi 11/41
PREDATOR “OLD VINES” – Lodi 12/45
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/57
JOEL GOTT – California 42
SALDO – California 60
GREEN & RED *TIP TOP VINEYARD* – Sonoma County 65
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 70

STONEY RIVER[®]
STEAKHOUSE AND GRILL

SAMANTHA VAN THOLEN
General Manager

RED WINES CONTINUED...

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 10/37
PENFOLDS *KOONUNGA HILL SHIRAZ* – Australia 11/41
INDIA INK *BY KULETO* – Lake/Napa County 12/45
SKYSIDE RED BLEND – Sonoma County 12/45
THE PRISONER – California 15/57
TILIA MALBEC – Mendoza, Argentina 40
ABSTRACT *BY ORIN SWIFT* – California 60
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 10/37
GRUET BRUT – New Mexico 11/41
SCHRAMSBERG BLANC DE BLANC – Napa Valley 65
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100
DOM PERIGNON BRUT – France 225

CHARDONNAY

GRAYSON – California 10/37
CHALK HILL – Sonoma Coast 11/41
WENTE *ESTATE GROWN* – Monterey 12/45
LINCOURT “STEEL” – Sta. Rita Hills 40
ST. FRANCIS – Sonoma County 40
NEWTON “SKYSIDE” – Sonoma County 42
CLOS PEGASE *MITSUKO'S VINEYARD* – Napa Valley 50
GARY FARRELL – Russian River Valley 55
CHALONE *ESTATE* – Chalone AVA 58
ROMBAUER – Carneros 60
RAMEY – Russian River Valley 65
PATZ & HALL *DUTTON RANCH* – Russian River Valley 70
CAKEBREAD CELLARS – Napa Valley 75
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 72
SHAFER *RED SHOULDER RANCH* – Napa Valley 85
PLUMPJACK *RESERVE* – Napa Valley 90

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/41
HONIG – Napa Valley 12/45
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 13/49
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 10/37
FERRARI-CARANO PINOT GRIGIO – Sonoma County 10/37
FLEURS DE PRAIRIE ROSÉ – Côtes de Provence 11/41
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/45
SCHLOSS JOHANNISBERG REISLING – 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 13

Tito's Vodka : Blue Cheese Jalapeño Olive : Rosemary

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice
Agave Nectar

STRAWBERRY FIELDS 12

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

LEMON DROP MOJITO 12

Wheatley Vodka : St~Germain : Mint : Pineapple

OCEANSIDE 12

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

HIGH NOON 13

High West Double Rye Whiskey : Cocoa Rum
Brown Sugar

CITRUS CRUSH 13

Ten To One White Rum : Wheatley Vodka
Orange Juice : Pineapple Juice

SOUTHERN PEACH 13

Bulleit Rye Whiskey : Disaronno : Sweet Peach

THE REIMAGINED OLD FASHIONED 13

Ten To One Dark Rum : Angostura Bitters
Peychaud's Bitters: Sugar Cube

BOTANICAL BLOSSOM 13

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

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 : Kahlúa

LADY GODIVA 11

Hubbard & Cravens Coffee : Grand Marnier
Godiva Dark Liqueur

RISH COFFEE 11

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