

## 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-crust, 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

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

CAYMUS SPECIAL SELECTION – Napa Valley 225

MERCURY HEAD BY ORIN SWIFT – Napa Valley 285

### MERLOT

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

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

BELLE GLOS “DAIRYMAN” – Russian River Valley 85

SLANDER BY ORIN SWIFT – Napa Valley 90

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

ETUDE GRACE BENOIST RANCH – Carneros 98

SAINTSBURY BROWN RANCH – Carneros 100

### ZINFANDEL

JOEL GOTT – California 10/37

KLINKER BRICK “OLD VINE” – Lodi 14/53

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

FRANK FAMILY – Napa Valley 90

ROBERT BIALE “BLACK CHICKEN” – Sonoma County 110

### DESSERT SELECTIONS

FONSECA BIN 27 – Portugal 30

FAR NIENTE DOLCE SEMILLON 375 ML BOTTLE – Napa Valley 85

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

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

NIETO SENETINER MALBEC – Mendoza, Argentina 11/41

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 12/45

THE PRISONER – California 15/57

ABSTRACT BY ORIN SWIFT – California 16/61

CATENA MALBEC – Mendoza, Argentina 50

L'ECOLE NO. 41 SYRAH – Columbia Valley 50

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

STAG'S LEAP – Napa Valley 72

SHAFER TD-9 – Napa Valley 100

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

MOËT & CHANDON NECTAR IMPERIAL ROSÉ – Epernay, France 165

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

NEWTON “SKYSIDE” – North Coast 42

CHALK HILL – Sonoma Coast 45

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

FLOWERS – Sonoma Coast 98

### 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

SCHLOSS VOLLRADS RIESLING – Germany 13/44

CAPOSALDO PINOT GRIGIO – Veneto, Italy 10/37

BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 11/41

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

CONUNDRUM WHITE TABLE WINE – California 45

## 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