

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
- SPINACH DIP Reggiano cheese, local tortilla chips 14
- TUNA STACK<sup>+</sup> Ahi, avocado, mango, Sriracha aioli, and sesame wontons 17
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17
- STEAK ROLLS Chimichurri, spicy ranch 16
- 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, 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
- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 17
- THAI CHICKEN SALAD Roasted peanuts, crispy wontons, honey lime vinaigrette, peanut sauce 17
- STEAK SALAD<sup>+</sup> 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<sup>+</sup> Cured in our signature blend 10 oz. 44
- CENTER CUT<sup>+</sup> Petite cut 38 / Regular cut 43
- MEDALLIONS TRIO<sup>+</sup> Bleu Cheese Encrusted, Au Poivre and Béarnaise 41

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

*Bleu Cheese Encrusted 3 / Mushroom Madeira, Béarnaise<sup>+</sup> 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

- STEAK FRITES<sup>+</sup> A Brasserie-style New York Strip steak 31
- RIBEYE STEAK<sup>+</sup> 14 oz. 42
- NEW YORK STRIP STEAK<sup>+</sup> 16 oz. 42
- BONE-IN "COWBOY CUT" RIBEYE STEAK<sup>+</sup> 22 oz. 49
- PRIME RIB OF BEEF<sup>+</sup> Aged and slow roasted - Regular cut 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<sup>+</sup> Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 29
- AHI TUNA<sup>+</sup> Pan-seared with soy ginger sherry sauce and sautéed spinach 31
- PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 28

## SPECIALTIES

- FAMOUS STEAK & BISCUITS<sup>+</sup> Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19
- FRENCH DIP<sup>+</sup> Thinly sliced on a toasted baguette with horseradish, served with parmesan fries 21
- PRIME RIB SANDWICH<sup>+</sup> Sliced to order, served au jus with parmesan fries 20
- STACKED CHEESEBURGER<sup>+</sup> Two seared patties, pickles, onion and cheese. Served with parmesan fries 17
- STEAKHOUSE BURGER<sup>+</sup> Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 17
- VEGGIE BURGER<sup>+</sup> Made in-house, topped with Monterey Jack and served with parmesan fries 16
- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 24
- BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 24
- RIO PASTA Southwestern spices, peppers and chicken 21

*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 ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ SAUTÉED ASPARAGUS  
SEASONAL VEGETABLE ♦ SMOKED GOUDA MAC & CHEESE

<sup>+</sup>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. Helpful Dining Guidelines can be found at [stoneyriver.com](http://stoneyriver.com).

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

FIRESTONE – Paso Robles 10/37  
CH. ST. MICHELLE “INDIAN WELLS” – Columbia Valley 12/45  
JOSEPH CARR – Paso Robles 13/49  
QUILT – Napa Valley 14/53  
AUSTIN HOPE – Paso Robles 15/57  
THREE RIVERS – Columbia Valley 40  
ROTH *ESTATE* – Alexander Valley 45  
STARMONT – Napa Valley 45  
HONIG – Napa Valley 65  
HALL – Napa Valley 70  
NEYERS *NEYERS RANCH* – Napa Valley 78  
CHATEAU MONTELENA – Napa Valley 85  
JORDAN – Alexander Valley 90  
KULETO *ESTATE* – Napa Valley 90  
CHALK HILL *ESTATE RED* – Chalk Hill 100  
MINER “EMILY’S CUVÉE” – Napa Valley 120  
CAYMUS VINEYARDS – Napa Valley 125  
CADE *HOWELL MOUNTAIN* – Napa Valley 130  
LEWIS CELLARS – Napa Valley 135  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160  
SILVER OAK – Napa Valley 165  
PAUL HOBBS – Napa Valley 165  
CAYMUS VINEYARDS SPECIAL SELECTION – Napa Valley 240  
MERUS – Napa Valley 250

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/41  
MARKHAM – Napa Valley 12/45  
COLUMBIA CREST “H3” – Horse Heaven Hills 36  
FERRARI-CARANO – Sonoma County 45  
WHITEHALL LANE – Napa Valley 50  
DUCKHORN VINEYARDS – Napa Valley 55  
TWOMEY CELLARS – Napa Valley 70  
PRIDE MOUNTAIN VINEYARDS – Napa Valley 85  
PLUMPJACK – Napa Valley 90

### PINOT NOIR

LUCKY STAR – California 10/37  
ELOUAN – Oregon 12/45  
ANGELS INK – Monterey, California 13/49  
BÖEN – Santa Lucia Highlands 14/53  
LINCOURT – Sta. Rita Hills 40  
CHALONE *ESTATE* – Chalone AVA 45  
MEIOM – California 50  
ARGYLE – Willamette Valley 52  
FOLEY *ESTATE* – Sta. Rita Hills 65  
GARY FARRELL – Russian River Valley 65  
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 70  
FLOWERS – Sonoma Coast 80  
BELLE GLOS “DAIRYMAN” – Russian River Valley 90  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 85  
BERGSTRÖM *SILICE VINEYARD* – Newberg, Oregon 110

### ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/41  
SEGHEISIO – Sonoma County 13/49  
SALDO – California 40  
BERAN – Sonoma County 47  
FROG’S LEAP – Napa Valley 55  
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 60  
ROBERT BIALE “BLACK CHICKEN” – Napa Valley 65

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 10/37  
INDIA INK *BY KULETO* – Napa Valley 14/53  
DON NICANOR “NIETO SENETINER” MALBEC – Argentina 42  
ROTH *ESTATE* “HERITAGE” – Sonoma County 45  
THE PRISONER – California 70  
MARTINELLI *TERRA FELICE* – Russian River Valley 78

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/37  
GRUET BRUT – New Mexico 11/41  
ARGYLE BRUT 2016 – Willamette Valley 40  
DUVAL-LEROY – Reims, France 65  
LOUIS ROEDERER BRUT PREMIER – Reims, France 70  
POL ROGER *RESERVE* – Epernay, France 80  
VEUVE CLICQUOT YELLOW LABEL – Reims, France 120  
DOM PERIGNON BRUT – France 300

### CHARDONNAY

WENTE *ESTATE GROWN* – San Francisco Bay 10/37  
LINCOURT “STEEL” – Sta. Rita Hills 11/41  
CHALK HILL – Russian River Valley 12/45  
CHALONE *ESTATE* – Chalone AVA 40  
NEWTON “SKYSIDE” – Sonoma County 40  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 45  
AU BON CLIMAT – Santa Barbara County 47  
ZD – California 55  
ROMBAUER – Carneros 58  
GARY FARRELL – Russian River Valley 60  
PATZ & HALL *DUTTON RANCH* – Sonoma Coast 60  
FRANK FAMILY – Napa Valley 62  
FERRARI-CARANO *RESERVE* – Carneros, Napa Valley 65  
RAMEY – Russian River Valley 65  
CAKEBREAD CELLARS – Napa Valley 75  
PLUMPJACK *RESERVE* – Napa Valley 80  
DARIOUSH “SIGNATURE” – Napa Valley 88  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90  
WEDELL *HILLSIDE VINEYARD* – Edna Valley 110

### SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/41  
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 13/49  
VAVASOUR – Awatere Valley, New Zealand 13/49  
HONIG – Napa Valley 40  
ROTH *ESTATE* – Alexander Valley 42  
CAKEBREAD CELLARS – Napa Valley 50  
MERRY EDWARDS – Russian River Valley 65

### OTHER WHITES & ROSÉ

MINUTY M ROSÉ – Côtes de Provence 12/45  
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 12/45  
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 10/37  
CH. ST. MICHELLE RIESLING – Columbia Valley 10/37  
FIRESTONE RIESLING – Santa Ynez Valley 35

**STONEY RIVER**<sup>®</sup>  
STEAKHOUSE AND GRILL

## CLASSIC AMERICAN COCKTAILS

### THE ROCKEFELLER MARTINI 13

Grey Goose Vodka or Bombay Sapphire Gin

### SIGNATURE MARTINI 13

Belvedere Vodka : Rosemary : Blue Cheese Jalapeño Olive

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### BLUE RIDGE BRAMBLE 11

Miller's Gin : Chambord : Lemon

### ONE FINE DAY 13

Square One Basil Vodka : La Poire : Frosted Blackberry

### LEMON DROP MOJITO 12

Wheatley Vodka : St~Germain : Mint : Pineapple

### THE DRAPER 13

Bulleit Rye Whiskey : Blood Orange : Honey : Orange Bitters

### ANGEL'S REVENGE 13

Angel's Envy Bourbon : Disaronno : Candied Cherry

### GREAT DANE 12

Tito's Vodka : Grapefruit : Candied Rim

### WHALE FLOWER 12

Gray Whale Gin : St~Germain

Grapefruit Juice : Fever Tree Club Soda

*Olives and Candied Cherries by Filthy Food.*

## LOCAL CRAFT DRAFTS \$8

### OKTOBERFEST

Wiseacre Brewing Company, Marzen Lager

### FAT TIRE

New Belgium Brewing Company, Amber Ale

### CAT NAP

Memphis Made Brewing Company, IPA

### AFTERBURNER RED

Hook Point Brewing Company, Red Ale

## 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 French Press Coffee

Grand Marnier : Godiva Dark Liqueur

### THE CLASSIC 11

Hubbard & Cravens French Press Coffee

Frangelico : Bailey's : Kahlúa

## 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 with chopped pecans and caramel

### CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

## OUR WHISK(E)Y LIST

### ANGEL'S ENVY 12

### BAKER'S SINGLE BARREL 12

### BASIL HAYDEN'S 11

### BELLE MEADE BOURBON 9

### BELLE MEADE BOURBON

#### CASK STRENGTH 15

### BLANTON'S BOURBON 13

### BUFFALO TRACE 9

### EAGLE RARE 15\*

### ELMER T. LEE 100 YR. 50\*

### ELMER T. LEE SINGLE BARREL 20\*

### FOUR ROSES SINGLE BARREL 11

### GENTLEMAN JACK 12

### GEORGE T. STAGG 30\*

### HIBIKI HARMONY 13

### HANCOCK RESERVE SINGLE BARREL 25

### ISAAC BOWMAN 13

### KNOB CREEK 10

### MAKER'S MARK 10

### OLD SCOUT 12

### OLD RIP VAN WINKLE 10 YR. 35\*

### VAN WINKLE SPECIAL RESERVE 12 YR. 40\*

### PAPPY VAN WINKLE FAMILY RESERVE

#### 15 YR. 60\*

### PAPPY VAN WINKLE FAMILY RESERVE

#### 20 YR. 75\*

### PAPPY VAN WINKLE FAMILY RESERVE

#### 23 YR. 100\*

### STAGG JR. 13

### TOKI WHISKEY 11

### THOMAS H. HANDY SAZERAC

#### STRAIGHT RYE 30\*

### TEMPLETON RYE WHISKEY 11

### WILLIAM LARUE WELLER 30\*

### W. H WELLER ANTIQUE 107 20

### W. H WELLER 12 YR. 20\*

### W. H WELLER FULL PROOF 25\*

### WOODFORD RESERVE 10

*\*Limited Availability*

*Add \$2.00 for rocks or neat pours and \$3.00 for an up pour.*

## COGNAC & BRANDY

### COURVOISIER VSOP 11

### REMY MARTIN VSOP 14

### GERMAIN-ROBIN "SELECT BARREL XO" 20

### REMY MARTIN XO 30

## PORTS

### WARRE'S "WARRIOR" 9

### SANDEMEN "LATE BOTTLED VINTAGE" 10 YR. TAWNY 11

### TAYLOR FLADGATE 20 YR. TAWNY 22

### GRAHAMS 30 YR. TAWNY 26