

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
HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 13

SOUP & 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 Iceberg, bacon, tomatoes, bleu cheese 12
CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 12
STEAK SALAD⁺ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25
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
ASIAN AHI TUNA SALAD⁺ Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24

FILET MIGNON

- COFFEE-CURED⁺ Cured in our special blend of coffee, brown sugar and molasses - 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 Madeira, or Au Poivre sauce 3

Our steaks are cut in-house and seasoned with our special seasoning blend, grilled on 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⁺ A Brasserie-style New York Strip steak 30
NEW YORK STRIP STEAK⁺ Extra cut - 16 oz. 42
RIBEYE STEAK⁺ A tender well-marbled cut of aged beef - 14 oz. 42
BONE-IN "COWBOY CUT" RIBEYE STEAK⁺ Well-seasoned, aged beef - 22 oz. 49
PRIME RIB OF BEEF⁺ Aged and slow roasted - 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⁺ Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 29
AHI TUNA⁺ Pan-seared with soy ginger sherry sauce and sautéed spinach 31
PECAN TROUT Dijon mustard sauce, garlic whipped potatoes, and broccoli 28

SPECIALTIES

- FAMOUS STEAK & BISCUITS⁺ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19
FRENCH DIP⁺ Thinly sliced, toasted baguette with horseradish and served with parmesan fries 21
STACKED CHEESEBURGER⁺ Two seared patties, pickles, onion and cheese. Served with parmesan fries 17
STEAKHOUSE BURGER⁺ Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 17
PRIME RIB SANDWICH⁺ Sliced to order, served au jus and served with parmesan fries 21
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 23
CRISPY CHICKEN SANDWICH⁺ Gruyère cheese, arugula, tomato, lemon aioli, and served with parmesan fries 16
BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon butter caper sauce with garlic whipped potatoes and broccoli 24
BAY STREET CHICKEN FINGERS "Old Savannah" style, with parmesan fries 21
DANISH BABY BACK RIBS BBQ sauce, parmesan fries and cole slaw 29

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

+Items are served raw or undercooked. Consuming raw or undercooked meats, 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.

CLASSIC AMERICAN COCKTAILS

THE "TRIANGLE" MARTINI 13

Vitzellen Vodka or Connption Gin

Dry Vermouth : Olives

STRAWBERRY FIELDS 12

Tanqueray 10 Gin : St~Germain : Strawberry Jam

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice

Agave Nectar

LEMON DROP MOJITO 12

Wheatley Vodka : St~Germain : Mint : Pineapple

PROSECCO SPRITZER 11

Sparkling Wine : St~Germain : Lemon

THE DRAPER 13

Bulleit Rye : Blood Orange : Honey : Orange Bitters

WHALE FLOWER 12

Gray Whale Gin : St~Germain : Grapefruit Juice

Fever Tree Club Soda

BLUE RIDGE BRAMBLE 10

Hendrick's Gin : Chambord : Lemon

GREAT DANE 11

Tito's Vodka : Grapefruit Juice : Lemon : Candied Rim

AMERICAN WHISKEY MULE 13

Templeton Rye Whiskey : Fever Tree Ginger Beer

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 : 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 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

SEASONAL LAGER

Red Oak Brewery, Lager

PILSNER

Ponysaurus Brewing, Pilsner

PERNICIOUS

Wicked Weed Brewing, IPA

SEASONAL SELECTION

**Ask about the current Seasonal Selections*

CRAFT BOTTLES \$6

KÖLSCH

White Street Brewing Co.

ROCKET SCIENCE

Fullsteam Brewery

APPALACHIA SESSION IPA

Wicked Weed Brewing

SUNNY LITTLE THING

Sierra Nevada Brewery

RED OAK AMBER LAGER

Red Oak Brewery

PAYCHECK

Fullsteam Brewery

PEOPLE'S PORTER

Foothills Brewing

BOLD ROCK CIDER

Bold Rock

DOMESTIC & IMPORT

BUD LIGHT 5

BUDWEISER 5

MILLER LIGHT 5

MICHELOB ULTRA 5

STELLA ARTOIS 6

CORONA EXTRA 6

ST. PAULI GIRL *Non-alcoholic* 5

PORTS

WARRE'S "WARRIOR" 9

WARRE'S OTIMA 10 YR. TAWNY 11

QUINTA DO NOVAL 10 YR. TAWNY 12

WARRE'S OTIMA 20 YR. TAWNY 20

COGNAC & BRANDY

COURVOISIER VSOP 12

REMY MARTIN VSOP 14

REMY MARTIN XO 52

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