

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
JUMBO SHRIMP COCKTAIL Classic recipe. Served on crushed ice with our spicy cocktail sauce 17

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
BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 13
THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 13
CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 13
CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory smoked bacon, buttermilk ranch 19
STEAK SALAD⁺ 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⁺ Cured in our signature blend 10 oz. 45
CENTER CUT⁺ Petite cut 38 / Regular cut 44
TRIO OF FILET MEDALLIONS⁺ Bleu Cheese Encrusted, Au Poivre and Béarnaise 42

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted 3 / Chimichurri, Mushroom Madeira, Béarnaise⁺ or Au Poivre sauce 3

All of 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. We do not recommend, and will respectfully not guarantee any meat ordered "medium well" or above.

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 - Regular cut 12 oz. 38



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 30
AHI TUNA⁺ Pan-seared with soy ginger sherry sauce and sautéed spinach 32
PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 28

SPECIALTIES

- FAMOUS STEAK & BISCUITS⁺ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19
FRENCH DIP⁺ Thinly sliced on a toasted baguette with horseradish. 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
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
BARBECUE DANISH BABY BACK RIBS Served with bbq sauce and parmesan fries 31

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

SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES ♦ CREAMED SPINACH ♦ GARLIC WHIPPED POTATOES
MASHED SWEET POTATO CASSEROLE ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ SAUTÉED ASPARAGUS ♦ SEASONAL VEGETABLE
SMOKED GOUDA MAC & CHEESE ♦ 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, 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 11/41
QUILT – Napa Valley 14/53
AUSTIN HOPE – Paso Robles 15/57
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 16/61
HONIG – Napa Valley 18/69
STARMONT – North Coast 50
CLOS PEGASE – Napa Valley 65
ELIZABETH SPENCER – Napa Valley 70
JORDAN – Alexander Valley 80
SEQUOIA GROVE – Napa Valley 85
ZD – Napa Valley 88
FRANK FAMILY – Napa Valley 90
CHALK HILL ESTATE RED – Chalk Hill 90
CHAPPELLET “SIGNATURE” – Napa Valley 92
KULETO ESTATE – Napa Valley 95
RAMEY – Napa Valley 105
PAPILLON BY ORIN SWIFT – Napa Valley 110
CAYMUS VINEYARDS – Napa Valley 120
MINER FAMILY “EMILY’S” – Oakville, Napa Valley 120
PAUL HOBBS – Napa Valley 150
SHAFER ONE POINT FIVE – Napa Valley, Stags Leap District 160
NEWTON “THE PUZZLE” – Napa Valley 160
CAYMUS SPECIAL SELECTION – Rutherford 210

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/41
MARKHAM – Napa Valley 13/49
NEYERS CONN VALLEY – Napa Valley 78
DUCKHORN VINEYARDS – Napa Valley 85
PRIDE MOUNTAIN – Napa/Sonoma Counties 90

PINOT NOIR

LUCKY STAR – California 10/37
ELOUAN – Oregon 11/41
BÖEN – Russian River Valley 12/45
ANGELS INK – Monterey, California 13/49
LINCOURT – Sta. Rita Hills 43
BALLETTTO – Russian River Valley 45
CHALONE ESTATE – Chalone AVA 47
MEIOMI – California 50
ARGYLE – Willamette Valley 52
FOLEY ESTATE – Sta. Rita Hills 65
FIDDLEHEAD CELLARS SEVEN TWENTY EIGHT – Sta. Rita Hills 70
BREWER-CLIFTON – Sta. Rita Hills 70
GARY FARRELL – Russian River Valley 72
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 85
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 87
BELLE GLOS “DAIRYMAN” – Russian River Valley 90
MERRY EDWARDS – Russian River Valley 92
FLOWERS – Sonoma Coast 95
WILLIAMS SELYEM – Russian River Valley 150
PETER MICHAEL ‘MA DANSEUSE’ FORT ROSS-SEAVIEW –
Sonoma County 170

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/41
FROG’S LEAP – Napa Valley 13/49
SALDO – California 50
RIDGE EAST BENCH – Dry Creek Valley 65

RED WINES CONTINUED...

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 10/37
SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 12/45
INDIA INK BY KULETO – Napa Valley 14/53
8 YEARS IN THE DESERT BY ORIN SWIFT – California 15/57
THE PRISONER – California 16/61
NEWTON CLARET “SKYSIDE” – North Coast 40
ABSTRACT BY ORIN SWIFT – California 55
DUMOL SYRAH – Russian River Valley 90
MOLLYDOOKER “CARNIVAL OF LOVE” – McLaren Vale, Australia 110

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/37
GRUET BRUT – New Mexico 11/41
LOUIS ROEDERER BRUT PREMIER – Epernay, France 50
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100
POL ROGER RESERVE – Epernay, France 110
DOM PERIGNON BRUT – France 225

CHARDONNAY

CHALK HILL – Sonoma Coast 11/41
WENTE ESTATE GROWN – Monterey 12/45
ZD – California 13/49
THE PRISONER – Napa Valley 15/57
GRAYSON CELLARS – California 40
LINCOURT “STEEL” – Sta. Rita Hills 42
MER SOLEIL “SILVER” – Monterey County 45
CHALONE ESTATE – Chalone AVA 42
SKYSIDE – North Coast 50
GARY FARRELL – Russian River Valley 50
PATZ & HALL ESTATE – Sonoma Coast 55
GRIGICH HILLS ESTATE – Napa Valley 55
ROMBAUER – Carneros 60
WALTER HANSEL THE MEADOWS VINEYARD – Russian River Valley 60
RAMEY – Russian River Valley 70
CAKEBREAD CELLARS – Napa Valley 75
FLOWERS – Sonoma Coast 85
CHALK HILL ESTATE BOTTLED – Chalk Hill 90
SHAFER RED SHOULDER RANCH – Carneros 90
KISTLER LES NOISETIERS – Sonoma Coast 95
KOSTA BROWN “ONE SIXTEEN” – Russian River Valley 110

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 10/37
CRAGGY RANGE TE MUNA ROAD – New Zealand 12/45
PASCAL JOLIVET – Sancerre, France 13/49
CHALK HILL ESTATE BOTTLED – Chalk Hill 45
CAKEBREAD CELLARS – Napa Valley 55
MERRY EDWARDS – Russian River Valley 125

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/45
UNSHACKLED ROSÉ – California 14/53
CH. ST. MICHELLE RIESLING – Columbia Valley 10/37
SAINT M RIESLING – Pfalz, Germany 11/41
CAPOSALDO PINOT GRIGIO – Veneto, Italy 10/37
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 11/41
CONUNDRUM WHITE TABLE WINE – California 45
FLOWERS ROSÉ – Sonoma Coast 50
JERMANN PINOT GRIGIO – Venezia Giulia, Italy 57

CLASSIC AMERICAN COCKTAILS

SIGNATURE MARTINI 13

Tito's Vodka : Blue Cheese Jalapeño Olive : Rosemary

EARLY RISER 13

Woodford Reserve Bourbon : Maple Syrup : Bitters

ONE FINE DAY 13

Square One Basil Vodka : La Poire : Frosted Blackberry

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice
Agave Nectar

THE DRAPER 13

Bulleit Rye Whiskey : Blood Orange : Honey : Bitters

WHALE FLOWER 12

Gray Whale Gin : St~Germain : Grapefruit Juice
Fever Tree Club Soda

SOUTHERN PEACH 13

Knob Creek Rye Whiskey : Sweet Peach

THE MATADOR 12

El Mayor Blanco Tequila : Lime : Honey

CITRUS CRUSH 13

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

BASIL GIMLET 12

Ketel One Vodka : Basil : Cucumber : Lime

THE REIMAGINED OLD FASHIONED 13

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

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

THE CLASSIC 11

Hubbard & Cravens Coffee : Frangelico : Bailey's : Kahlúa

LADY GODIVA 11

Hubbard & Cravens Coffee : Grand Marnier
Godiva Dark Liqueur

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

HOP DANG DIGGITY

Jekyll Brewing, Southern IPA

LOCAL GOLD

Wild Leap Brewing Co., Blonde Ale

GC LAGER 6

Gate City Brewing Co., American Lager

ONE SKI

Pontoon Brewing Co., IPA

CRAFT BOTTLES \$7

420

Sweetwater, IPA

UFO

Harpoon Brewing, American Ale

BIBO

Creature Comforts, German Pilsner

FAT TIRE

New Belgium, Amber Ale

SHELBY

Six Bridges, Blonde Ale

DOMESTIC & IMPORT

MILLER LIGHT 6

BUD LIGHT 6

MICHELOB ULTRA 6

SAM ADAMS 6

STELLA ARTOIS 7

COGNAC & BRANDY

DARON CALVADOS 10

CAMUS VSOP 12

BACHE GABRIELSEN "AMERICAN OAK" 12

REMY MARTIN VSOP 14

BACHE GABRIELSEN "NATUR XO" 32

REMY MARTIN XO 52

PORTS

FONSECA BIN 27 8

SANDEMAN "FOUNDER'S RESERVE" 8

WARRE'S "WARRIOR" 9

QUINTA DO NOVAL 10 YR. TAWNY 11

QUINTA DO NOVAL 20 YR. TAWNY 22

GRAHAMS 30 YR. TAWNY 26