

STARTERS

- DEVILED EGGS Sugar-cured bacon and 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

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
BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 12
THE WEDGE Iceberg, bacon, tomatoes, bleu 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
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. 44
CENTER CUT⁺ Petite cut 38 / Regular cut 43
TRIO OF FILET MEDALLIONS⁺ Bleu Cheese Encrusted, Mushroom Madeira and Béarnaise 41

ACCOMPANIMENTS FOR FILETS AND STEAKS:

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

All of 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 & FRIES⁺ A Brasserie style New York Strip steak 31
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

- TODAY'S FEATURED FISH Selections change daily MKT
JUMBO FRIED SHRIMP Rémooulade, cocktail sauce, parmesan fries 29
PAN-ROASTED COLD WATER SALMON⁺ Garlic whipped potatoes and broccoli Szuchuan style or lemon buerre 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

- FRENCH DIP⁺ Thinly sliced on a toasted baguette with horseradish. Served with parmesan fries 21
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 23
VEGGIE BURGER Made in-house, topped with Monterey Jack and served with parmesan fries 16
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
CRISPY CHICKEN SANDWICH Gruyère cheese, arugula, tomato, lemon aioli and served with parmesan fries 16
BAY STREET CHICKEN FINGERS "Old Savannah" style. With parmesan fries and Southern slaw 21
BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes and broccoli 24
BARBECUE DANISH BABY BACK RIBS BBQ sauce, parmesan fries, Southern slaw 31

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

SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES ♦ CREAMED SPINACH
MASHED SWEET POTATOE CASSEROLE ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO
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. 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 13/49
AUSTIN HOPE – Paso Robles 15/57
HONIG – Napa Valley 16/61
NEWTON CLARET “SKYSIDE” – Sonoma County 40
KULETO *ESTATE* – Napa Valley 60
CLOS PEGASE – Napa Valley 65
JORDAN – Alexander Valley 85
ZD – Napa Valley 80
CHALK HILL *ESTATE RED* – Chalk Hill 90
FRANK FAMILY – Napa Valley 95
RAMEY – Napa Valley 98
PAPILLON *BY ORIN SWIFT* – Napa Valley 110
CHAPPELLET – Napa Valley 115
MINER *STAGECOACH VINEYARD* – Napa Valley 115
PAUL HOBBS – Napa Valley 150
SHAFER “ONE POINT FIVE” – Napa Valley, Stags Leap District 165

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/41
MARKHAM – Napa Valley 13/49
FROG’S LEAP – Napa Valley 65
DUCKHORN VINEYARDS – Napa Valley 85
PRIDE MOUNTAIN – Napa/Sonoma Counties 90
PAHLMAYER *ESTATE* – Napa Valley 130

PINOT NOIR

LUCKY STAR – California 10/37
ELOUAN – Oregon 11/41
BÖEN – Russian River Valley 12/45
ANGELS INK – Monterey, California 13/49
ARGYLE – Willamette Valley 40
MEIOMI – California 50
CHALONE *ESTATE* – Chalone AVA 47
SIDURI *CHEHALEM MOUNTAINS* – Willamette Valley 60
BREWER-CLIFTON – Sta. Rita Hills 70
GARY FARRELL – Russian River Valley 65
FOLEY *ESTATE* – Sta. Rita Hills 72
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 85
MERRY EDWARDS – Russian River Valley 90
BELLE GLOS “DAIRYMAN” – Russian River Valley 95
FLOWERS – Sonoma Coast 98
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 98
BERGSTRÖM *SILICE VINEYARDS* – Willamette Valley 115
WILLIAMS SELYEM – Russian River Valley 145
WILLIAMS SELYEM *WESTSIDE ROAD NEIGHBORS* – Russian River Valley 210

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 10/37
BERAN – Napa Valley 12/45
SALDO – California 13/49
RAVENSWOOD – Sonoma Valley 45
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65
ROBERT BIALE VINEYARDS “BLACK CHICKEN” – Napa Valley 85

RED WINES CONTINUED...

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 10/37
SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 12/45
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/57
THE PRISONER – California 75
MARTINELLI *TERRA FELICE* SYRAH – Russian River Valley 68
DUMOL SYRAH – Russian River Valley 90
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ –
McLaren Vale, Australia 120
BLACK BART *STAGECOACH* SYRAH – Napa Valley 125
NEWTON “THE PUZZLE” – Napa Valley 160

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/37
GRUET BRUT – New Mexico 11/41
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/49
MUMM CUVÉE BRUT ROSÉ – Napa Valley 50
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100
POL ROGER RESERVE – Epernay, France 105
DOM PERIGNON BRUT – France 225

CHARDONNAY

CHALK HILL – Russian River Valley 10/37
WENTE *ESTATE GROWN* – Monterey 12/45
CHALONE *ESTATE* – Chalone AVA 13/49
GRAYSON CELLARS – California 45
ST. FRANCIS – Sonoma County 40
LINCOURT “STEEL” – Sta. Rita Hills 42
NEWTON “SKYSIDE” – Sonoma County 50
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 52
GARY FARRELL – Russian River Valley 50
NOVY *KEEFER RANCH VINEYARD* – Russian River Valley 50
PATZ & HALL *ESTATE* – Sonoma Coast 60
ROMBAUER – Carneros 62
GRIGICH HILLS *ESTATE* – Napa Valley 65
WALTER HANSEL *THE MEADOWS VINEYARD* – Russian River Valley 60
RAMEY – Russian River Valley 70
CAKEBREAD CELLARS – Napa Valley 75
ZD – California 78
LEWIS CELLARS – Russian River Valley 95
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90
KISTLER *LES NOISETIERS* – Sonoma Coast 100

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 10/37
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 12/45
ROUND POND *ESTATE* – Rutherford, Napa Valley 50
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
FERRARI-CARANO PINOT GRIGIO – Sonoma County 10/37
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 11/41
CH. ST. MICHELLE RIESLING – Columbia Valley 10/37
LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace 11/41

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

Tanqueray 10 Gin : St~Germain : Strawberry Jam

CITRUS CRUSH 13

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

ONE FINE DAY 13

Square One Basil Vodka : La Poire : Frosted Blackberry

THE REIMAGINED OLD FASHIONED 13

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

EARLY RISER 13

Woodford Reserve Borubon : Maple Syrup : Bitters

OCEANSIDE 12

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

SOUTHERN PEACH 13

Bulleit Rye Whiskey : Disaronno : Sweet Peach

LEMON DROP MOJITO 12

Wheatley Vodka : St~Germain : Mint : Pineapple

Olives and Candied Cherries by Filthy Food.

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

COGNAC & BRANDY

CAMUS VSOP 11

REMY MARTIN VSOP 14

REMY MARTIN XO 52

LOCAL DRAFT BEERS \$8

CLASSIC CITY LAGER

Creature Comforts Brewing Co., Lager

HOPSECUTIONER IPA

Terrapin Cellars, IPA

POG BASEMENT

Scofflaw Brewing Co., Tropical IPA

CRAFT BOTTLES \$7

BIG SHANTY GRAHAM CRACKER

Burnt Hickory Brewery, Stout

420

Sweetwater, Double Pale Ale

COPPERHEAD

Gate City, Amber Ale

HARD CIDER

J.K's Organic Scrumpy, Cider

DOMESTIC & IMPORT

BUD LIGHT 6

MICHELOB ULTRA 6

HEINEKEN 7

STELLA ARTOIS 7

CORONA 7

O'DOUL'S 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

QUINTA DO NOVAL 20 YR. TAWNY 22