

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
- SPINACH DIP Reggiano cheese, local tortilla chips 13
- TUNA STACK+ Ahi, avocado, mango, Sriracha aioli and sesame wontons 16
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17
- STEAK ROLLS Chimichurri, spicy ranch 13
- CALAMARI Seasoned and deep fried. Served with marinara sauce 16
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 16
- HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 12

SOUPS & SALADS

DRESSINGS MADE IN-HOUSE: *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette and Honey-Lime Vinaigrette.*

- FRENCH ONION SOUP 9
- NEW ENGLAND LOBSTER BISQUE Sherry garnish. Cup 9
- HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 11
- THE WEDGE SALAD Iceberg, bacon, tomatoes, blue cheese 11
- BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 11
- CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 11

ENTRÉE SALADS

- VINE-RIPENED TOMATO SALAD Basil, herb vinaigrette, fresh mozzarella 13
- THAI CHICKEN SALAD Roasted peanuts, crispy wontons, honey-lime vinaigrette, peanut sauce 15
- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory smoked bacon, buttermilk ranch 16
- AHI TUNA SALAD+ Seared rare, artisan greens, avocado, mango, Asian vinaigrette 20
- STEAK SALAD+ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 22

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 15
- STEAKHOUSE BURGER+ Gruyère, caramelized onions, Thousand Island dressing 16
- CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 15
- PRIME RIB SANDWICH+ Sliced to order, served au jus 19
- FRENCH DIP+ Thinly sliced, toasted baguette with horseradish 20

STEAKS & PRIME RIB

We use Certified Angus Beef® brand for our steaks and prime rib. Our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler.

- STEAK 'N' FRIES+ A Brasserie style New York Strip steak 27
- PRIME RIB OF BEEF+ Aged and slow roasted - 12 oz. 32 / Extra cut - 16 oz. 37
- COFFEE-CURED FILET MIGNON+ Cured in our signature blend - 10 oz. 40
- CENTER CUT FILET MIGNON+ Petite cut 34 / Regular cut 39
- STONE RIVER LEGENDARY FILET+ Our signature 12 oz. cut 43
- TRIO OF FILET MEDALLIONS+ Bleu Cheese Encrusted, Au Poivre and Béarnaise 37
- NEW YORK STRIP STEAK+ Extra cut - 16 oz. 37
- RIBEYE STEAK+ 14 oz. 37
- BONE-IN "COWBOY CUT" RIBEYE STEAK+ 22 oz. 46

ACCOMPANIMENTS FOR FILETS AND STEAKS:

- Bleu Cheese Encrusted 3 / Chimichurri, Béarnaise+, Mushroom Maderia or Au Poivre sauce 3 / Oscar style: Lump crab, asparagus with Béarnaise+ sauce 11

All of our steaks, prime rib and filets are served with your choice of au gratin potatoes, garlic whipped 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.

SPECIALTIES

- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22
- BAY STREET CHICKEN FINGERS "Old Savannah" style with parmesan fries and cole slaw 18
- BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce with garlic whipped potatoes and broccoli 21
- FISH TACOS Daily fish selections, deep fried, avocado, spicy ranch dressing 17
- JUMBO FRIED SHRIMP Rémooulade, cocktail sauce and parmesan fries 29
- PAN-ROASTED COLD WATER SALMON+ Garlic whipped potatoes and broccoli. Szechaun style or "naked" 26
- AHI TUNA STEAK Pan-seared with soy ginger sauce and sautéed spinach 30
- DANISH BABY BACK RIBS BBQ sauce, parmesan fries and cole slaw 27

House, Caesar or Baby Kale Salad to accompany your filet, prime rib or entrée \$7.

SIDES ALL 7

- 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
SAUTEÉD 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.*

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

CHATEAU STE. MICHELLE "INDIAN WELLS" –

Columbia Valley 10/35

JOSEPH CARR – Paso Robles 11/39

QUILT – Napa Valley 13/47

AUSTIN HOPE – Paso Robles 14/51

SEBASTIANI ESTATE – Napa Valley 60

HONIG – Napa Valley 60

LADERA – Napa Valley 65

JORDAN – Napa Valley 80

LONG SHADOWS "FEATHER" – Napa Valley 85

HALL – Napa Valley 85

CHALK HILL ESTATE RED – Napa Valley 90

KULETO ESTATE – Napa Valley 90

PAPILLON BY ORIN SWIFT – Napa Valley 90

GHOST BLOCK ESTATE – Oakville, Napa Valley 110

CHAPPELLET "SIGNATURE" – Napa Valley 120

CAYMUS VINEYARDS – Napa Valley 130

SEBASTIANI "CHERRY BLOCK" – Napa Valley 145

PAUL HOBBS – Napa Valley 150

DUNN HOWELL MOUNTAIN – Napa Valley 150

CAYMUS SPECIAL SELECTION – Napa Valley 225

MERLOT

THE VELVET DEVIL – Washington State 10/35

SEBASTIANI ESTATE – Sonoma 11/39

MARKHAM – Napa Valley 12/43

DUCKHORN VINEYARDS – Napa Valley 85

PLUMPJACK – Napa Valley 100

PINOT NOIR

LUCKY STAR – California 9/31

ELOUAN – Oregon 11/39

LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 12/43

BÖEN – Russian River Valley 14/51

ARGYLE – Willamette Valley 48

CHALONE ESTATE – Chalone AVA 50

SIDURI – Russian River Valley 55

SANFORD – Sta. Rita Hills 60

SLANDER BY ORIN SWIFT – California 65

FOLEY ESTATE – Sta. Rita Hills 65

GARY FARRELL – Russian River Valley 65

BELLE GLOS "DAIRYMAN" – Russian River Valley 70

FLOWERS – Sonoma Coast 85

ARGYLE "NUTHOUSE" – Eola-Amity Hills, Oregon 95

SAINTSBURY STANLY RANCH – Carneros, Napa Valley 100

ZINFANDEL

BERAN – Sonoma County 10/35

KLINKER BRICK "OLD VINES" – Lodi 11/39

PREDATOR "OLD VINES" – Lodi 12/43

8 YEARS IN THE DESERT BY ORIN SWIFT – California 15/55

JOEL GOTT – California 35

SALDO – California 60

HENDRY BLOCK 7 & 22 – Napa Valley 60

GREEN & RED TIP TOP VINEYARD – Sonoma County 65

RIDGE LYTTON SPRINGS – Dry Creek Valley 65

RED WINES CONTINUED...

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 10/35

PENFOLDS KOONUNGA HILL SHIRAZ – Australia 11/39

INDIA INK BY KULETO – Lake/Napa County 12/43

SKYSIDE RED BLEND – Sonoma County 12/43

THE PRISONER – Napa Valley 15/55

TILIA MALBEC – Mendoza, Argentina 35

ABSTRACT BY ORIN SWIFT – California 55

DOMAINE RASPAIL-AY GIGONDAS – Rhone 60

MOLLYDOOKER "BLUE EYED BOY" SHIRAZ –

McLaren Vale, South Australia 75

CAYMUS-SUISUN "GRAND DURIF" PETITE SYRAH –

Suisun Valley, California 80

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35

GRUET BRUT – New Mexico 11/39

SCHRAMSBERG BLANC DE BLANC – Napa Valley 65

VEUVE CLICQUOT YELLOW LABEL –

Reims, France 100

DOM PERIGNON BRUT – France 225

CHARDONNAY

GRAYSON – California 10/35

CHALK HILL – Sonoma Coast 11/39

WENTE RIVA RANCH – Monterey 12/43

LINCOURT "STEEL" – Sta. Rita Hills 40

ST. FRANCIS – Sonoma County 40

NEWTON "SKYSIDE" – Sonoma County 42

CLOS PEGASE MITSUKO'S VINEYARD – Napa Valley 45

GARY FARRELL – Russian River Valley 50

CHALONE ESTATE – Chalone AVA 55

ROMBAUER – Carneros 55

RAMEY – Russian River Valley 60

PATZ & HALL DUTTON RANCH – Russian River Valley 65

CAKEBREAD CELLARS – Napa Valley 70

CHALK HILL ESTATE BOTTLED – Chalk Hill 70

SHAFFER RED SHOULDER RANCH – Napa Valley 85

PLUMPJACK RESERVE – Napa Valley 85

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 9/31

HONIG – Napa Valley 12/43

CRAGGY RANGE TE MUNA ROAD – New Zealand 13/47

CHALK HILL ESTATE BOTTLED – Chalk Hill 40

CAKEBREAD CELLARS – Napa Valley 50

CADE – Napa Valley 50

MERRY EDWARDS – Russian River Valley 70

OTHER WHITES & ROSÉ

CHATEAU STE. MICHELLE RIESLING –

Columbia Valley 9/31

SAINT M RIESLING – Pfalz, Germany 10/35

CAPOSALDO PINOT GRIGIO – Della Venezia, Italy 9/31

CHATEAU MINUTY "M DE MINUTY ROSÉ" –

Côtes de Provence 11/39

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 12/43

SCHLOSS VOLLRADS REISLING – Germany 40

CONUNDRUM WHITE TABLE WINE – California 40

CHATEAU VAL-JOANIS ROSÉ – Côtes de Luberon 42

SELBACH-OSTER "KABINETTE" RIESLING –

Mosel, Germany 45

JERMANN PINOT GRIGIO – Collio, Italy 55

STONEY RIVER®
STEAKHOUSE AND GRILL

CLASSIC AMERICAN COCKTAILS

SIGNATURE MARTINI 12

Tito's Vodka : Blue Cheese Jalapeño Olive
Rosemary

BLUE RIDGE BRAMBLE 10

Miller's Gin : Chambord : Lemon

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

LADY DUCHESS 10

Sparkling Wine : Crème de Cassis : Honey Syrup

HIGH NOON 12

High West Double Rye Whiskey : Cocoa Rum
Brown Sugar

FIRE & ICE 11

Maker's Mark Whiskey : Toasted Almond
Hellfire Bitters

SOUTHERN PEACH 10

Bulleit Rye Whiskey : Disaronno : Sweet Peach

CUCUMBER MULE 11

Hendrick's Gin : St~Germain
Fever Tree Ginger Beer

THE MATADOR 10

El Mayor : Lime : Honey

SWEET SUMMERTIME MEMOIRS 10

Knob Creek Whiskey : Iced Tea : Mint : Lemon

COGNAC & BRANDY

GERMAIN-ROBIN "CRAFT-METHOD" 13

REMY MARTIN VSOP 14

GERMAIN-ROBIN APPLE XO 14

REMY MARTIN XO 55

AFTER DINNER COCKTAILS

MINT DAISY 10

Stolichnaya Vanil : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 10

Espresso : Stolichnaya Vanil : Frangelico

STONEY RIVER COFFEE 10

Hubbard & Cravens Coffee : Frangelico
Bailey's : Kahlúa

LADY GODIVA 10

Hubbard & Cravens Coffee : Grand Marnier
Godiva Dark Liqueur

DESSERTS

CHOCOLATE FUDGE CAKE 9

With fudge and vanilla ice cream

KEY LIME PIE 9

In a graham cracker crust with fresh
whipped cream

CARROT CAKE 11

Triple-layered, vanilla bean cream cheese icing,
chopped pecans and caramel

CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

PORTS

WARRE'S "WARRIOR" 9

SANDEMAN "FOUNDER'S RESERVE" 8

GRAHAMS 10 YR. TAWNY 12

GRAHAMS 30 YR. TAWNY 26