

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 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⁺ 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
- MEDALLIONS TRIO⁺ Bleu Cheese Encrusted, Au Poivre and Béarnaise 41

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted 3 / Mushroom Madeira, Béarnaise⁺ 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⁺ 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. 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, 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
- PRIME RIB SANDWICH⁺ Sliced to order, served au jus with parmesan fries 20
- 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
- VEGGIE BURGER⁺ 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

⁺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

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
SHAFER *HILLSIDE SELECT* – Stags Leap District 360

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
KOSTA BROWNE – Russian River Valley 150

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/41
SEGHESIO – 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
FLOWERS – Sonoma Coast 78
PLUMPJACK *RESERVE* – Napa Valley 80
DARIOUSH “SIGNATURE” – Napa Valley 88
SHAFER *RED SHOULDER RANCH* – Napa Valley 90
LEWIS CELLARS – Napa Valley 90
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90
KOSTA BROWNE “ONE SIXTEEN” – Sonoma Coast 92
RAMEY *RITCHIE VINEYARD* – Russian River Valley 100
ZD *RESERVE* – Carneros 105
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

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

GRINDHOUSE

Ghost River Brewing Co., Cream Ale

TRAFFIC

Crosstown Brewing Co., IPA

SCOTTISH ALE

High Cotton Brewing Co., Ale

SEASONAL SELECTION

Ask about our current selection

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