STARTERS
DEVILED EGGS  Sugar-cured bacon, homemade pickle relish  11
SPINACH DIP  Riggiano 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  14
HOT CHICKEN BISCUITS  Our version of a Nashville favorite on homemade Southern biscuits  12

SOUP & ENTRÉE 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  10
HOUSE SALAD  Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar  11
BABY KALE SALAD  Toasted almonds, dried cranberries, herb vinaigrette  11
THE WEDGE  Iceberg, bacon, tomatoes, blue cheese  11
CLASSIC CAESAR SALAD  Parmesan cheese and rustic croutons  11

ENTRÉE SALADS
VINE-RIPEPED TOMATO SALAD  Basil, herb vinaigrette, fresh mozzarella  13
THAI GRILLED CHICKEN SALAD  Mixed greens tossed in a honey lime vinaigrette and topped with peanuts and a Thai peanut sauce  16
CUMBERLAND SALAD  Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch  16
STEAK SALAD*  Seared filet, avocado, bleu cheese, vine-ripened tomatoes, Dijon vinaigrette  23
ASIAN AHI TUNA SALAD*  Seared rare, artisan greens, avocado, mango, Asian herb vinaigrette  23

BURGERS & SANDWICHES
We grind fresh daily for our hand-pattied burgers. All burgers and sandwiches are served with parmesan fries.
FRENCH DIP*  Thiny sliced, toasted baguette with horseradish  19
STACKED CHEESEBURGER*  Two seared patties, pickles, onions and cheese  16
STEAKHOUSE BURGER*  Gruyère, caramelized onions, Thousand Island dressing  17
VEGGIE BURGER  Served all the way with Monterey Jack  14
PRIME RIB SANDWICH*  Sliced to order, served au jus  19
CRISPY CHICKEN SANDWICH  Gruyère, arugula, tomato, lemon aioli  15

STEAKS & PRIME RIB
STEAK ‘N FRIES*  A Brasserie-style New York Strip steak with garlic and parmesan fries  29
NEW YORK STRIP STEAK  Extra cut - 16 oz.  40
RIBEYE STEAK*  A tender well-marbled cut of aged beef - 14 oz.  41
BONE-IN “COWBOY CUT” RIBEYE STEAK  Well-season, aged beef - 22 oz.  49
PRIME RIB OF BEEF*  Aged and slow roasted - Regular cut - 12 oz.  35 / Extra cut - 16 oz.  41

FILET MIGNON
COFFEE-CURED FILET MIGNON*  Cured in our special blend of coffee, brown sugar and molasses - 10 oz.  41
CENTER CUT FILET MIGNON*  Petite cut  37 / Regular cut  42
STONEY RIVER LEGENDARY FILET  Our signature 12 oz. cut  47
TRIO OF FILET MEDALLIONS  Bleu Cheese Encrusted, Au Poivre and Béarnaise  38

ACCOMPANIMENTS FOR STEAKS AND STEAK:
Bleu Cheese Encrusted  / Chimichurri, Béarnaise+, Mushroom Madeira or Au Poivre sauce  3

Our steaks are seasoned with our special seasoning blend, grilled on a high-temperature broiler and finished with Maitre d’ butter. We do not recommend, and 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.

SEAFOOD
TODAY’S FEATURED FISH  Selections change daily  MKT.
JUMBO FRIED SHRIMP  Rémoulade, cocktail sauce and parmesan fries  28
PAN-ROASTED COLD WATER SALMON*  Garlic whipped potatoes and broccoli, Szechuan style or lemon buerre blanc  28
“HONG KONG STYLE” SEA BASS  Steamed sea bass on a bed of sautéed spinach and sweet sesame soy sauce, with toasted sesame seeds, ginger and green onions  38
AHIL TUNA*  Seared rare and sliced, with soy ginger sherry sauce. With sautéed spinach  31
PECAN TROUT  Dijon mustard sauce, garlic whipped potatoes and broccoli  27

SPECIALTIES
FAMOUS STEAK & BISCUITS*  Our signature specialty. Seared filet on homemade biscuits, parmesan fries  18
WILD MUSHROOM MEATLOAF  Madeira sauce, garlic whipped potatoes and broccoli  22
BISTRO CHICKEN  Panko-crusted, parmesan cheese and lemon caper sauce. Served with garlic whipped potatoes and broccoli  23
BAY STREET CHICKEN FINGERS  “Old Savannah” style. With parmesan fries and Southern slaw  19
BARBECUED BABY BACK RIBS  BBQ sauce, parmesan fries, Southern slaw  29

SIDES ALL 7
AU GRATIN POTATOES  • BROCCOLI  • CARMELIZED ONION MASHED POTATOES  • CREAMED SPINACH
GARLIC WHIPPED POTATOES  • MOLED GOUDA MAC & CHEESE  • MASHED SWEET POTATO CASSEROLE
ONE POUND BAKED POTATO  • PARMESAN FRIES  • SAUTÉED ASPARAGUS  • SEASONAL VEGETABLE  • SOUTHERN SLAW

*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.
RED WINES CONTINUED...

OTHER INTERESTING REDS
TILIA MALBEC – Mendoza, Argentina 10/35
THE SEEKER MALBEC – Mendoza, Argentina 11/39
ROTH ESTATE “HERITAGE” – Napa Valley 13/47
8 YEARS IN THE DESERT BY ORIN SWIFT – California 15/55
THE PRISONER – California 16/59
NEWTON CLARET “SKYSIDE” – Sonoma County 40
INDIA INK BY KULETO – Napa Valley 50
NEWTON “THE PUZZLE” – Napa Valley 160

SYRAH / SHIRAZ
SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 12/43
MELVILLE VERNAS' VINEYARD – Santa Barbara County 50
DUMOL – Russian River Valley 90
MOLLYDOOKER “CARNIVAL OF LOVE” – McLaren Vale, Australia 105
BLACK BART STAGECOACH – Napa Valley 125

WHITES
CHAMPAGNE & SPARKLING
LA MARCA PROSECCO – DOC Vento 10/35
GRUET BRUT – New Mexico 11/39
VEUVE CLICQUOT YELLOW LABEL – France 100
POL ROGER RESERVE – Epernay, France 105
DOM PERIGNON BRUT – France 250

CHARDONNAY
CHATEAU STE. MICHELLE “MIMI” – Horse Heaven Hills 10/35
LINCOURT “STEEL” – Sta. Rita Hills 11/39
WENTE RIVA RANCH – Monterey 12/43
ZD – California 13/47
ST. FRANCIS – Sonoma County 35
CHALONE ESTATE – Chalone AVA 40
NEWTON “SKYSIDE” – Sonoma County 42
CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 45
GARY FARRELL – Russian River Valley 50
PATZ & HALL ESTATE – Sonoma Coast 50
ROMBAUER – Carneros 55
WALTER HANSEL THE MEADOWS VINEYARD – Russian River Valley 60
RAMEY – Russian River Valley 65
CAKEBREAD CELLARS – Napa Valley 70
FLOWERS – Sonoma Coast 70
LEWIS CELLARS – Russian River Valley 85
KISTLER LES NOISETIERS – Sonoma Coast 90
SHAER SHOULDER RANCH – Napa Valley 90

SAUVIGNON BLANC
CLIFFORD BAY – Marlborough, New Zealand 10/35
CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 12/43
CHALON ESTATE BOTTLED – Chalk Hill 40
ROUND POND ESTATE – Rutherford, Napa Valley 45
CAKEBREAD CELLARS – Napa Valley 50
MERRY EDWARDS – Russian River Valley 125

OTHER WHITES & ROSÉ
FERRARI-CARANO PINOT GRIGIO – Sonoma County 10/35
MARCO FELLUGA PINOT GRIGIO – Friuli, Italy 10/35
CH. ST. MICHELLE RIESLING – Columbia Valley 10/35
SAINT M RIESLING – Pfalz, Germany 11/39
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/43
AUGUST KESSELER KABINETT RIESLING – Germany 30

STONEY RIVER
STEAKHOUSE AND GRILL
CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 12
Grey Goose Vodka or Bombay Sapphire Gin
Dry Vermouth : Olives

SIGNATURE MARTINI 12
Tito’s Vodka : Blue Cheese Jalapeño Olive
Rosemary

THE DRAPER 11
Bulleit Rye Whiskey : Blood Orange
Honey : Orange Bitters

ONE FINE DAY 10
Square One Basil Vodka : La Poire : Frosted Blackberry

LEMON DROP MOJITO 11
Wheatley Vodka : St-Germain : Mint : Pineapple

GREAT DANE 10
Tito’s Vodka : Grapefruit : Candied Rim

ANGEL’S REVENGE 11
Angel’s Envy Bourbon : Disaronno : Candied Cherry

BLUE RIDGE BRAMBLE 10
Miller’s Gin : Chambord : Lemon

TEQUILA MOCKINGBIRD 11
Corzo Añejo : Pineapple Liquor : Açaí Syrup

THE MATADOR 10
El Mayor Blanco Tequila : Lime : Honey

DOMESTICS

BUD LIGHT 5
BUDEWEISER 5
MICHELOB ULTRA 5
MILLER LITE 5
O’DOULS 5

IMPORTS

CORONA 6
GUINNESS 6
HEINEKEN 6
BLUE MOON 6
SAM ADAMS 6
STELLA ARTOIS 6
SEETWATER 420 6

LOCAL DRAFT BEERS $8

LONG DAY LAGER
Red Hare Brewing and Distilling, Lager

TROPICALIA
Creature Comforts Brewing Co., IPA

CADENCE
Reformation Brewery, Belgian-Style Ale

BIG SHANTY
Burnt Hickory Brewery, Graham Cracker Stout

AFTER DINNER COCKTAILS

MINT DAISY 10
Stolichnaya Vanil : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 10
Espresso : Stolichnaya Vanil : Frangelico

LADY GODIVA 10
Hubbard & Cravens Coffee
Grand Marnier : Godiva Dark Liquor

DESSERTS

CRÈME BRÛLÉE 9
Rich, creamy vanilla bean custard with a
caramelized sugar crust and fresh berries

FOUR LAYER CHOCOLATE
GANACHE CAKE 10
With whipped cream and hot fudge

CARROT CAKE 11
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
GERMAIN-ROBIN “CRAFT-METHOD” 12
REMY MARTIN VSOP 12
GERMAIN-ROBIN “SELECT BARREL XO” 32
REMY MARTIN XO 52

PORTS

SANDEMAN “FOUNDER’S RESERVE” 8
QUINTA DO NOVAL 20 YR. TAWNY 22
GRAHAMS 30 YR. TAWNY 26
FONSECA BIN 27 30