STARTERS
DEVILED EGGS  Sugar-cured bacon, homemade pickle relish  11
SPINACH DIP  Reggiano 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  Served with spicy ranch  14
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
FRENCH ONION SOUP  Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock  9
NEW ENGLAND LOBSTER Bisque  Sherry garnish. Cup  10
HOUSE KALE SALAD  Toasted almonds, dried cranberries, herb vinaigrette  11
THE WEDGE  Iceberg, bacon, tomatoes, bleu cheese  11
CLASSIC CAESAR SALAD  Parmesan cheese and rustic croutons  11

ENTRÉE SALADS
HEIRLOOM TOMATO SALAD  Basil, herb vinaigrette, fresh mozzarella  13
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  23
AHÍ TUNA SALAD  Seared rare, artisan greens, avocado, mango, Asian vinaigrette  23

STEAKS & PRIME RIB
RIBEYE STEAK*  14 oz.  41
NEW YORK STRIP STEAK*  16 oz.  40
BONE-IN “COWBOY CUT” RIBEYE STEAK*  22 oz.  49
PRIME RIB OF BEEF*  Aged and slow roasted - Regular cut 12 oz.  36 / Extra cut 16 oz.  41

FILET MIGNON
COFFEE-CURED*  Cured in our signature blend 10 oz.  43
CENTER CUT*  Petite cut / Regular cut  42
THE LEGENDARY*  Our signature 12 oz. cut  47
MEDALLION TRIO*  Bleu Cheese Encrusted, Au Poivre and Béarnaise  39

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.

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 buerre blanc  29
“HONG KONG STYLE” SEA BASS  Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds  38
AHÍ TUNA*  Pan-seared with soy ginger sherry sauce and sautéed spinach  31

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  16
STEAKHOUSE BURGER*  Gruyère, caramelized onions, Thousand Island dressing, Served with parmesan fries  17
WILD MUSHROOM MEATLOAF  Madeira sauce, garlic whipped potatoes and broccoli  23
BISTRO CHICKEN  Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli  23

SIDES ALL 7
AU GRATIN POTATOES • BROCCOLI • CARAMELIZED ONION WHIPPED POTATOES • CREAMED SPINACH
GARLIC WHIPPED POTATOES • PARMESAN FRIES • ONE POUND BAKED POTATO • PARMESAN ROASTED CAULIFLOWER
SAUTÉED ASPARAGUS • SMOKED GOUDA MAC & CHEESE • SEASONAL VEGETABLE • 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. 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.
RED WINES CONTINUED...

OTHER INTERESTING REDS

TILIA MALBEC 2019 – Mendoza, Argentina 10/35
ALTA VISTA “VIVE” MALBEC 2020 – Mendoza, Argentina 10/35
FRANCIS FORD COPPOLA CLARET 2018 – California 13/47
INDIA INK BY KULETO 2016 – Napa County 14/51
THE PRISONER 2019 – California 16/59
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH 2018 – Suisun Valley, California 45
ROTH ESTATE “HERITAGE” 2016 – Sonoma County 48
NOVY FAMILY 2014 – Santa Lucia Highlands 56
ABSTRACT BY ORIN SWIFT 2019 – California 70
MOLLYDOOKER “BLUE EYED BOY” 2019 – Australia 85
MOLLYDOOKER “VELVET GLOVE” 2014 – Australia 250

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 10/35
ARGYLE BRUT – Willamette Valley 11/39
LUCIEN ALBRECHT BRUT ROSE – ADC Crémant d’Alsace 11/39
DUVAL–LEROY – Reims, France 65
VEUVE CLICQUOT YELLOW LABEL – France 70
TAITTINGER BRUT – Reims, France 105

CHARDONNAY

GRAYSON LOT 11 2019 – California 10/35
WENTE “MORNING FOG” 2020 – San Francisco Bay 11/39
CHALK HILL 2019 – Sonoma Coast 12/43
THE PRISONER 2019 – Carneros 14/51
ROMBAUER 2019 – Carneros 15/55
ST. FRANCIS 2018 – Sonoma County 35
MOUNT EDEN WOLFF VINEYARD 2014 – Edna Valley 45
WENTE RIVA RANCH 2019 – Monterey 45
CHALONE 2016 – Chalone AVA 47
CLOS PEGASE MITSUKO’S VINEYARD 2013 – Carneros 50
GARY FARRELL 2018 – Russian River Valley 50
FOLEY RANCHO SANTA ROSA 2013 – Sta. Rita Hills 52
SHEA WINE CELLARS ESTATE 2015 – Willamette Valley 55
RAMEY 2017 – Russian River Valley 65
BURLY 2017 – Napa Valley 65
PATZ & HALL ESTATE 2016 – Sonoma Coast 70
CAKEBREAD CELLARS 2019 – Napa Valley 70
FLOWERS 2016 – Sonoma Coast 75
MINER “WILD YEAST” 2017 – Napa Valley 75
PLUMPJACK RESERVE 2018 – Napa Valley 80
CHALK HILL ESTATE BOTTLED 2016 – Chalk Hill 90
RAMEY HYDE VINEYARD 2015 – Carneros, Napa Valley 110

SAUVIGNON BLANC

CLIFFORD BAY 2020 – Marlborough, New Zealand 10/35
C Raggy RANGE TE MUNA ROAD 2020 – New Zealand 12/43
ELIZABETH SPENCER “SPECIAL CUVEE” 2020 – Mendocino 30
ROTH ESTATE 2017 – Sonoma County 30
GUENOC 2015 – California 31
CHALK HILL ESTATE BOTTLED 2018 – Chalk Hill 40
HONIG 2020 – Napa Valley 45
CAKEBREAD CELLARS 2019 – Napa Valley 55
MERRY EDWARDS 2017 – Russian River Valley 80

OTHER WHITES & ROSÉ

CH. ST. MICHELLE RIESLING 2020 – Columbia Valley 10/35
LUCIEN ALBRECHT RESERVE RIESLING 2018 – Alsace, France 12/43
CHATEAU MINUTY “M DE MINUTY” ROSÉ 2020 – Côtes de Provence 12/43
CIELO PINOT GRIGIO 2019 – Veneto, Italy 10/35
MARCO FELLUGA PINOT GRIGIO 2019 – Collio, Italy 12/43
FIRESIDE RIESLING 2018 – Saint Ynez Valley 30
CONUNDRUM WHITE TABLE WINE 2019 – California 40
CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI  12
Grey Goose Vodka or Bombay Sapphire Gin

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

1885  10
El Jimador : Créme de Cassis : Lemon : Fever Tree Ginger Beer

THE DRAPER  12
Bulleit Whiskey : Blood Orange : Honey

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

TRUE GRIT  11
Duke Bourbon : Angostura Bitters : Turbinado Sugar
Candied Cherry

THE BOTANIST  10
Roku Gin : Grapefruit : Ginger Ale

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

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

AMERICAN MULES  10
Tito’s Vodka or Templeton Rye : Fever Tree Ginger Beer

FIRE & ICE  11
Maker’s Mark Whiskey : Toasted Almond : Hellfire Bitters

GINGER TEA  10
Buffalo Trace Single Barrel Select

THE CONFIDENTIAL  12
Belle Meade Bourbon : Allspice : Regans’ Orange Bitters
Brown Sugar
Olives and Candied Cherries by Filthy Food.

LOCAL CRAFT DRAFTS $6

COFFEE CREAM ALE
New Heights Brewery, Cream Ale

HEFEWEIZEN
Yazoo Brewing Co., Hefeweizen

HOMESTYLE
Bearded Iris Brewery, Oated IPA

GERST
Yazoo Brewing Co., Amber Ale

AFTER DINNER COCKTAILS $10

MINT DAISY
Stolichnaya Vanil : Créme De Cacao : Créme De Menthe

A SHOT IN THE DARK
Espresso : Stolichnaya Vanil : Frangelico

GONE PECAN
Cathead Pecan Vodka : RumChata : Black Walnut Bitters

THE CLASSIC
Hubbard & Cravens Coffee : Frangelico : Bailey’s : Kahlúa

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

OUR WHISK(E)Y LIST

1792 SMALL BATCH  11
ANGEL’S ENVY  12
BAKER’S BOURBON  11
BASIL HAYDEN’S  10
BASIL HAYDEN’S DARK RYE  10
BELLE MEADE BOURBON  9
BELLE MEADE BOURBON RESERVE  14
BELLE MEADE BOURBON XO COGNAC CASKS  15
BELLE MEADE BOURBON SHERRY CASKS  15
BLANTON’S BOURBON  13
BLADE AND BOW  12
BUFFALO TRACE  10
BULLEIT BOURBON  9
BULLEIT RYE  8
BUFFALO TRACE SINGLE BARREL  10
DUKE BOURBON WHISKEY  10
EAGLE RARE ‘HAND SELECTED’ BARREL  15**
GENTLEMAN JACK  10
HAKUSHU SINGLE MALT  20*
HUDSON BABY BOURBON  13
JACK DANIEL’S SINGLE BARREL  12
KNOB CREEK BOURBON  11
KNOB CREEK RYE SMALL BATCH  12
OLD SCOUT AMERICAN WHISKEY  10
SUNTORY TOKI  10
TEMPLETON RYE WHISKEY  9
W. H WELLER RESERVE  10
W. H WELLER ‘HAND SELECTED’ BARREL FULL PROOF  25**
WHEELER’S RAID BOURBON WHISKEY Nº1  10
WHEELER’S RAID BOURBON WHISKEY Nº4  10
WOODFORD RESERVE  10
YAMAZAKI  20*

*Limited Availability
**Hand Selected and Exclusively Bottled for Stoney River.
Add $1.50 for rocks or neat pours and $3.00 for an up pour.

COGNAC & BRANDY

CAMUS VSOP  11
GERMAIN-ROBIN “CRAFT-METHOD”  12
REMY MARTIN VSOP  14
GERMAIN-ROBIN “SELECT BARREL XO”  32
REMY MARTIN XO  52

PORTS

WARRE’S “WARRIOR”  8
SANDEMAN’S “FOUNDER’S RESERVE”  9
TAYLOR FLAGATE “VINTAGE PORTO”  13
GRAHAMS 30 YR. TAWNY  26