### Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deviled Eggs</td>
<td>Sugar-cured bacon, homemade pickle relish</td>
<td>11</td>
</tr>
<tr>
<td>Crab Cake</td>
<td>Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce</td>
<td>17</td>
</tr>
<tr>
<td>Spinach Dip</td>
<td>Reggiano cheese, warm tortilla chips</td>
<td>14</td>
</tr>
<tr>
<td>Tuna Stack</td>
<td>Ahi, avocado, mango, Sriracha aioli, and sesame wontons</td>
<td>17</td>
</tr>
<tr>
<td>Whiskey Shrimp on Country Toast</td>
<td>Dijon beurre blanc sauce</td>
<td>17</td>
</tr>
<tr>
<td>Steak Rolls</td>
<td>Served with spicy ranch</td>
<td>14</td>
</tr>
<tr>
<td>Hot Chicken Biscuits</td>
<td>Our version of a Nashville favorite on homemade Southern biscuits</td>
<td>13</td>
</tr>
</tbody>
</table>

### Soups & Salads

**Dressings MADE IN-HOUSE:** Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Onion Soup</td>
<td>Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock</td>
<td>9</td>
</tr>
<tr>
<td>New England Lobster Bisque</td>
<td>Sherry garnish. Cup</td>
<td>10</td>
</tr>
<tr>
<td>House Salad</td>
<td>Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar</td>
<td>11</td>
</tr>
<tr>
<td>Baby Kale Salad</td>
<td>Toasted almonds, dried cranberries, herb vinaigrette</td>
<td>11</td>
</tr>
<tr>
<td>The Wedge</td>
<td>Iceberg, bacon, tomatoes, bleu cheese</td>
<td>11</td>
</tr>
<tr>
<td>Classic Caesar Salad</td>
<td>Parmesan cheese and rustic croutons</td>
<td>11</td>
</tr>
</tbody>
</table>

### Entrée Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heirloom Tomato Salad</td>
<td>Basil, fresh vinaigrette, fresh mozzarella</td>
<td>13</td>
</tr>
<tr>
<td>Cumberland Salad</td>
<td>Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch</td>
<td>17</td>
</tr>
<tr>
<td>Steak Salad</td>
<td>Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette</td>
<td>23</td>
</tr>
<tr>
<td>Ahi Tuna Salad</td>
<td>Seared rare, artisan greens, avocado, mango, Asian vinaigrette</td>
<td>23</td>
</tr>
</tbody>
</table>

### Steaks & Prime Rib

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ribeye Steak</td>
<td>14 oz.</td>
<td>41</td>
</tr>
<tr>
<td>New York Strip Steak</td>
<td>16 oz.</td>
<td>40</td>
</tr>
<tr>
<td>Bone-in “Cowboy Cut” Ribeye Steak</td>
<td>22 oz.</td>
<td>49</td>
</tr>
<tr>
<td>Prime Rib of Beef</td>
<td>Aged and slow roasted - Regular cut 12 oz.</td>
<td>36 / Extra cut 16 oz. 41</td>
</tr>
</tbody>
</table>

### Filet Mignon

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee-Cured</td>
<td>Cured in our signature blend 10 oz.</td>
<td>43</td>
</tr>
<tr>
<td>Center Cut</td>
<td>Petite cut / Regular cut</td>
<td>37 / 42</td>
</tr>
<tr>
<td>The Legendary</td>
<td>Our signature 12 oz. cut</td>
<td>47</td>
</tr>
</tbody>
</table>

### Accompaniments for Filets and Steaks:

- Bleu Cheese Encrusted * 3 / Mushroom Madeira or Béarnaise * 3 / Oscar style: Lump crab, asparagus with Béarnaise * 3
- Oscar style: Lump crab, asparagus with Béarnaise

*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

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NOLA Grilled Shrimp</td>
<td>Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable</td>
<td>28</td>
</tr>
<tr>
<td>Pan-Roasted Cold Water Salmon</td>
<td>From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc</td>
<td>29</td>
</tr>
<tr>
<td>“Hong Kong Style” Sea Bass</td>
<td>Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds</td>
<td>39</td>
</tr>
<tr>
<td>Ahi Tuna</td>
<td>Pan-seared with soy ginger sherry sauce and sautéed spinach</td>
<td>31</td>
</tr>
<tr>
<td>Pecan Trout</td>
<td>Dijon mustard sauce, broccoli and garlic whipped potatoes</td>
<td>28</td>
</tr>
</tbody>
</table>

### Specialties

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Famous Steak &amp; Biscuits</td>
<td>Our signature specialty. Seared filet on homemade biscuits, parmesan fries</td>
<td>19</td>
</tr>
<tr>
<td>Stacked Cheeseburger</td>
<td>Two seared patties, pickles, onion and cheese. Served with parmesan fries</td>
<td>17</td>
</tr>
<tr>
<td>Steakhouse Burger</td>
<td>Gruyère, caramelized onions, Thousand Island dressing with parmesan fries</td>
<td>17</td>
</tr>
<tr>
<td>Wild Mushroom Meatloaf</td>
<td>Madeira sauce, garlic whipped potatoes and broccoli</td>
<td>22</td>
</tr>
<tr>
<td>Bistro Chicken</td>
<td>Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli</td>
<td>23</td>
</tr>
</tbody>
</table>

### Sides All 7

**AU GRATIN POTATOES** • Broccoli • Caramelized Onion Whipped Potatoes • Creamed Spinach
**Garlic Whipped Potatoes** • Parmesan Fries • One Pound Baked Potato • Sautéed Asparagus
**Seasonal Roasted Vegetable** • Smoked Gouda Mac & Cheese • 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.*
REDS

**CABERNET SAUVIGNON**
CH. ST. MICHELLE “INDIAN WELLS” 2018 - Columbia Valley 11/39

FOLEY JOHNSTON ESTATE 2018 - Napa Valley 13/47

QUILT 2018 – Napa Valley 14/51

AUSTIN HOPE 2019 – Paso Robles 15/55

ROTH ESTATE 2018 – Alexander Valley 45

STARMONT 2018 – North Coast 50

SEBASTIANI 2018 – Alexander Valley 60

LANCESTER WINEMAKER’S CUVÉE 2016 – Alexander Valley 63

ELIZABETH SPENCER 2018 – Napa Valley 65

HONIC 2017 – Napa Valley 68

JORDAN 2016 – Alexander Valley 80

CHATEAU MONTLENA 2018 – Napa Valley 85

BURLY 2017 – Napa Valley 120

KULETO ESTATE 2013 – Napa Valley 115

MINER FAMILY 2017 – Oakville, Napa Valley 125

CADE HOWELL MOUNTAIN 2017 – Napa Valley 135

PAUL HOBBS 2015 – Napa Valley 165

SEBASTIANI “CHERRY BLOCK” 2015 – Sonoma County 175

PLUMPJACK 2016 – Napa Valley 190

DUJUN HOWELL MOUNTAIN 2014 – Napa Valley 200

MERUS 2013 – Napa Valley 225

W. P. FOLEY II 2012 – Chalk Hill 250

QUILCEDA CREEK 2015 – Columbia Valley 275

**BURGUNDY AND BORDEAUX**

CHÂTEAU ROCHER-CALON 2017 – Bordeaux, France 10/35

DOMAINE DE LA VOUTE DES CROZES “CHANRION” 2013 – Beaujolais, France 150

DOMAINE MICHEL MAGNIEN “CHAFFOTS” 2013 – Burgundy, France 12/43

DOMAINE FAIVELEY GEVRY-CHAMBERTIN 2014 – Burgundy, France 45

CHÂTEAU LECUYER 2019 – Bordeaux, France 85

DOMAINE FAIVELEY GEVRY-CHAMBERTIN 2014 – Burgundy, France 100

CHÂTEAU LASSEGUE 2015 – Bordeaux, France 135

DOMAINE MICHEL MAGNINI “CHAFFOTS” 2013 – Burgundy, France 150

DOMAINE MICHEL MAGNINI “SENTIERS” 2013 – Burgundy, France 180

**MERLOT**

H3 2017 – Horse Heaven Hills 10/35

SEBASTIANI 2018 – North Coast 11/39

MARKHAM 2017 – Napa Valley 45

TWOMEY 2016 – Napa Valley 80

DUCKHORN VINEYARDS 2017 – Napa Valley 85

**PINOT NOIR**

LUCKY STAR 2018 – California 10/35

ELOUAN 2018 – Oregon 12/43

ANGELS INK 2019 – Monterey, California 13/47

BÖEN 2018 – Santa Lucia Highlands 14/51

MEIONI 2019 – California 35

THE FOUR GRACES 2019 – Willamette Valley 42

BELLE GLOS “BALADE” 2019 – Santa Rita Hills 45

ARGYLE 2019 – Willamette Valley 47

CHALK HILL 2017 – Sonoma Coast 50

GARY FARRELL 2016 – Russian River Valley 65

FOLEY ESTATE 2016 – Sta. Rita Hills 70

BELLE GLOS “DAIRYMAN” 2019 – Russian River Valley 70

DOMAINE SERENE “YAMHILL CUVEE” 2017 – Willamette Valley 75

ARGYLE “NUTHOUSE” 2017 – Eola-Amity Hills, Oregon 75

SLANDER BY ORIN SWIFT 2017 – Napa Valley 75

FLOWERS 2017 – Sonoma Coast 85

ROCHIOLEI ESTATE 2016 – Russian River Valley 115

BERGSTRÖM SULUCE VINEYARD 2015 – Chehalem Mountains 115

SHEA WINE CELLARS HOMER 2014 – Willamette Valley 120

KOSTA BROWNE 2017 – Sta. Rita Hills 165

KOSTA BROWNE 2017 – Sonoma Coast 165

KOSTA BROWNE 2016 GAP’S CROWN VINEYARD – Sonoma Coast 210

REDS CONTINUED...

**ZINFANDEL**

PREDATOR “OLD VINE” 2019 – Lodi 11/39

KLINKER BRICK “OLD VINE” 2017 – Lodi 12/43

FRANK FAMILY 2017 – Napa Valley 60

RIDGE LYTON SPRINGS 2018 – Sonoma 65

**OTHER INTERESTING REDS**

TILIA MALBEC 2019 – Mendoza, Argentina 10/35

THE SEEKER MALBEC 2020 – Mendoza, Argentina 11/39

INDIA INK BY KULETO 2015 – Napa County 14/51

8 YEARS IN THE DESERT BY ORIN SWIFT 2019 – California 15/55

CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH 2018 – Sonoma County, California 15/55

THE PRISONER 2018 – Napa Valley 59

ABSTRACT BY ORIN SWIFT 2018 – Napa Valley 70

MARTINELLI TERRA FELICE 2016 – Russian River Valley 68

GAJA CA’ MARCANDA “MAGARI” 2013 – DOC Toscana 175

MOLLYDOOKER “VELVET GLOVE” 2017 – McLaren Vale, 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 12/43

VEUVE CLICQUOT YELLOW LABEL – France 17/63

DUVAL-LEROY – Reims, France 65

TATTINGER BRUT – Reims, France 105

DOM PERIGNON BRUT – France 275

**CHARDONNAY**

GRAYSON 2019 – California 10/35

WENTE “MORNING FOG” 2019 – Livermore Valley 11/39

CHALK HILL 2019 – Sonoma Coast 12/43

THE PRISONER 2019 – Carneros 15/55

ST. FRANCIS 2019 – Sonoma County 35

LINCOURT “STEEL” 2019 – Sta. Rita Hills 40

AU BON CLIMAT 2017 – Santa Barbara, California 48

GARY FARRELL 2016 – Russian River Valley 50

FOLEY 2016 – Sta. Rita Hills 52

ZD 2018 – California 55

SHEA WINE CELLARS ESTATE 2015 – Willamette Valley 55

ROMBAUER 2019 – Carneros 65

CAKEBREAD CELLARS 2019 – Napa Valley 70

PATZ & HALL ESTATE 2015 – Sonoma Coast 70

MINER “WILD YEAST” 2017 – Napa Valley 75

FLOWERS 2014 – Sonoma Coast 75

PLUMPJACK RESERVE 2019 – Napa Valley 80

CHALK HILL ESTATE BOTLETTED 2015 – Chalk Hill 90

ZD RESERVE 2017 – Carneros 90

RAMEY HYDE VINEYARD 2015 – Carneros 110

KOSTA BROWNE ONE SIXTEEN 2013 – Russian River Valley 150

**SAUVIGNON BLANC**

CLIFFORD BAY 2019 – Marlborough, New Zealand 10/35

HONIG 2020 – Napa Valley 12/43

CRRAGGY RANGE TE MUNA ROAD 2020 – New Zealand 12/43

CHALK HILL ESTATE BOTLETTED 2019 – Chalk Hill 40

MERRY EDWARDS 2017 – Russian River Valley 80

**OTHER WHITES & ROSÉ**

CIELO PINOT GRIGIO 2019 – Veneto, Italy 10/35

MARCO FELLUGA PINOT GRIGIO 2019 – Collio, Italy 12/43

CH. ST. MICHELLE RIESLING 2019 – Columbia Valley 10/35

SAINT M RIESLING 2018 – Pfalz, Germany 11/39

CHATEAU MINUTY “M DE MINUTY” ROSÉ 2020 – Côtes de Provence 12/43

CONUNDRUM WHITE TABLE WINE 2020 – California 40
CLASSIC AMERICAN COCKTAILS

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

**THE DRAPER** 12
Bulleit Whiskey : Blood Orange : Honey

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

**THE SAMURAI** 11
Suntory Toki Whiskey : Grapefruit : Fever Tree Tonic

**SOUTHERN PEACH** 10
Knob Creek Rye Whiskey : Sweet Peach

**CUCUMBER MULE** 11
Hendrick's Gin : St-Germain : Fever Tree Ginger Beer

**SWEET SUMMERTIME MEMORIES** 10
Tito's Vodka : Iced Tea : Mint : Lemon

**PRETTY IN PINK** 10
Honeysuckle Vodka : Raspberry : Honey : Bubbles

**THE MATADOR** 10
El Mayor Tequila : Honey : Fresh Lime

**NOT SO DARK & STORMY** 9
Gosling's Dark Rum : Pineapple : Fever Tree Ginger Beer

Olives and Candied Cherries by Filthy Food.

LOCAL CRAFT DRAFTS $6

**LIL DARLING**
Mill Creek Brewing Co., Wheat Beer

**KNOCKOUT**
Fat Bottom Brewery, IPA

**THE FORTY-FOUR**
The Black Abbey Brewing Co., Coffee Porter

**GERST**
Yazoo Brewing Co., Amber Ale

AFTER DINNER COCKTAILS $10

**MINT DAISY**
Stolichnaya Vanil : Crème De Cacao : Crème 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 tablesise

OUR WHISK(E)Y LIST

**ANGEL’S ENVY RYE** 20*
BLADE & BOW 12
BLADE & BOW 22 YR. 100
BLANTON’S BOURBON 13
BLANTON’S GOLD LABEL 50*
BELLE MEADE BOURBON 12
BELLE MEADE BOURBON RESERVE 14
BELLE MEADE BOURBON XO COGNAC CASKS 15
BELLE MEADE BOURBON SHERRY CASKS 15
BUFFALO TRACE 10
COLONEL E.H. TAYLOR 11
DUKE KENTUCKY STRAIGHT BOURBON 11
DUKE GRAND CRU RESERVE BOURBON 15
DUKE GRAND CRU DOUBLE BARREL RYE 15
EAGLE RARE ‘HAND SELECTED’ SINGLE BARREL 15**
ELMER T. LEE 100 YR. TRIBUTE 70*
FOUR ROSES SINGLE BARREL 11
GENTLEMAN JACK 10
HANCOCK RESERVE SINGLE BARREL 25*
JACK DANIEL’S SINGLE BARREL 12
JACK DANIEL’S SINATRA SELECT 30*
JEFFERSON’S OCEAN 20
KNOB CREEK 25 YR. 30
LARCENY BARREL PROOF 15
MICHTER’S US-1 12
ORPHAN BARREL COPPER TONGUE 16 YR.
OLD CASK STRENGTH 30*
STAGG JR. 25
SUNTORY TOKI WHISKEY 11
THOMAS H. HANDY SAZERAC STRAIGHT RYE 30*
TEMPLETON RYE WHISKEY 11
WHISTLE PIG FARMSTOCK 20
WHISTLE PIG 18 YR. 100
W. H WELLER SPECIAL RESERVE 10*
W. H WELLER ‘HAND SELECTED’ BARREL FULL PROOF 25**

*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

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

PORTS

SANDMAN “FOUNDER’S RESERVE” 8
WARRE’S “WARRIOR” 9
TAYLOR FLADGATE “VINTAGE PORTO” 11
GRAHAMS 30 YR. TAWNY 26