STARTERS
- DEVILED EGGS  Sugar-cured bacon, homemade pickle relish  11
- SPINACH DIP  Reggiano cheese, warm tortilla chips  14
- CRAB CAKE  Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce  17
- 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  13
- HOT CHICKEN BISCUITS  Our version of a Nashville favorite on homemade Southern biscuits  13

SOUPS & SALADS
- 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 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
- VINE-RIPELED TOMATO SALAD  Basil, herb vinaigrette, fresh mozzarella  13
- THE WEDGE  Iceberg, bacon, tomatoes, bleu cheese  11
- CLASSIC CAESAR SALAD  Parmesan cheese and rustic croutons  11

ENTRÉE SALADS
- 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
- AHI 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.  38
- 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.  42

FILET MIGNON
- STEAK AU POIVRE  Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli  38
- COFFEE-CURED  Cured in our signature blend 10 oz.  43
- CENTER CUT  Petite cut  37 / 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 / Chimichurri, Mushroom Madeira, Béarnaise* or Au Poivre sauce  3

All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled on 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.
- 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  29
- “HONG KONG STYLE” SEA BASS  Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds  39
- AHI TUNA  Pan-seared with soy ginger sherry sauce and sautéed spinach  31

SPECIALTIES
- FAMOUS STEAK & BISCUITS  Our signature specialty. Seared filet on homemade biscuits, and served with 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 cheeses. Served with parmesan fries  17
- 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
- CRISPY CHICKEN SANDWICH  Gruyère, arugula, tomato, lemon aioli. Served with garlic whipped potatoes and broccoli  16

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 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 & CABERNET BLENDS

GRAYSON CELLARS – California 10/35
QUILT – Napa Valley 13/47
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 14/51
CHATEAU STÉ. MICHELLE “INDIAN WELLS” – Columbia Valley 39
NEWTON “SKYSIDE” CLARET – California 43
ROTH ESTATE – Alexander Valley 45
STARMONT – North Coast 47
HONIG – Napa Valley 65
MOUNT VEEDER – Napa Valley 72
HALL – Napa Valley 78
FRANK FAMILY – Napa Valley 80
ALTIVO – Napa Valley 80
CHATEAU MONTELENA – Napa Valley 85
JORDAN – Alexander Valley 85
LONG SHADOWS “FEATHER” – Columbia Valley 85
RAMEY – Napa Valley 85
PAPILLON BY ORIN SWIFT – Napa Valley 90
KULETO ESTATE – Napa Valley 95
CHALK HILL ESTATE RED – Chalk Hill 100
CAYMUS VINEYARDS – Napa Valley 110
ZD – Napa Valley 115
MINER STAGECOACH – Napa Valley 120
DUNN HOWELL MOUNTAIN – Napa Valley 145
PAUL HOBBS – Napa Valley 168
NICKEL & NICKEL SULLINGER VINEYARD – Napa Valley 180
SILVER OAK – Napa Valley 180
MERCURY HEAD BY ORIN SWIFT – Napa Valley 185
PAHLMEYER – Napa Valley 200
CAYMUS SPECIAL SELECTION – Napa Valley 225
OPUS ONE – Napa Valley 300
MERUS – Napa Valley 310

MERLOT

H3 – Horse Heaven Hills 10/35
WENTE “SANDSTONE” – Livermore Valley 39
MARKHAM – Napa Valley 52
TWOMEY – Napa Valley 68
FROG’S LEAP – Napa Valley 70
DUCKHORN VINEYARDS – Napa Valley 85
PAHLMEYER ESTATE – Napa Valley 115

PINOT NOIR

LUCKY STAR – California 10/35
ELOUAN – Oregon 11/39
ANGELS INK – Monterey, California 12/43
BELLE GLOS LAS ALTURAS LANE – Tri County 14/51
MEIOMI – California 40
VAN DUZER – Willamette Valley 47
BOEN – Russian River Valley 47
ARGYLE – Willamette Valley 48
CHALK HILL – Sonoma Coast 50
GARY FARRELL – Sonoma Coast 60
FOLEY ESTATE – Sta. Rita Hills 70
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 85
FLOWERS – Sonoma Coast 85
BELLE GLOS “DAIRYMAN” – Russian River Valley 90
MERRY EDWARDS – Russian River Valley 90
BERGSTROM SILICE VINEYARD – Willamette Valley 100

ZINFANDEL

SALDO – California 13/47
BERAN – Sonoma County 43
SEGHEISIO – Sonoma Coast 45
KLINKER BRICK “OLD VINE” – Lodi, California 47
FROG’S LEAP – Napa Valley 48
GREEN & RED CHILES CANYON – Napa Valley 48
ROBERT BAILE VINEYARDS “BLACK CHICKEN” – Napa Valley 65

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 10/35
INDIA INK BY KULETO – Napa Valley 12/43
TILIA MALBEC – Mendoza, Argentina 31
CHATEAU STÉ. MICHELLE SYRAH – Columbia Valley 39
MELVILLE SYRAH – Sta. Rita Hills 50
MOLLYDOOKER “THE BOXER” – McLaren Vale, Australia 50
8 YEARS IN THE DESERT BY ORIN SWIFT – California 50
ABSTRACT BY ORIN SWIFT – California 55
THE PRISONER – California 75
MOLLYDOOKER “ENCHANTED PATH” SHIRAZ – McLaren Vale, Australia 125

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35
LUCIEN ALBRECT BRUT ROSE – AOC Cremant d’Alsace 12/43
ARGYLE BRUT – Willamette Valley, Oregon 14/51
DUVAL-LEROY – Reims, France 65
MOET & CHANDON BRUT IMPERIAL – France 85
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100
DOM PERIGNON BRUT – France 195

CHARDONNAY

GRAYSON CELLARS – California 10/35
ST. FRANCIS – Sonoma County 11/39
WENTE “MORNING FOG” – Livermore Valley 35
LINCOURT “STEEL” – Sta. Rita Hills 40
NEWTON “SKYSIDE” – North Coast 45
CHALK HILL – Sonoma Coast 47
GARY FARRELL – Russian River Valley 50
ZD – California 50
ROMBAUER – Carneros 55
PATZ & HALL ESTATE – Sonoma Coast 65
RAMEY – Russian River Valley 65
CAKEBREAD CELLARS – Napa Valley 70
FLOWERS – Sonoma Coast 75
CHALK HILL ESTATE BOTTLED – Chalk Hill 95
KISTLER LES NOISETIERS – Sonoma Coast 105

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 10/35
CRAIGY RANGE TE MUNA ROAD – Martinborough, New Zealand 12/43
ROTH ESTATE – Sonoma County 39
CAKEBREAD CELLARS – Napa Valley 50
MERRY EDWARDS – Russian River Valley 65

OTHER WHITES & ROSÉ

FERRARI-CARANO PINOT GRIGIO – Sonoma County 10/35
AIX ROSÉ – Coteaux d’Aix-en Provence 11/39
SAINT M RIESLING – Pfalz, Germany 11/39
SCHLOSS VOLLRADS RIESLING – Alsatian Wine Route 12/43
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 39
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 40
CHATEAU MINUTY “M MUNITY” ROSÉ – Côtes de Provence 43

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
Belvedere Vodka : Blue Cheese Jalapeño Olive
Rosemary

**THE MATADOR**  10
El Mayor Blanco : Lime : Honey

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

**PROSECCO SPRITZER**  12
Sparkling Wine : St-Germain : Lemon

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

**PRICKLY PEAR**  11
Corzo Anejo : La Poire : Blood Orange : Sage

**THE BRITISH ARE COMING**  11
Belvedere : Earl Grey Tea : Blackberry : Basil

**AMERICAN MULE**  10
Templeton Rye Whiskey : Mint : Lime
Fever Tree Ginger Beer

**ANGEL’S REVENGE**  12
Angel’s Envy Bourbon : Disaronno : Candied Cherry
Olives and Candied Cherries by Filthy Food.

AFTER DINNER COCKTAILS

**MINT DAISY**  10
Stolichnaya Vaniil : Crème De Cacao : Crème De Menthe

**A SHOT IN THE DARK**  10
Espresso : Stolichnaya Vaniil : Frangelico

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

**THE CLASSIC**  10
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 tablesides

LOCAL DRAFT BEERS $6

**HEFEWEIZEN**
The Schlafly Tap Room, Ale

**LOOKOUT**
Logboat Brewing Co., American Pale Ale

**AMERICAN BROWN**
The Civil Life Brewing Co., Brown Ale

**SHOW ME AMBER**
O’Fallon Brewing Co., Amber Lager

**DIVIDED SKY**
4 Hands Brewing Co., IPA

IMPORTS $6

**AMSTEL LIGHT**
**CORONA**
**GUINNESS**
**HEINEKEN**
**STELLA ARTOIS**

DOMESTICS $5

**BUD LIGHT**
**BUDWEISER**
**COORS LIGHT**
**MILLER LIGHT**
**MICHELOB ULTRA**

COGNAC & BRANDY

**REMY MARTIN VSOP**  14
**GERMAIN–ROBIN “SELECT BARREL XO”**  32
**REMY MARTIN XO**  52

PORTS

**QUINTA DO NOVAL BLACK PORT**  8
**COCKBURN’S SPECIAL RESERVE**  9
**WARRE’S OTIMA 10 YR. TAWNY PORT**  10
**GRAHAMS 30 YR. TAWNY**  26