MENU

STARTERS

Deviled Eggs Finished with sugar-cured bacon and homemade pickle relish 8

Crab Cake Lump crabmeat, mustard sauce and fresh mango salsa 14

San Francisco Spinach Dip Creamed spinach and water chestnuts served with parmesan flatbread 11

Crunchy Ahi Tuna Roll+ Sesame-crusted tuna with wasabi and soy ginger sauce and pickled ginger, served rare 14

Jumbo Shrimp Cocktail Classic recipe. Served on crushed ice with our spicy cocktail sauce 17

Whiskey Shrimp on Country Toast Jumbo shrimp sauté-flamed with whiskey and finished with mustard cream sauce 16

Steak Rolls Finished with Chimichurri sauce and spicy ranch dressing 9

SOUPS & SALADS

Broccoli Cheese Soup 6

New England Lobster Bisque Sherry garnish. Cup 7 / Bowl 10

Stoney River House Salad Croutons, chopped egg, cucumbers, bacon, Roma tomatoes and cheddar cheese 10

Baby Kale Salad Kale, toasted almonds and dried cranberries tossed in our herb vinaigrette 10

Vine-Ripened Tomato and Mozzarella Salad With crispy onions, fresh basil and herb vinaigrette 10

The Wedge Iceberg wedge, bacon, chives, Roma tomatoes, bleu cheese crumbles and creamy bleu cheese dressing 10

Classic Caesar Salad With Parmesan cheese and house-made garlic croutons 10

Thai Chicken Salad Mixed greens in a honey lime vinaigrette, topped with peanuts and a Thai peanut sauce 13

Cumberland Salad Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese croutons with buttermilk ranch dressing 13

Steak Salad+ Seared, sliced tenderloin with artisan greens tossed in Dijon vinaigrette, avocado, bleu cheese, Roma tomatoes and sugar-cured bacon. Drizzled with buttermilk ranch dressing 18

Asian Ahi Tuna Salad+ Seared rare, with field greens, wasabi in a honey lime vinaigrette 19

Shrimp Louie Salad Chilled Jumbo Shrimp, avocado, tomatoes, iceberg lettuce with Thousand Island 21

SIDES

Asparagus* 6
Au Gratin Potatoes 5
Broccoli 5
Burgundy Button Mushrooms* 6
Caramelized Onion Mashed Potatoes 5
Creamed Spinach* 6
French Fries 5
Garlic Mashed Potatoes 5
Hash Browns for Two* 6
Haricot Verts* 6
Mac & Cheese* 6
Mashed Sweet Potato Casserole 5
One Pound Baked Potato 5
Southern Slaw 5
Twice Baked Mashed Potatoes 5

**Substitute these side items for your choice of potato - add $1.00.*

DESSERTS

Key Lime Pie In a graham cracker crust. Served with fresh whipped cream 7

Chocolate Chip Blondie Blonde brownie, pecan pieces, chocolate chunks, vanilla ice cream and fresh whipped cream 7

Creme Brûlèe Rich, creamy vanilla bean custard, with a caramelized sugar crust & berries 8

Chocolate Fudge Cake With fudge and vanilla ice cream 8

Carrot Cake Triple-layered, vanilla bean cream cheese icing, chopped pecans and caramel. Serves two 10

Please notify your server of any food allergies.
No cell phones in the dining room.
An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion.

MENU

FILET MIGNON

USDA Top Choice or higher aged Midwestern beef. Cut fresh daily and finished with Maître d' butter.

Coffee-Cured Filet Mignon+ Cured in our special blend of coffee, brown sugar and molasses - 9 oz. 34
Center Cut Filet Mignon+ Petite cut - 7 oz. 30 / Regular cut - 10 oz. 34
Stoney River Legendary Filet+ Our signature 12 oz. cut 38
Trio of Filet Medallions+ Bleu Cheese Encrusted, Horseradish Encrusted and Béarnaise 34
Filet Medallions with Crab Cake+ 36

ACCOMPANIMENTS FOR FILETS AND STEAKS:
Bleu Cheese or Horseradish Encrusted 3
Chimichurri or Béarnaise+ sauce 3
Oscar style: Lump crab, asparagus with Béarnaise+ sauce 9

All of our steaks, prime rib and filets are served with your choice of Au Gratin Potatoes, Mashed Potatoes, French Fries or our One Pound Baked Potato.

STEAKS & PRIME RIB

We use only USDA Top Choice or higher aged beef for our steaks and prime rib. Our steaks are seasoned with our special seasoning blend, grilled on a high-temperature broiler and finished with Maître d' butter.

Steak 'N' Fries+ A Brasserie-style New York Strip steak with garlic and French fries 23
New York Strip Steak+ Extra cut - 16 oz. 33
Ribeye Steak+ A tender well-marbled cut of aged beef - 14 oz. 32
Bone-in "Cowboy Cut" Ribeye Steak+ Well-seasoned, aged beef - 22 oz. 42
Prime Rib of Beef+ Aged and slow roasted - Queen cut 24 / King cut 29
Prime Rib Sandwich+ Served au jus, with French fries 16

SEAFOOD

Today's Featured Fish Selections change daily. Served with broccoli AQ
Jumbo Fried Shrimp With French fries and sautéed spinach 24
Grilled Scottish Salmon+ Szechuan style or "naked," served with jasmine rice and sautéed spinach 24
"Hong Kong Style" Sea Bass Steamed sea bass on a bed of sautéed spinach and sweet sesame soy sauce, topped with toasted sesame seeds, julienned ginger and green onions 34
Ahi Tuna Steak+ Over jasmine rice, sautéed spinach with soy ginger sherry sauce 29
Panéed Pecan Trout Over jasmine rice, Dijon mustard sauce and broccoli 18

SPECIALTIES

Famous Steak & Biscuits+ Our signature specialty. Seared tenderloin on homemade biscuits. Served with French fries 16
French Dip+ Roasted prime rib, thinly sliced, piled high on a baguette with French fries 17
Cheeseburger+ One-half pound with Tillamook cheddar 13
Steak Burger+ Pan-seared, in-house ground steak, Gruyère, caramelized onions, Thousand Island dressing and French fries 13
Wild Mushroom Meatloaf Finished with wild mushroom Madeira sauce, garlic mashed potatoes and haricot verts 18
Rio Pasta Southwestern spices, peppers and chicken 14
Bistro Chicken Panko-crusted, parmesan cheese and lemon caper sauce. Served with haricot verts 18
Bay Street Chicken Fingers "Old Savannah" style. With French fries and Southern slaw 17

House, Caesar, Baby Kale or Wedge Salad to accompany your filet, prime rib, steaks or entrée $5.00

+These items may be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.