MENU

STARTERS

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

Crab Cake Lump crabmeat, mustard sauce and fresh mango salsa 16

San Francisco Spinach Dip Creamed spinach and water chestnuts served with parmesan flatbread 12

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 10

SOUPS & SALADS

French Onion Soup Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock 8

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

Blue Ridge Salad Mixed greens, bacon, Danish bleu cheese, egg, croutons with creamy bleu cheese dressing 12

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

Steak Salad Seared, sliced tenderloin with artisan greens tossed in Dijon vinaigrette, avocado, bleu cheese, Roma tomatoes and candied bacon. Drizzled with buttermilk ranch dressing 21

Tuna Nicoise Salad Blackened, seared Ahi tuna, haricot verts, potatoes, egg and salad greens in fresh herb vinaigrette 23

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
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
French Fries 5
Twice Baked Mashed Potatoes 5

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

DESSERTS

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

Chocolate Chip Blondie Blonde brownie, pecan pieces, chocolate chunks, vanilla ice cream and fresh whipped cream 9

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

Key Lime Pie In a graham cracker crust. Served with fresh whipped cream 8

Chocolate Fudge Cake With fudge and vanilla ice cream 8

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
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

STEAKS AND 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.

New York Strip Steak Regular cut - 12 oz. 29 / Extra cut - 16 oz. 34

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 Slow roasted and aged - Regular cut - 12 oz. 28 / Extra cut -16 oz. 33

COFFEE-CURED FILET MIGNON

Cured in our special blend of coffee, brown sugar and molasses.

Coffee-Cured Filet Mignon[+] Center cut - 9 oz. 34

FILET MIGNON

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

Center Cut Filet Mignon Petite cut - 7 oz. 30 / Regular cut - 10 oz. 34

Stoney River Legendary Filet Our signature 12 oz. filet 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
Crispy Lobster Tail 18

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.

SPECIALTIES

Famous Steak & Biscuits Our signature specialty. Seared tenderloin on homemade biscuits. Served with French fries 19

Wild Mushroom Meatloaf Finished with wild mushroom Madeira sauce, garlic mashed potatoes and haricot verts 21

Grilled Scottish Salmon Szechuan style or "naked," served with jasmine rice and sautéed spinach 27

"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 24

Steak Burger In-house ground steak, Gruyère, caramelized onions, Thousand Island dressing and french fries 15

Prime Rib Sandwich Served with french fries and au jus 18

French Dip Roasted prime rib, thinly sliced, piled high on a baguette with french fries 19

Bistro Chicken Panko-crusted, parmesan cheese and lemon caper sauce. Served with haricot verts 21

Jumbo Fried Shrimp With french fries and sautéed spinach 26

Barbecue Danish Baby Back Ribs Served with bbq sauce and French fries 25

House, Caesar, Wedge or Baby Kale Salad to accompany your entrée 6.50. Add Blue Ridge Salad 8.50.