

## STARTERS

- Deviled Eggs** Finished with sugar-cured bacon and homemade pickle relish 9
- San Francisco Spinach Dip** Creamed spinach and water chestnuts served with warm tortilla chips 12
- Crab Cake** Lump crab meat, mustard sauce and fresh mango salsa 14
- Tuna Stack** Layers of tuna, avocado and mango salsa. Served with warm tortilla chips 15
- 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 8 / Bowl 10
- Stoney River House Salad** Croutons, chopped egg, cucumbers, bacon, Roma tomatoes and cheddar cheese 10
- Vine-Ripened Tomato and Mozzarella Salad** With crispy onions, fresh basil, herb vinaigrette and balsamic glaze 10
- The Wedge** Iceberg wedge, bacon, chives, Roma tomatoes, bleu cheese crumbles and creamy bleu cheese dressing 10
- Baby Kale Salad** Kale, toasted almonds and dried cranberries tossed in our herb vinaigrette 10
- Classic Caesar Salad** With Parmesan cheese and house-made garlic croutons 10
- Thai Chicken Salad** Mixed greens tossed in a honey lime vinaigrette and topped with peanuts and a Thai peanut sauce 14
- Cumberland Salad** Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons with ranch dressing 14
- Asian Ahi Tuna Salad**<sup>+</sup> Seared rare, field greens, avocado, mango tossed in Asian herb vinaigrette 19
- Steak Salad**<sup>+</sup> Seared, sliced tenderloin on a bed of artisan greens tossed in Dijon vinaigrette, avocado, bleu cheese, Roma tomatoes and candied bacon. Drizzled with buttermilk ranch dressing 21

**DRESSINGS MADE IN-HOUSE:** *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette and Honey Lime Vinaigrette. House, Caesar, Baby Kale or Wedge Salad to accompany your filet, prime rib or entrée \$6.50.*

## BURGERS & SANDWICHES

*We grind fresh chuck daily for our hand-pattied burgers. All burgers and sandwiches are served with French fries.*

- Stacked Cheeseburger**<sup>+</sup> Twin patties, seasoned and seared, with pickles, onions and cheese 12
- Steak Burger**<sup>+</sup> Pan-seared, in-house ground steak, Gruyère, caramelized onions, Thousand Island dressing 15
- Veggie Burger** Made in-house, topped with Monterey Jack 12
- Panéed Chicken Sandwich** Gruyère cheese, lettuce, and tomato on a toasted baguette 13
- Prime Rib Sandwich**<sup>+</sup> Au jus 18
- French Dip**<sup>+</sup> Roasted prime rib, thinly sliced, piled high on a baguette with horseradish 19

## SIDES ALL 6

- Asparagus** ♦ **Au Gratin Potatoes** ♦ **Broccoli** ♦ **Roasted Brussels Sprouts**
- Burgundy Button Mushrooms** ♦ **Caramelized Onion Mashed Potatoes** ♦ **Creamed Spinach**
- French Fries** ♦ **Garlic Mashed Potatoes** ♦ **Haricot Verts** ♦ **Mac & Cheese**
- Mashed Sweet Potato Casserole** ♦ **Southern Slaw** ♦ **One Pound Baked Potato**

## DESSERTS

- Crème Brûlée** Rich, creamy vanilla bean custard, with a caramelized sugar crust and berries 8
- 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

## 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**<sup>+</sup> A Brasserie style New York Strip steak with garlic, Maître d' butter and french fries 25

**New York Strip Steak**<sup>+</sup> - 16 oz. 34

**Ribeye Steak**<sup>+</sup> A tender, well-marbled cut of aged beef - 14 oz. 33

**Bone-in "Cowboy Cut" Ribeye Steak**<sup>+</sup> Well-seasoned, aged beef - 22 oz. 44

**Prime Rib of Beef**<sup>+</sup> Aged and slow roasted - Regular cut - 12 oz. 28 / Extra cut - 16 oz. 34

## COFFEE-CURED FILET MIGNON

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

**Coffee-Cured Filet Mignon**<sup>+</sup> Center cut - 9 oz. 35

## FILET MIGNON

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

**Center Cut Filet**<sup>+</sup> Petite cut - 7 oz. 31 / Regular cut - 10 oz. 35

**Stoney River Legendary Filet**<sup>+</sup> Our signature 12 oz. filet 39

**Trio of Filet Medallions**<sup>+</sup> Bleu Cheese Encrusted, Horseradish Encrusted and Béarnaise 35

**Filet Medallions with Crab Cake**<sup>+</sup> 37

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese or Horseradish Encrusted 3

Chimichurri, Mushroom Madeira 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.*

## SEAFOOD

**Jumbo Fried Shrimp** Served with French fries and sautéed spinach 28

**Grilled Norwegian Salmon**<sup>+</sup> Szechuan style or "naked," served with jasmine rice and sautéed spinach 28

Lunch cut available until 4 pm 21

**Panéed Pecan Trout** Over jasmine rice and finished with Dijon mustard sauce. Served with broccoli 23

**Ahi Tuna Steak** Seared rare and sliced, with soy ginger sherry sauce. With jasmine rice and sautéed spinach 29

## 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

**Bay Street Chicken Fingers** "Old Savannah" style. Served with French fries and Southern slaw 17

**Bistro Chicken** Panko-crust, parmesan cheese and lemon caper sauce. Served with haricot verts 18

**Chicken Parmesan** Lightly breaded, marinara sauce, mozzarella cheese with tagliatelle.

Served with sautéed spinach 21

**Barbecue Baby Back Ribs** Served with bbq sauce, French fries and Southern slaw 25

*House, Caesar, Baby Kale or Wedge Salad to accompany your filet, prime rib or entrée \$6.50.*

<sup>+</sup>*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, especially if you have certain medical conditions.*

*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.*