

STONEY RIVER

STEAKHOUSE AND GRILL

Cumberland Mall
1640 Cumberland Mall
Atlanta, GA 30339

MENU

STARTERS

- Deviled Eggs** Finished with sugar-cured bacon and homemade pickle relish 8
- San Francisco Dip** Creamed spinach and water chestnuts served with warm tortilla chips 12
- Crab Cake** Lump crab meat, mustard sauce and fresh mango salsa 14
- 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
- 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
- Blue Ridge Salad** Mixed greens, bacon, Danish bleu cheese, egg, croutons with creamy bleu cheese dressing 12
- 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
- Ahi Tuna Salad**⁺ Seared rare, field greens, avocado, mango tossed in Asian herb vinaigrette 19
- Steak Salad**⁺ 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**⁺ Twin patties, seasoned and seared, with pickles, onions and cheese 12
- Bacon Swiss Burger**⁺ With Swiss cheese and bacon 12
- Steak Burger**⁺ 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, tomato and on a toasted baguette 14
- Prime Rib Sandwich**⁺ Au jus 18
- French Dip**⁺ Roasted prime rib, thinly sliced, piled high on a baguette with horseradish 19
- Fresh Fish Sandwich**⁺ Cut fresh daily 16

SIDES

- Asparagus** 6 ♦ **Au Gratin Potatoes** 5 ♦ **Broccoli** 5 ♦ **Burgundy Button Mushrooms** 6
- Brussels Sprouts** 5 ♦ **Caramelized Onion Mashed Potatoes** 5 ♦ **Creamed Spinach** 6 ♦ **French Fries** 5
- Garlic Mashed Potatoes** 5 ♦ **Haricot Verts** 6 ♦ **Mac & Cheese** 6 ♦ **Mashed Sweet Potato Casserole** 5
- Southern Slaw** 5 ♦ **One Pound Baked Potato** 5

⁺*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.

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 & 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, Maître d' butter and fries 25

New York Strip Steak⁺ - 16 oz. 33

Ribeye Steak⁺ A tender, well-marbled cut of aged beef - 14 oz. 32

Prime Rib of Beef⁺ Aged and slow roasted - 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⁺ 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, Mushroom Madeira 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

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

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

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

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

Jumbo Fried Shrimp Served with French fries and sautéed spinach 26

Grilled Norwegian Salmon⁺ Szechuan style or "naked," served with jasmine rice and sautéed spinach 21

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

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

Barbecue Danish 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. Add Blue Ridge \$8.50.

DESSERTS

Crème Brûlée Rich, creamy vanilla bean custard, with a caramelized sugar crust and 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

Our beef entrées feature U.S.D.A. top choice (or higher) aged beef except for our cured entrées, which feature Black River Angus Beef[®].

