

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 warm tortilla chips 12
- Crunchy Ahi Tuna Roll** Sesame-crusting tuna with wasabi and soy ginger sauce and pickled ginger, served rare 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 8 / 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
- Cumberland Salad** Grilled chicken, pecans, avocado, tomatoes, bacon, cheese, croutons with buttermilk ranch dressing 14
- 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
- Ahi Tuna Salad⁺** Seared rare, field greens, avocado, mango tossed in Asian herb vinaigrette 19
- DRESSINGS MADE IN-HOUSE** - *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island and Fresh Herb Vinaigrette*

SIDES

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

DESSERTS

- Crème Brûlée** 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 Maitre 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. Our filets are finished with Maitre 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 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.

SEAFOOD

Today's Featured Fish Selections change daily. Served with sautéed spinach and rice AQ

Jumbo Fried Shrimp With french fries and sautéed spinach 26

Grilled Norwegian 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 Seared rare and sliced, with soy ginger sherry sauce. With jasmine rice and sautéed spinach 29

Panéed Pecan Trout Over jasmine rice, Dijon mustard sauce and broccoli 24

SPECIALTIES

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

Stacked Cheeseburger⁺ Twin patties, seasoned and seared, with pickles, onions and cheese. Served with french fries 14

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

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

Panéed Chicken Sandwich⁺ Gruyère cheese, lettuce, tomato and on a toasted baguette. Served with french fries 14

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