

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 11
- Crunchy Ahi Tuna Roll[†]** Sesame-crusted 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

- 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, avocado and mango tossed in an Asian herb vinaigrette 19

SIDES ALL 5

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

DESSERTS

- Chocolate Fudge Cake** With fudge and vanilla ice cream 8
- 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 Brûlée** Rich, creamy vanilla bean custard, with a caramelized sugar crust & berries 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

Certified Angus Beef® brand. 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, Béarnaise,⁺ or Mushroom Madeira 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 Certified Angus Beef® brand 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

SEAFOOD

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

Jumbo Fried Shrimp With French fries and sautéed spinach 25

Grilled Norwegian 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⁺ With jasmine rice, sautéed spinach and finished 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

Prime Rib Sandwich⁺ Served au jus, with French fries 16

Stacked Cheeseburger⁺ Twin patties seasoned and seared with pickles, onion and cheese 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-crust, parmesan cheese and lemon caper sauce. Served with haricot verts 18

Panéed Chicken Sandwich Gruyère cheese, lettuce and tomato on a toasted baguette 14

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.