

STARTERS

- Deviled Eggs** Finished with sugar-cured bacon and homemade pickle relish 9
- 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
- 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

- Broccoli Cheese Soup** 6
- 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
- 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

DRESSINGS MADE IN-HOUSE - *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island and Fresh Herb Vinaigrette*

SIDES ALL 6

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

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

⁺*These items may be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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.

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. 35

Center Cut Filet Mignon⁺ Petite cut - 7 oz. 31 / Regular cut - 10 oz. 35

Stoney River Legendary Filet⁺ Our signature 12 oz. cut 39

Trio of Filet Medallions⁺ Bleu Cheese Encrusted, Horseradish Encrusted and Béarnaise 35

Filet Medallions with Crab Cake⁺ 37

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 24

New York Strip Steak⁺ Extra cut - 16 oz. 34

Ribeye Steak⁺ A tender well-marbled cut of aged beef - 14 oz. 33

Bone-in "Cowboy Cut" Ribeye Steak⁺ Well-seasoned, aged beef - 22 oz. 43

Prime Rib of Beef⁺ Aged and slow roasted - Queen cut 26 / King cut 30

SEAFOOD

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

Jumbo Fried Shrimp With French fries and sautéed spinach 28

Grilled Norwegian Salmon⁺ Szechuan style or "naked," served with jasmine rice and sautéed spinach 26

"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 36

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 19

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 horseradish and 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 19

Rio Pasta Southwestern spices, peppers and chicken 15

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

House, Caesar, Baby Kale or Wedge Salad to accompany your entrée \$6.00