

## LUNCH

### STARTERS

- DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 8
- SAN FRANCISCO SPINACH DIP Creamed spinach and water chestnuts served with warm tortilla chips 11
- WHISKEY SHRIMP ON COUNTRY TOAST Jumbo shrimp sauté-flamed with whiskey and finished with mustard cream sauce 13
- STEAK ROLLS Finished with a Chimichurri sauce and spicy ranch dressing 9

### SOUPS & SALADS

- BROCCOLI CHEESE SOUP 6
- STONEY RIVER HOUSE, CLASSIC CAESAR OR KALE SALAD WITH BROCCOLI CHEESE SOUP 11
- NEW ENGLAND LOBSTER BISQUE Sherry garnish. Cup 7 / Bowl 10
- STONEY RIVER HOUSE SALAD Croutons, chopped egg, cucumbers, bacon, Roma tomatoes and cheddar cheese 9
- BABY KALE SALAD Kale, toasted almonds and dried cranberries tossed in our herb vinaigrette 9
- CLASSIC CAESAR SALAD With Parmesan cheese and house-made garlic croutons 9
- VINE-RIPENED TOMATO AND MOZZARELLA SALAD With crispy onions, fresh basil and herb vinaigrette 10
- THAI CHICKEN SALAD Mixed greens in a honey lime vinaigrette, topped with peanuts and a Thai peanut sauce 12
- CUMBERLAND SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese and croutons with buttermilk ranch dressing 12
- ASIAN AHI TUNA SALAD<sup>+</sup> Seared rare, with field greens, avocado and mango tossed in an Asian herb vinaigrette 18
- STEAK SALAD<sup>+</sup> Seared, sliced tenderloin on a bed of artisan greens tossed in Dijon vinaigrette, avocado, bleu cheese, Roma tomatoes and sugar-cured bacon. Drizzled with buttermilk ranch dressing 18

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

### 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, seared with pickles, onions and cheese 12
- STEAK BURGER<sup>+</sup> Pan-seared, in-house ground steak, Gruyère, caramelized onions, Thousand Island dressing 12
- VEGGIE BURGER Healthy. Made in-house, topped with Monterey Jack 12
- PANÉED CHICKEN SANDWICH Gruyère cheese, lettuce and tomato on a toasted baguette 12
- PRIME RIB SANDWICH<sup>+</sup> Au jus 16
- FRENCH DIP<sup>+</sup> Roasted prime rib au jus, thinly sliced on a baguette with horseradish 17

### 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<sup>+</sup> A Brasserie style New York Strip steak with garlic and French fries 22
- PRIME RIB OF BEEF<sup>+</sup> Aged and slow roasted - 10 oz. 22
- COFFEE-CURED FILET MIGNON<sup>+</sup> Cured in our special blend of coffee, brown sugar and molasses - 9 oz. 34
- CENTER CUT FILET MIGNON<sup>+</sup> Petite cut - 7 oz. 30 / Regular cut - 10 oz. 34

*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. Other steaks are available, please ask your server.*

### SPECIALTIES

- FAMOUS STEAK & BISCUITS<sup>+</sup> Our signature specialty. Seared tenderloin on homemade biscuits. Served with French fries 16
- WILD MUSHROOM MEATLOAF Finished with wild mushroom Madeira sauce, garlic mashed potatoes and haricot verts 17
- RIO PASTA Southwestern spices, peppers and chicken 13
- BAY STREET CHICKEN FINGERS "Old Savannah" style. With French fries and Southern slaw 16
- BISTRO CHICKEN Panko-crusted, parmesan cheese and lemon butter caper sauce. Served with haricot verts 17
- JUMBO FRIED SHRIMP Served with French fries and sautéed spinach 23
- GRILLED NORWEGIAN SALMON<sup>+</sup> Szechaun style or "naked," served with jasmine rice and sautéed spinach 19
- PANÉED PECAN TROUT Over jasmine rice and finished with Dijon mustard sauce. Served with broccoli 17

*House, Caesar or Baby Kale Salad to accompany your filet, prime rib or entrée \$5.00.*

### DESSERTS

- CHOCOLATE CHIP BLONDIE Blonde brownie, pecan pieces, chocolate chunks, vanilla ice cream and fresh whipped cream 7
- KEY LIME PIE In a graham cracker crust. Served with fresh whipped cream 7
- CARROT CAKE Triple-layered, vanilla bean cream cheese icing, chopped pecans and caramel. Serves two 10

### SIDES All 5

- ASPARAGUS ♦ AU GRATIN POTATOES ♦ BROCCOLI ♦ BRUSSELS SPROUTS ♦ CAMELIZED ONION MASHED POTATOES
- HARICOT VERTS ♦ FRENCH FRIES ♦ MAC & CHEESE ♦ ONE POUND BAKED POTATO ♦ SAUTÉED SPINACH ♦ SOUTHERN SLAW

<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.*

*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.*