

STARTERS

- Deviled Eggs** Finished with sugar-cured bacon and homemade pickle relish 9
- San Francisco Spinach Dip** Creamed spinach and water chestnuts served with warm tortilla chips 12
- Crab Cake** Lump crab meat, mustard sauce and fresh mango salsa 14
- 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

- 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
- 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
- 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
- Asian 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
- 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, and tomato on a toasted baguette 13
- Prime Rib Sandwich**⁺ Au jus 18
- French Dip**⁺ Roasted prime rib, thinly sliced, piled high on a baguette with horseradish 19

SIDES ALL 6

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

DESSERTS

- Crème Brûlée** Rich, creamy vanilla bean custard, with a caramelized sugar crust and berries 8
- 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

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 french fries 25

New York Strip Steak⁺ - 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. 44

Prime Rib of Beef⁺ Aged and slow roasted - Regular cut - 12 oz. 28 / Extra cut - 16 oz. 34

COFFEE-CURED FILET MIGNON

Cured in our special blend of coffee, brown sugar and molasses

Coffee-Cured Filet Mignon⁺ Center cut - 9 oz. 35

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. 31 / Regular cut - 10 oz. 35

Stoney River Legendary Filet⁺ Our signature 12 oz. filet 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, 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.

SEAFOOD

Jumbo Fried Shrimp Served with French fries and sautéed spinach 28

Grilled Norwegian Salmon⁺ Szechuan style or "naked," served with jasmine rice and sautéed spinach 28

Lunch cut available until 4 pm 21

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

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

SPECIALTIES

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

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

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

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

Chicken Parmesan Lightly breaded, marinara sauce, mozzarella cheese with tagliatelle.

Served with sautéed spinach 21

Barbecue 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.

⁺*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.

An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion.