

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-crusting tuna with wasabi, 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 9

SOUP & ENTRÉE SALADS

- 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
- 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 9
- Classic Caesar Salad** With Parmesan cheese and house-made garlic croutons 9
- Steak Salad**⁺ Seared tenderloin and artisan greens tossed in Dijon vinaigrette, avocado, bleu cheese, tomatoes and sugar-cured bacon with buttermilk ranch dressing 18
- Thai Chicken Salad** Mixed greens in a honey lime vinaigrette, topped with peanuts and a Thai peanut sauce 13
- Cumberland Salad** Grilled chicken, pecans, avocado, tomatoes, bacon, cheese, croutons with buttermilk ranch dressing 13
- Asian Ahi Tuna Salad**⁺ Seared rare, field greens, avocado, mango tossed in Asian herb vinaigrette 19
- Shrimp Louie Salad** Chilled jumbo shrimp, avocado, tomatoes, iceberg lettuce with Thousand Island 17

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

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.

- 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
- 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

Accompaniments for filets and steaks:

Bleu Cheese or Horseradish Encrusted 3 / Chimichurri, Béarnaise⁺ or Mushroom Maderia 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, and served with your choice of House, Caesar or Wedge Salad.

SEAFOOD

- Today's Featured Fish** Selections change daily. Served with jasmine rice and sautéed spinach AQ
- Jumbo Fried Shrimp** With French fries and sautéed spinach 24
- 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, with toasted sesame seeds, ginger and green onions 34
- Ahi Tuna**⁺ With jasmine rice, sautéed spinach, 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
- Steak 'N' Fries**⁺ A Brasserie-style New York Strip steak with garlic and french fries 23
- French Dip**⁺ Roasted prime rib, thinly sliced, piled high on a baguette with horseradish. Served with french fries 17
- Stacked Cheeseburger**⁺ Twin patties, seasoned and seared, with pickles, onion and cheese. Served with french fries 14
- Steak Burger**⁺ Pan-seared, in-house ground steak, Gruyère, caramelized onions, Thousand Island dressing and french fries 15
- Prime Rib Sandwich**⁺ Served au jus, with french fries 16
- Wild Mushroom Meatloaf** Finished with wild mushroom Madeira sauce, garlic mashed potatoes and haricot verts 18
- Panéed Chicken Sandwich**⁺ Gruyère cheese, lettuce, tomato and mayonnaise on a toasted baguette. Served with french fries 12
- Bistro Chicken** Panko-crusting, parmesan cheese and lemon caper sauce. Served with haricot verts 18
- Bay Street Chicken Fingers** "Old Savannah" style, with french fries 17

House, Caesar or Wedge Salad to accompany your entrée 5

SIDES ALL 5

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

**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.*