

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 17
- SPINACH DIP Reggiano cheese, warm tortilla chips 13
- TUNA STACK⁺ Ahi, avocado, mango, Sriracha aioli, and sesame wontons 16
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17
- STEAK ROLLS Served with spicy ranch 13
- HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 13

SOUPS & SALADS

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

- FRENCH ONION SOUP Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock 9
- NEW ENGLAND LOBSTER BISQUE Sherry garnish. Cup 9
- HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 11
- BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 11
- ROASTED BEET SALAD Red and golden beets tossed in herb vinaigrette with goat cheese, arugula and Campari tomatoes 13
- THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 11
- CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 11

ENTRÉE SALADS

- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 16
- STEAK SALAD⁺ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 22
- AHI TUNA SALAD Seared rare, artisan greens, avocado, mango, Asian vinaigrette 21

STEAKS & PRIME RIB

- RIBEYE STEAK⁺ 14 oz. 37
- NEW YORK STRIP STEAK⁺ 16 oz. 37
- BONE-IN "COWBOY CUT" RIBEYE STEAK⁺ 22 oz. 46
- PRIME RIB OF BEEF⁺ Aged and slow roasted - Regular cut 12 oz. 33 / Extra cut 16 oz. 37



FILET MIGNON

- COFFEE-CURED⁺ Cured in our signature blend 10 oz. 40
- CENTER CUT⁺ Petite cut 35 / Regular cut 39
- THE LEGENDARY⁺ Our signature 12 oz. cut 43

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted 3 / Mushroom Madeira or Béarnaise⁺ sauce 3 / Oscar style: Lump crab, asparagus with Béarnaise⁺ sauce 11

All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled in a 1,600° Montague broiler. We do not recommend, and will respectfully not guarantee any meat ordered "medium well" or above. Served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

SEAFOOD

- FEATURED FISH Selections change daily MKT.
- NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable 27
- PAN-ROASTED COLD WATER SALMON⁺ From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 29
- "HONG KONG STYLE" SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 38
- AHI TUNA⁺ Pan-seared with soy ginger sherry sauce and sautéed spinach 31
- PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 27

SPECIALTIES

- FAMOUS STEAK & BISCUITS⁺ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19
- FRENCH DIP⁺ Thinly sliced on a toasted baguette with horseradish. Served with parmesan fries 20
- STACKED CHEESEBURGER⁺ Two seared patties, pickles, onion and cheese. Served with parmesan fries 16
- STEAKHOUSE BURGER⁺ Gruyère, caramelized onions, Thousand Island dressing with parmesan fries 16
- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22
- BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 23

House, Caesar, Baby Kale or Wedge Salad to accompany your entrée \$7.00

SIDES ALL 7

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES ♦ CREAMED SPINACH
- GARLIC WHIPPED POTATOES ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ SAUTÉED ASPARAGUS
- SEASONAL ROASTED VEGETABLE ♦ SMOKED GOUDA MAC & CHEESE ♦ WILD MUSHROOMS

⁺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. 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.

REDS

CABERNET SAUVIGNON

SILVER RIDGE 2017 – California 10/35
CH. ST. MICHELLE “INDIAN WELLS” 2017 – Columbia Valley 12/43
FOLEY JOHNSON ESTATE 2018 – Napa Valley 13/47
QUILT 2018 – Napa Valley 14/51
AUSTIN HOPE 2018 – Paso Robles 15/55
ROTH ESTATE 2016 – Alexander Valley 45
STARMONT 2018 – North Coast 50
SEBASTIANI 2018 – Alexander Valley 60
LANCASTER WINEMAKER’S CUVÉE 2016 – Alexander Valley 63
ELIZABETH SPENCER 2016 – Napa Valley 65
HONIG 2016 – Napa Valley 68
JORDAN 2016 – Alexander Valley 80
CHATEAU MONTELENA 2017 – Napa Valley 85
CHALK HILL ESTATE RED 2016 – Chalk Hill 95
CAYMUS VINEYARDS 2019 – Napa Valley 110
BURLY 2017 – Napa Valley 120
KULETO ESTATE 2013 – Napa Valley 115
MINER FAMILY 2016 – Oakville, Napa Valley 125
CADE HOWELL MOUNTAIN 2017 – Napa Valley 135
PAUL HOBBS 2015 – Napa Valley 165
SEBASTIANI “CHERRY BLOCK” 2015 – Sonoma County 175
PLUMPJACK 2016 – Napa Valley 190
DUNN HOWELL MOUNTAIN 2014 – Napa Valley 200
MERUS 2013 – Napa Valley 225
W. P. FOLEY II 2012 – Chalk Hill 250
QUILCEDA CREEK 2015 – Columbia Valley 275
CAYMUS SPECIAL SELECTION VINEYARDS 2015 – Napa Valley 350

BURGUNDY AND BORDEAUX

CHÂTEAU ROCHER-CALON 2017 – Bordeaux, France 10/35
DOMAINE DE LA VOUTE DES CROZES “CHANRION” 2018 –
Beaujolais, France 35
DOMAINE FAIVELEY 2017 – Burgundy, France 42
LOUIS LATOUR 2016 – Burgundy, France 45
CHÂTEAU VIGNOT 2012 – Bordeaux, France 70
CHÂTEAU MONGRAVEY 2017 – Bordeaux, France 75
CHÂTEAU LECUYER 2014 – Bordeaux, France 85
DOMAINE FAIVELEY GEVRY-CHAMBERTIN 2014 –
Burgundy, France 100
CHÂTEAU LASSEGUE 2015 – Bordeaux, France 135
DOMAINE MICHEL MAGNIEN “CHAFFOTS” 2013 –
Burgundy, France 150
DOMAINE MICHEL MAGNIEN “SENTIERS” 2013 –
Burgundy, France 180

MERLOT

COLUMBIA CREST ‘H3’ 2016 – Horse Heaven Hills 10/35
SEBASTIANI 2017 – North Coast 11/39
MARKHAM 2017 – Napa Valley 45
TWOMEY 2014 – Napa Valley 80
DUCKHORN VINEYARDS 2017 – Napa Valley 85

PINOT NOIR

LUCKY STAR 2018 – California 9/31
ELOUAN 2018 – Oregon 12/43
ARGYLE 2018 – Willamette Valley 13/47
BÖEN 2017 – Santa Lucia Highlands 14/51
MEIOMI 2019 – California 35
THE FOUR GRACES 2018 – Willamette Valley 42
BELLE GLOS “BALADE” 2019 – Santa Rita Hills 45
CHALK HILL 2017 – Sonoma Coast 50
GARY FARRELL 2016 – Russian River Valley 65
FOLEY ESTATE 2016 – Sta. Rita Hills 70
BELLE GLOS “DAIRYMAN” 2018 – Russian River Valley 70
DOMAINE SERENE “YAMHILL CUVÉE” 2017 – Willamette Valley 75
ARGYLE “NUTHOUSE” 2017 – Eola-Amity Hills, Oregon 75
SLANDER BY ORIN SWIFT 2017 – Napa Valley 75
FLOWERS 2017 – Sonoma Coast 85
ROCHIOLI ESTATE 2016 – Russian River Valley 115
BERGSTRÖM SILICE VINEYARD 2015 – Chehalem Mountains 115
SHEA WINE CELLARS HOMER 2014 – Willamette Valley 120
SEA SMOKE “TEN” 2017 – Sta. Rita Hills 150
KOSTA BROWNE 2017 – Sonoma Coast 165
KOSTA BROWNE 2016 GAP’S CROWN VINEYARD – Sonoma Coast 210

RED WINES CONTINUED...

ZINFANDEL

PREDATOR “OLD VINE” 2019 – Lodi 11/39
KLINKER BRICK “OLD VINE” 2016 – Lodi 12/43
FRANK FAMILY 2017 – Napa Valley 60
RIDGE LYTTON SPRINGS 2016 – Sonoma 65

OTHER INTERESTING REDS

TILIA MALBEC 2019 – Mendoza, Argentina 9/31
THE SEEKER MALBEC 2019 – Mendoza, Argentina 10/35
FRANCIS FORD COPPOLA CLARET 2017 – California 13/47
INDIA INK BY KULETO 2015 – Napa County 14/51
8 YEARS IN THE DESERT BY ORIN SWIFT 2018 – California 15/55
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH 2018 –
Suisun Valley, California 45
THE PRISONER 2018 – Napa Valley 59
ABSTRACT BY ORIN SWIFT 2018 – Napa Valley 70
MOLLYDOOKER “BLUE EYED BOY” 2018 – McLaren Vale, Australia 60
MARTINELLI TERRA FELICE 2016 – Russian River Valley 68
GAJA CA’ MARCANDA “MAGARI” 2013 – DOC Toscana 175
MOLLYDOOKER “VELVET GLOVE” 2017 – McLaren Vale, Australia 250

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 10/35
ARGYLE BRUT – Willamette Valley 11/39
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/43
VEUVE CLICQUOT YELLOW LABEL – France 17/63
DUVAL-LEROY – Reims, France 65
TAITTINGER BRUT – Reims, France 105
DOM PERIGNON BRUT – France 275

CHARDONNAY

GRAYSON 2018 – California 9/31
WENTE “MORNING FOG” 2018 – Livermore Valley 10/35
LINCOURT “STEEL” 2019 – Sta. Rita Hills 11/39
CHALK HILL 2018 – Sonoma Coast 12/43
THE PRISONER 2019 – Carneros 15/55
ST. FRANCIS 2017 – Sonoma County 35
AU BON CLIMAT 2017 – Santa Barbara, California 48
GARY FARRELL 2016 – Russian River Valley 50
FOLEY 2016 – Sta. Rita Hills 52
ZD 2018 – California 55
SHEA WINE CELLARS ESTATE 2015 – Willamette Valley 55
RAMEY 2017 – Russian River Valley 65
ROMBAUER 2019 – Carneros 65
CAKEBREAD CELLARS 2018 – Napa Valley 70
PATZ & HALL ESTATE 2015 – Sonoma Coast 70
FLOWERS 2014 – Sonoma Coast 75
PLUMPJACK RESERVE 2017 – Napa Valley 80
CHALK HILL ESTATE BOTTLED 2015 – Chalk Hill 90
ZD RESERVE 2017 – Carneros 90
RAMEY HYDE VINEYARD 2015 – Carneros 110
KOSTA BROWNE ONE SIXTEEN 2013 – Russian River Valley 150

SAUVIGNON BLANC

CLIFFORD BAY 2019 – Marlborough, New Zealand 9/31
HONIG 2019 – Napa Valley 12/43
CRAGGY RANGE TE MUNA ROAD 2020 – New Zealand 12/43
CHALK HILL ESTATE BOTTLED 2018 – Chalk Hill 40
MERRY EDWARDS 2017 – Russian River Valley 80

OTHER WHITES & ROSÉ

CIELO PINOT GRIGIO 2019 – Veneto, Italy 9/31
MARCO FELLUGA PINOT GRIGIO 2018 – Collio, Italy 12/43
CH. ST. MICHELLE RIESLING 2018 – Columbia Valley 9/31
SAINT M RIESLING 2018 – Pfalz, Germany 9/31
CHATEAU MINUTY “M DE MINUTY” ROSÉ 2019 –
Côtes de Provence 12/43
CONUNDRUM WHITE TABLE WINE 2016 – California 40

STONEY RIVER®
STEAKHOUSE AND GRILL

CLASSIC AMERICAN COCKTAILS

ONE FINE DAY 10

Square One Basil Vodka : La Poire
Frosted Blackberry

THE DRAPER 12

Bulleit Whiskey : Blood Orange : Honey

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

CHANCE ENCOUNTER 12

Belle Meade Whiskey : Spiced Wine Syrup
Lemon Juice

THE SAMURAI 11

Suntory Toki Whiskey : Grapefruit : Fever Tree Tonic

SOUTHERN PEACH 10

Knob Creek Rye Whiskey : Sweet Peach

CUCUMBER MULE 11

Hendrick's Gin : St~Germain
Fever Tree Ginger Beer

SWEET SUMMERTIME MEMORIES 10

Tito's Vodka : Iced Tea : Mint : Lemon

PRETTY IN PINK 10

Honeysuckle Vodka : Raspberry : Honey : Bubbles

THE MATADOR 10

El Mayor Tequila : Honey : Fresh Lime

Olives and Candied Cherries by Filthy Food.

LOCAL CRAFT DRAFTS \$6

LIL DARLING

Mill Creek Brewing Co., Wheat Beer

KNOCKOUT

Fat Bottom Brewery Co., IPA

THE FORTY-FOUR

The Black Abbey Brewing Co., Coffee Porter

GERST

Yazoo Brewing Co., Amber Ale

OUR WHISK(E)Y LIST

ANGEL'S ENVY RYE 20*

BLADE & BOW 12

BLADE & BOW 22 YR. 100

BLANTON'S BOURBON 13

BLANTON'S GOLD LABEL 50*

BELLE MEADE 12

BOOKERS 14

BUFFALO TRACE 10

COLONEL E.H. TAYLOR 11

EAGLE RARE 12

EAGLE RARE SINGEL BARREL 15**

ELMER T. LEE SINGLE BARREL 20*

ELMER T. LEE 100 YR. TRIBUTE 70*

FOUR ROSES SINGLE BARREL 11

GENTLEMAN JACK 10

GEORGE T. STAGG 30*

HANCOCK RESERVE SINGLE BARREL 25*

HUDSON BABY BOURBON 15

HIGH WEST DOUBLE RYE 10

JACK DANIEL'S SINGLE BARREL 12

JEFFERSON'S OCEAN 20

KNOB CREEK 25 YR. 30

LARCENY BARREL PROOF 15

MICHTER'S US-1 12

OLD RIP VAN WINKLE 10 YR. 35*

VAN WINKLE

SPECIAL RESERVE 12 YR. 40*

VAN WINKLE

FAMILY RESERVE 13 YR. RYE 50*

PAPPY VAN WINKLE 15 YR.

FAMILY RESERVE 75*

STAGG JR. 25

SUNTORY TOKI WHISKEY 11

THOMAS H. HANDY SAZERAC

STRAIGHT RYE 30*

TEMPLETON RYE WHISKEY 11

WHISTLE PIG FARMSTOCK 20

W. H WELLER SPECIAL RESERVE 10*

W. H WELLER C.Y.P.B 30*

W. H WELLER SINGLE BARREL

FULL PROOF 25**

***Exclusively bottled for Stoney River*

** Limited Availability*

Add \$1.50 for rocks or neat pours and \$3.00 for an up pour.