

DINNER

STARTERS

- DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 9
- CRAB CAKE "The Original" - Seasoned Jumbo Lump crabmeat with a lemon caper sauce MKT.
- SAN FRANCISCO SPINACH DIP Creamed spinach and water chestnuts served with warm tortilla chips 12
- TUNA STACK Layers of tuna, avocado and mango salsa 15
- CALAMARI Seasoned and deep fried. Served with marinara sauce 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 10

SOUP & ENTRÉE SALADS

- CHICKEN PASTA 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 GRILLED 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
- STEAK SALAD⁺ Seared tenderloin and artisan greens tossed in Dijon vinaigrette, avocado, bleu cheese, tomatoes and sugar-cured bacon with buttermilk ranch 19
- ASIAN AHI TUNA SALAD⁺ Seared rare, field greens, avocado, mango tossed in Asian herb vinaigrette 19

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

BURGERS & SANDWICHES

- FRENCH DIP⁺ Roasted prime rib, thinly sliced, piled high on a baguette with horseradish. Served with french fries 18
- STACKED CHEESEBURGER⁺ Twin patties, seasoned and seared, with pickles, onion and cheese. Served with french fries 13
- 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 17
- PANÉED CHICKEN SANDWICH⁺ Gruyère cheese, lettuce, tomato and mayonnaise on a toasted baguette. Served with french fries 14

FILETS, STEAK & PRIME RIB

We use only U.S.D.A Choice or better 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 - 10 oz. 37
- 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
- STEAK 'N' FRIES⁺ A Brasserie-style New York Strip steak with garlic and french fries 24
- NEW YORK STRIP STEAK⁺ Extra cut - 16 oz. 35
- RIBEYE STEAK⁺ A tender well-marbled cut of aged beef - 14 oz. 34
- BONE-IN "COWBOY CUT" RIBEYE STEAK⁺ Well-season, aged beef - 22 oz. 43
- PRIME RIB OF BEEF⁺ Aged and slow roasted - Regular cut - 12 oz. 29 / Extra cut - 16 oz. 34

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 11

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

- TODAY'S FEATURED FISH Selections change daily. Served with jasmine rice and sautéed spinach MKT.
- JUMBO FRIED SHRIMP With French fries and sautéed spinach 27
- 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, with toasted sesame seeds, ginger and green onions 35
- 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 22

SPECIALTIES

FAMOUS STEAK & BISCUITS⁺ 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 19
- BISTRO CHICKEN Panko-crusted, parmesan cheese and lemon caper sauce. Served with haricot verts 19
- BAY STREET CHICKEN FINGERS "Old Savannah" style. With french fries and Southern slaw 18
- RATTLESNAKE PASTA Southwestern spices, peppers and chicken 15
- BARBECUED BABY BACK RIBS High-temperature seared. Served with Blue Ridge bbq sauce, French fries and Southern slaw 27

House, Caesar or Wedge Salad to accompany your entrée 6

DESSERTS

- CHOCOLATE FUDGE CAKE With fudge and vanilla ice cream 8
- KEY LIME PIE In a graham cracker crust. Served with fresh whipped cream 8
- CRÈME BRÛLÉE Rich, creamy vanilla bean custard, with a caramelized sugar crust & berries 8
- CARROT CAKE Triple-layered, vanilla bean cream cheese icing, chopped pecans and caramel. Serves two 10

SIDES ALL 6

- ASPARAGUS ♦ AU GRATIN POTATOES ♦ BROCCOLI ♦ BURGUNDY BUTTON MUSHROOMS ♦ CARMELIZED 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 ♦ SOUTHERN SLAW

⁺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.