

LUNCH

STARTERS

- DEVILED EGGS Sugar-cured Nueske bacon, homemade pickle relish 8
- SPINACH DIP Reggiano cheese, warm tortilla chips 11
- TUNA STACK+ Ahi, avocado, mango, Sriracha aioli and sesame wontons 14
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 14
- STEAK ROLLS Chimichurri, spicy ranch 10
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 14

SOUPS & SALADS

- TORTILLA SOUP 6
- HOUSE, CLASSIC CAESAR OR KALE SALAD WITH NEW ENGLAND LOBSTER BISQUE 11
- NEW ENGLAND LOBSTER BISQUE Sherry garnish. Cup 7 / Bowl 10
- HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory smoked bacon, vine-ripened tomatoes and cheddar 9
- DRESSINGS MADE IN-HOUSE: *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette and Honey Lime Vinaigrette.*
- THE WEDGE SALAD Iceberg, Nueske bacon, tomatoes, blue cheese 9
- BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 9
- CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 9
- VINE-RIPENED TOMATO SALAD Crispy onions, basil, herb vinaigrette, fresh mozzarella 10

ENTRÉE SALADS

- THAI CHICKEN SALAD Roasted peanuts, crispy wontons, honey lime vinaigrette, peanut sauce 12
- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory smoked bacon, buttermilk ranch 12
- AHI TUNA SALAD+ Seared rare, artisan greens, avocado, mango, Asian vinaigrette 18
- STEAK SALAD+ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, Nueske bacon, Dijon vinaigrette 18

BURGERS & SANDWICHES

We grind fresh daily for our hand-pattied burgers. All burgers and sandwiches are served with French fries.

- STACKED CHEESEBURGER+ Two seared patties, pickles, onions and cheese 12
- STEAKHOUSE BURGER+ Gruyère, caramelized onions, Thousand Island dressing 12
- VEGGIE BURGER Healthy, served all the way with Monterey Jack 12
- PANÉED CHICKEN SANDWICH Gruyère cheese, lettuce, tomato on a toasted baguette 12
- PRIME RIB SANDWICH+ Sliced to order, served au jus 16
- FRENCH DIP+ Thinly sliced, toasted baguette with mayonnaise 17

STEAKS & PRIME RIB

We use only Certified Angus Beef® brand for our steaks and prime rib. Our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler.

- STEAK FRITES+ A Brasserie style New York Strip steak 22
- PRIME RIB OF BEEF+ Aged and slow roasted - 10 oz. 22
- COFFEE-CURED FILET MIGNON+ Cured in our signature blend - 10 oz. 34
- CENTER CUT FILET MIGNON+ 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. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.

SPECIALTIES

- FAMOUS STEAK & BISCUITS+ Our signature specialty. Seared filet on homemade biscuits, French fries 16
- WILD MUSHROOM MEATLOAF Madeira sauce, garlic mashed potatoes and haricot verts 17
- BAY STREET CHICKEN FINGERS "Old Savannah" style, French fries and cole slaw 16
- BISTRO CHICKEN Panko-crust, parmesan cheese, lemon caper sauce with haricot verts 17
- JUMBO FRIED SHRIMP Rémoûlade, cocktail sauce, French fries and sautéed spinach 22
- GRILLED COLD WATER SALMON+ From Norway. Jasmine rice and sautéed spinach. Szechaun style or "naked" 19
- PECAN TROUT Dijon mustard sauce and broccoli 17

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

DESSERTS

- CRÈME BRÛLÉE Rich, creamy vanilla bean custard, with a caramelized sugar crust & berries 8
- WHITE CHOCOLATE CHEESECAKE Graham cracker crust and black cherry sauce 8
- CARROT CAKE Triple-layered, vanilla bean cream cheese icing, chopped pecans and caramel. Serves two 10
- CLASSIC SUNDAE Vanilla ice cream, homemade hot fudge, caramel, nuts, whipped cream, cherry 7

SIDES All 5

- Asparagus ♦ Au Gratin Potatoes ♦ Broccoli ♦ Caramelized Onion Mashed Potatoes ♦ Creamed Spinach ♦ Cole Slaw
- French Fries ♦ Haricot Verts ♦ Mac & Cheese ♦ 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 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.

RN/EA A SR TROY



STONE RIVER®
STEAKHOUSE AND GRILL