— LUNCH —

STARTERS

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 8

SAN FRANCISCO SPINACH DIP Creamed spinach and water chestnuts served with warm tortilla chips 11

TUNA STACK Layers of tuna, avocado and mango salsa. Served with warm tortilla chips 14

STEAK ROLLS Finished with a Chimichurri sauce and spicy ranch dressing 10

CALAMARI Seasoned and deep fried. Served with marinara sauce 13

CRAB CAKE "The Original" - Seasoned Jumbo Lump crabmeat with a lemon caper sauce 23

SOUPS & SALADS

CHICKEN PASTA SOUP 6

STONEY RIVER HOUSE OR CLASSIC CAESAR WITH CHICKEN PASTA SOUP 11

NEW ENGLAND LOBSTER BISQUE Sherry garnish. Cup 8 / 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

CLASSIC CAESAR SALAD With Parmesan cheese and house-made garlic croutons 9

VINE-RIPENED TOMATO AND MOZZARELLA SALAD With crispy onions, fresh basil and herb vinaigrette 10

THAI GRILLED CHICKEN SALAD Mixed greens in a honey lime vinaigrette, topped with peanuts and a Thai peanut sauce 14

CUMBERLAND SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese and croutons with buttermilk ranch dressing 14

ASIAN AHI TUNA SALAD⁺ Seared rare, with field greens, avocado and mango tossed in an 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 sugar-cured bacon. Drizzled with buttermilk ranch dressing 19

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

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, seared with pickles, onions and cheese 12

STEAK BURGER⁺ Pan-seared, in-house ground steak, Gruyère, caramelized onions, Thousand Island dressing 14

VEGGIE BURGER Healthy. Made in-house, topped with Monterey Jack 12

PANÉED CHICKEN SANDWICH Gruyère cheese, lettuce and tomato on a toasted baguette 14

FISH TACOS Daily fish selections, deep fried, avocado, spicy ranch dressing 15

PRIME RIB SANDWICH⁺ Served au jus 17

FRENCH DIP⁺ Roasted prime rib au jus, thinly sliced on a baguette with horseradish 18

STEAKS & PRIME RIB

We use only U.S.D.A Choice or better for our steaks and prime rib. . Our steaks are seasoned $\ensuremath{\mathsf{N}}$

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 and French fries 22

PRIME RIB OF BEEF⁺ Aged and slow roasted - 10 oz. 22

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

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.**

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

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 14

BAY STREET CHICKEN FINGERS "Old Savannah" style. With French fries and Southern slaw 17

BISTRO CHICKEN Panko-crusted, parmesan cheese and lemon butter caper sauce. Served with haricot verts 18

JUMBO FRIED SHRIMP Served with French fries and sautéed spinach 23

GRILLED NORWEGIAN SALMON⁺ Szechaun style or "naked," served with jasmine rice and sautéed spinach 21

PANÉED PECAN TROUT Over jasmine rice and finished with Dijon mustard sauce. Served with broccoli 19

BARBECUED BABY BACK RIBS High-temperature seared. Served with Blue Ridge bbq sauce, French fries and Southern slaw 24

House, Caesar or Baby Kale Salad to accompany your filet, prime rib or 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 ♦ GARLIC MASHED POTATOES ♦ HARICOT VERTS ♦ FRENCH FRIES

MAC & CHEESE ♦ ONE POUND BAKED POTATO ♦ ROASTED BRUSSELS SPROUTS ♦ SAUTÉED SPINACH ♦ SOUTHERN SLAW

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.



⁺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.