

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
- SPINACH DIP Reggiano cheese, local 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 Chimichurri, spicy ranch 13
- CALAMARI Seasoned and deep fried. Served with marinara sauce 16
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 16
- HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 12

## SOUPS & SALADS

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

- FRENCH ONION SOUP 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
- THE WEDGE SALAD Iceberg, bacon, tomatoes, blue cheese 11
- BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 11
- CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 11

## ENTRÉE SALADS

- VINE-RIPENED TOMATO SALAD Basil, herb vinaigrette, fresh mozzarella 13
- THAI CHICKEN SALAD Roasted peanuts, crispy wontons, honey-lime vinaigrette, peanut sauce 15
- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory smoked bacon, buttermilk ranch 16
- AHI TUNA SALAD+ Seared rare, artisan greens, avocado, mango, Asian vinaigrette 20
- STEAK SALAD+ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 22

## BURGERS & SANDWICHES

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

- STACKED CHEESEBURGER+ Two seared patties, pickles, onions and cheese 15
- STEAKHOUSE BURGER+ Gruyère, caramelized onions, Thousand Island dressing 16
- CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 15
- PRIME RIB SANDWICH+ Sliced to order, served au jus 19
- FRENCH DIP+ Thinly sliced, toasted baguette with horseradish 20

## STEAKS & PRIME RIB

*We use 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 'N' FRIES+ A Brasserie style New York Strip steak 27
- PRIME RIB OF BEEF+ Aged and slow roasted - 12 oz. 32 / Extra cut - 16 oz. 37
- COFFEE-CURED FILET MIGNON+ Cured in our signature blend - 10 oz. 40
- CENTER CUT FILET MIGNON+ Petite cut 34 / Regular cut 39
- STONE RIVER LEGENDARY FILET+ Our signature 12 oz. cut 43
- TRIO OF FILET MEDALLIONS+ Bleu Cheese Encrusted, Au Poivre and Béarnaise 37
- NEW YORK STRIP STEAK+ Extra cut - 16 oz. 37
- RIBEYE STEAK+ 14 oz. 37
- BONE-IN "COWBOY CUT" RIBEYE STEAK+ 22 oz. 46

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

- Bleu Cheese Encrusted 3 / Chimichurri, Béarnaise+, Mushroom Maderia or Au Poivre 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, garlic whipped potatoes, parmesan 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

- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22
- BAY STREET CHICKEN FINGERS "Old Savannah" style with parmesan fries and cole slaw 18
- BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce with garlic whipped potatoes and broccoli 21
- FISH TACOS Daily fish selections, deep fried, avocado, spicy ranch dressing 17
- JUMBO FRIED SHRIMP Rémooulade, cocktail sauce and parmesan fries 29
- PAN-ROASTED COLD WATER SALMON+ Garlic whipped potatoes and broccoli. Szechaun style or "naked" 26
- AHI TUNA STEAK Pan-seared with soy ginger sauce and sautéed spinach 30
- DANISH BABY BACK RIBS BBQ sauce, parmesan fries and cole slaw 27

*House, Caesar or Baby Kale Salad to accompany your filet, prime rib or entrée \$7.*

## SIDES ALL 7

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES ♦ COLE SLAW ♦ CREAMED SPINACH ♦  
GARLIC WHIPPED POTATOES ♦ MASHED SWEET POTATO CASSEROLE ♦ ONE POUND BAKED POTATO ♦ PARMESAN FRIES  
SAUTEÉD ASPARAGUS ♦ SEASONAL VEGETABLE ♦ SMOKED GOUDA MAC & CHEESE



*\*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.*

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

CHATEAU STE. MICHELLE "INDIAN WELLS" –  
Columbia Valley 10/35  
JOSEPH CARR – Paso Robles 11/39  
QUILT – Napa Valley 13/47  
SEBASTIANI ESTATE – Napa Valley 60  
HONIG – Napa Valley 60  
LADERA – Napa Valley 65  
JORDAN – Napa Valley 80  
LONG SHADOWS "FEATHER" – Napa Valley 85  
HALL – Napa Valley 85  
CHALK HILL ESTATE RED – Napa Valley 90  
KULETO ESTATE – Napa Valley 90  
PAPILLON BY ORIN SWIFT – Napa Valley 90  
GHOST BLOCK ESTATE – Oakville, Napa Valley 110  
CHAPPELLET "SIGNATURE" – Napa Valley 120  
CAYMUS VINEYARDS – Napa Valley 130  
SEBASTIANI "CHERRY BLOCK" – Napa Valley 145  
PAUL HOBBS – Napa Valley 150  
DUNN HOWELL MOUNTAIN – Napa Valley 150  
CAYMUS SPECIAL SELECTION – Napa Valley 225

### MERLOT

THE VELVET DEVIL – Washington State 10/35  
SEBASTIANI ESTATE – Sonoma 11/39  
MARKHAM – Napa Valley 12/43  
DUCKHORN VINEYARDS – Napa Valley 85  
PLUMPJACK – Napa Valley 100

### PINOT NOIR

LUCKY STAR – California 9/31  
ELOUAN – Oregon 11/39  
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 12/43  
BÖEN – Russian River Valley 14/51  
ARGYLE – Willamette Valley 48  
CHALONE ESTATE – Chalone AVA 50  
SIDURI – Russian River Valley 55  
SANFORD – Sta. Rita Hills 60  
SLANDER BY ORIN SWIFT – California 65  
FOLEY ESTATE – Sta. Rita Hills 65  
GARY FARRELL – Russian River Valley 65  
BELLE GLOS "DAIRYMAN" – Russian River Valley 70  
FLOWERS – Sonoma Coast 85  
ARGYLE "NUTHOUSE" – Eola-Amity Hills, Oregon 95  
SAINTSBURY STANLY RANCH – Carneros, Napa Valley 100

### ZINFANDEL

BERAN – Sonoma County 10/35  
KLINKER BRICK "OLD VINES" – Lodi 11/39  
PREDATOR "OLD VINES" – Lodi 12/39  
8 YEARS IN THE DESERT BY ORIN SWIFT – California 15/55  
JOEL GOTT – California 35  
SALDO – California 60  
HENDRY BLOCK 7 & 22 – Napa Valley 60  
GREEN & RED TIP TOP VINEYARD – Sonoma County 65  
RIDGE LYTTON SPRINGS – Dry Creek Valley 65

**STONEY RIVER®**  
STEAKHOUSE AND GRILL

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 10/35  
PENFOLDS KOONUNGA HILL SHIRAZ – Australia 11/39  
INDIA INK BY KULETO – Lake/Napa County 12/43  
GRAND BAROSSA SYRAH – Chateau Tanunda 12/43  
SKYSIDE RED BLEND – Sonoma County 12/43  
THE PRISONER – Napa Valley 15/55  
TILIA MALBEC – Mendoza, Argentina 35  
ABSTRACT BY ORIN SWIFT – California 55  
DOMAINE RASPAIL-AY GIGONDAS – Rhone 60  
MOLLYDOOKER "BLUE EYED BOY" SHIRAZ –  
McLaren Vale, South Australia 75  
CAYMUS-SUISUN "GRAND DURIF" PETITE SYRAH –  
Suisun Valley, California 80

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35  
GRUET BRUT – New Mexico 11/39  
SCHRAMSBERG BLANC DE BLANC – Napa Valley 65  
VEUVE CLICQUOT YELLOW LABEL –  
Reims, France 100  
DOM PERIGNON BRUT – France 225

### CHARDONNAY

GRAYSON – California 10/35  
CHALK HILL – Sonoma Coast 11/39  
WENTE RIVA RANCH – Monterey 12/43  
LINCOURT "STEEL" – Sta. Rita Hills 40  
ST. FRANCIS – Sonoma County 40  
NEWTON "SKYSIDE" – Sonoma County 42  
CLOS PEGASE MITSUKO'S VINEYARD – Napa Valley 45  
GARY FARRELL – Russian River Valley 50  
CHALONE ESTATE – Chalone AVA 55  
ROMBAUER – Carneros 55  
RAMEY – Russian River Valley 60  
PATZ & HALL DUTTON RANCH – Russian River Valley 65  
CAKEBREAD CELLARS – Napa Valley 70  
CHALK HILL ESTATE BOTTLED – Chalk Hill 70  
SHAFFER RED SHOULDER RANCH – Napa Valley 85  
PLUMPJACK RESERVE – Napa Valley 85

### SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 9/31  
HONIG – Napa Valley 12/43  
CRAGGY RANGE TE MUNA ROAD – New Zealand 13/47  
CHALK HILL ESTATE BOTTLED – Chalk Hill 40  
CAKEBREAD CELLARS – Napa Valley 50  
CADE – Napa Valley 50  
MERRY EDWARDS – Russian River Valley 70

### OTHER WHITES & ROSÉ

CHATEAU STE. MICHELLE RIESLING –  
Columbia Valley 9/31  
SAINT M RIESLING – Pfalz, Germany 10/35  
CAPOSALDO PINOT GRIGIO – Della Venezie, Italy 9/31  
CHATEAU MINUTY "M DE MINUTY ROSÉ" –  
Côte de Provence 11/39  
CHATEAU MIRAVAL ROSÉ – Côte de Provence 12/43  
SCHLOSS VOLLRADS RIESLING – Germany 40  
CONUNDRUM WHITE TABLE WINE – California 40  
CHATEAU VAL-JOANIS ROSÉ – Côte de Luberon 42  
SELBACH-OSTER "KABINETTE" RIESLING –  
Mosel, Germany 45  
JERMANN PINOT GRIGIO – Collio, Italy 55

## CLASSIC AMERICAN COCKTAILS

### SIGNATURE MARTINI 12

Tito's Vodka : Blue Cheese Jalapeño Olive  
Rosemary

### BLUE RIDGE BRAMBLE 10

Miller's Gin : Chambord : Lemon

### LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

### ONE FINE DAY 10

Square One Basil Vodka : La Poire  
Frosted Blackberry

### HIGH NOON 12

High West Double Rye Whiskey : Cocoa Rum  
Brown Sugar

### FIRE & ICE 11

Maker's Mark Whiskey : Toasted Almond  
Hellfire Bitters

### SOUTHERN PEACH 10

Bulleit Rye Whiskey : Disaronno : Sweet Peach

### CUCUMBER MULE 11

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

### THE MATADOR 10

El Mayor : Lime : Honey

### SWEET SUMMERTIME MEMOIRS 10

Knob Creek Whiskey : Iced Tea : Mint : Lemon

## COGNAC & BRANDY

### GERMAIN-ROBIN "CRAFT-METHOD" 13

### REMY MARTIN VSOP 14

### GERMAIN-ROBIN APPLE XO 14

### REMY MARTIN XO 55

## AFTER DINNER COCKTAILS

### MINT DAISY 10

Stolichnaya Vanil : Crème De Cacao  
Crème De Menthe

### A SHOT IN THE DARK 10

Espresso : Stolichnaya Vanil : Frangelico

### STONEY RIVER COFFEE 10

Hubbard & Cravens Coffee : Frangelico  
Bailey's : Kahlúa

### LADY GODIVA 10

Hubbard & Cravens Coffee : Grand Marnier  
Godiva Dark Liqueur

## DESSERTS

### CHOCOLATE FUDGE CAKE 9

With fudge and vanilla ice cream

### KEY LIME PIE 9

In a graham cracker crust with fresh  
whipped cream

### CARROT CAKE 11

Triple-layered, vanilla bean cream cheese icing,  
chopped pecans and caramel

### CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

## PORTS

### WARRE'S "WARRIOR" 9

### SANDEMAN "FOUNDER'S RESERVE" 8

### GRAHAMS 10 YR. TAWNY 12

### GRAHAMS 30 YR. TAWNY 26