

## STARTERS

- Deviled Eggs** Finished with sugar-cured bacon and homemade pickle relish 9
- Crab Cake** Lump crabmeat, mustard sauce and fresh mango salsa 16
- 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
- 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

## SOUPS & SALADS

- French Onion Soup** Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock 8
- 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
- Blue Ridge Salad** Mixed greens, bacon, Danish bleu cheese, egg, croutons with creamy bleu cheese dressing 12
- 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
- Cumberland Salad** Crispy chopped chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons with buttermilk ranch dressing 14
- Steak Salad** Seared, sliced tenderloin with artisan greens tossed in Dijon vinaigrette, avocado, bleu cheese, Roma tomatoes and candied bacon. Drizzled with buttermilk ranch dressing 21
- Ahi Tuna Salad**<sup>+</sup> Seared rare, field greens, avocado, mango tossed in Asian herb vinaigrette 19

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

## SIDES ALL 6

- |                                   |                               |
|-----------------------------------|-------------------------------|
| Asparagus                         | Garlic Mashed Potatoes        |
| Au Gratin Potatoes                | Haricot Verts                 |
| Broccoli                          | Mac & Cheese                  |
| Burgundy Button Mushrooms         | Mashed Sweet Potato Casserole |
| Caramelized Onion Mashed Potatoes | One Pound Baked Potato        |
| Creamed Spinach                   | Roasted Brussels Sprouts      |
| French Fries                      |                               |

## DESSERTS

- 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 10
- Key Lime Pie** In a graham cracker crust. Served with fresh whipped cream 8
- Chocolate Fudge Cake** With fudge and vanilla ice cream 8

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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.*

## FILETS, STEAKS & PRIME RIB

*We use only USDA Top Choice or higher aged beef 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<sup>+</sup>** Cured in our special blend of coffee, brown sugar and molasses - 10 oz. 37

**Center Cut Filet Mignon<sup>+</sup>** Petite cut - 7 oz. 31 / Regular cut - 10 oz. 35

**Stoney River Legendary Filet<sup>+</sup>** Our signature 12 oz. cut 39

**Trio of Filet Medallions<sup>+</sup>** Bleu Cheese Encrusted, Horseradish Encrusted and Béarnaise 35

**Steak Madeira<sup>+</sup>** Marinated filet medallions finished in a wild mushroom Madeira sauce.

Served with garlic mashed potatoes and haricot verts 31

**New York Strip Steak<sup>+</sup>** Regular cut - 12 oz. 30 / Extra cut - 16 oz. 36

**Ribeye Steak<sup>+</sup>** A tender well-marbled cut of aged beef - 14 oz. 34

**Bone-in "Cowboy Cut" Ribeye Steak<sup>+</sup>** Well-seasoned, aged beef - 22 oz. 45

**Prime Rib of Beef<sup>+</sup>** 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, Mushroom Madeira or Béarnaise<sup>+</sup> sauce 3

Oscar style: Lump crab, asparagus with Béarnaise<sup>+</sup> 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 sautéed spinach and jasmine rice 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 28

**"Hong Kong Style" Sea Bass** Steamed sea bass on a bed of sautéed spinach and sweet sesame soy sauce, topped with toasted sesame seeds, julienned ginger and green onions 36

**Ahi Tuna** Seared rare and sliced, with soy ginger sherry sauce. With jasmine rice and sautéed spinach 29

**Panéed Pecan Trout** Over jasmine rice, Dijon mustard sauce and broccoli 24

## SPECIALTIES

**Famous Steak & Biscuits<sup>+</sup>** Our signature specialty. Seared tenderloin on homemade biscuits. Served with french fries 18

**Stacked Cheeseburger<sup>+</sup>** Twin patties, seasoned and seared, with pickles, onions and cheese. Served with french fries 14

**Wild Mushroom Meatloaf** Finished with wild mushroom Madeira sauce, garlic mashed potatoes and haricot verts 21

**Steak Burger** In-house ground steak, Gruyère, caramelized onions, Thousand Island dressing and french fries 15

**Bay Street Chicken Tenders** "Old Savannah" style with french fries 17

**Prime Rib Sandwich** Served with french fries and au jus 18

**French Dip** Roasted prime rib, thinly sliced, piled high on a baguette with horseradish and french fries 19

**Bistro Chicken** Panko-crust, parmesan cheese and lemon caper sauce. Served with haricot verts 21

**Panéed Chicken Sandwich<sup>+</sup>** Gruyère cheese, lettuce, tomato and on a toasted baguette. Served with french fries 14

*House, Caesar, Wedge or Baby Kale Salad to accompany your entrée \$6.50. Add Blue Ridge Salad \$8.50.*