

STARTERS

- Deviled Eggs** Finished with sugar-cured bacon and homemade pickle relish 9
- Crab Cake** Lump crabmeat, mustard sauce and fresh mango salsa 14
- San Francisco Spinach Dip** Creamed spinach and water chestnuts served with warm tortilla chips 12
- Buttermilk Onion Rings** Panko-breaded and thick cut, with ketchup and spicy ranch dressing 9
- Tuna Stack** Layers of tuna, avocado and mango salsa. Served with warm tortilla chips 15
- Jumbo Shrimp Cocktail** Classic recipe. Served on crushed ice with our spicy cocktail sauce 16
- 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 & ENTRÉE 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
- Faucon Salad** Inspired by the famous Nashville restaurant. 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
- 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
- Cumberland Salad** Chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons with buttermilk ranch dressing 14
- 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 and Fresh Herb Vinaigrette*

SIDES ALL 6

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| 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

- Creme Brûlée** Rich, creamy vanilla bean custard, with a caramelized sugar crust & berries 8
- White Chocolate Cheesecake** Graham cracker crust and black cherry sauce 9
- Carrot Cake** Triple-layered, vanilla bean cream cheese icing, chopped pecans and caramel 10
- Chocolate Fudge Cake** With fudge and vanilla ice cream 8

⁺*These items may be cooked to order. 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.

STEAKS & PRIME RIB

We use only Certified Angus Beef® Brand 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.

New York Strip Steak⁺ Regular cut - 12 oz. 29 / Extra cut - 16 oz. 34

Ribeye Steak⁺ A tender well-marbled cut of aged beef - 14 oz. 33

Bone-in "Cowboy Cut" Ribeye Steak⁺ Well-seasoned, aged beef - 22 oz. 44

Prime Rib of Beef⁺ Aged and slow roasted - Regular cut - 12 oz. 28 / Extra cut - 16 oz. 34

COFFEE-CURED FILET MIGNON

Certified Angus Beef® Brand.

Cured in our special blend of coffee, brown sugar and molasses.

Coffee-Cured Filet Mignon⁺ Center cut - 9 oz. 35

FILET MIGNON

Certified Angus Beef® Brand.

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

Filet Medallions with Crab Cake⁺ 37

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese or Horseradish Encrusted 3

Chimichurri, Mushroom Maderia or Béarnaise⁺ sauce 3

Oscar style: Lump crab, asparagus with Béarnaise⁺ sauce 9

Crispy Lobster Tail 18

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 AQ

Jumbo Fried Shrimp With french fries and sautéed spinach 28

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⁺ With jasmine rice, sautéed spinach, finished with soy ginger sherry sauce 29

Panéed Pecan Trout Over jasmine rice, Dijon mustard sauce and broccoli 23

SPECIALTIES

Famous Steak & Biscuits⁺ Our signature specialty. Seared tenderloin on homemade biscuits. Served with French fries 18

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

Stacked Cheeseburger⁺ Twin patties, seasoned and seared, with pickles, onions and cheese. Served with french fries 14

Steak Burger⁺ Pan-seared, in-house ground steak, Gruyère, caramelized onions, Thousand Island dressing and french fries 15

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

Prime Rib Sandwich⁺ Served au jus, with french fries 18

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

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

House, Caesar or Wedge Salad to accompany your entrée \$5.00.