

## 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 11

**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

**Broccoli Cheese Soup** 6

**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

**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

**Thai Chicken Salad** Mixed greens in a honey lime vinaigrette, topped with peanuts and a Thai peanut sauce 13

**Cumberland Salad** Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese croutons with buttermilk ranch dressing 13

**Steak Salad**<sup>+</sup> Seared, sliced tenderloin with 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 and Fresh Herb Vinaigrette*

## SIDES ALL 6

Asparagus

Au Gratin Potatoes

Broccoli

Burgundy Button Mushrooms

Caramelized Onion Mashed Potatoes

Creamed Spinach

Garlic Mashed Potatoes

Haricot Verts

Mac & Cheese

Mashed Sweet Potato Casserole

One Pound Baked Potato

Roasted Brussels Sprouts

## 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

**Chocolate Chip Blondie** Blonde brownie, pecan pieces, chocolate chunks, vanilla ice cream and fresh whipped cream 8

**Carrot Cake** Triple-layered, vanilla bean cream cheese icing, chopped pecans and caramel. Serves two 10

<sup>+</sup>*These items may be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*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 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.*

**Coffee-Cured Filet Mignon**<sup>+</sup> Cured in our special blend of coffee, brown sugar and molasses - 10 oz. 38

**Center Cut Filet Mignon**<sup>+</sup> Petite cut - 7 oz. 32 / Regular cut - 10 oz. 36

**Stoney River Legendary Filet**<sup>+</sup> Our signature 12 oz. cut 40

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

**Steak 'N' Fries**<sup>+</sup> A Brasserie-style New York Strip steak with garlic and French fries 25

**New York Strip Steak**<sup>+</sup> Extra cut - 16 oz. 35

**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. 44

**Prime Rib of Beef**<sup>+</sup> Aged and slow roasted - Regular cut - 12 oz. 27 / Extra cut -16 oz. 31

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese or Horseradish Encrusted 3

Chimichurri, Mushroom Maderia 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 rice MKT.

**Jumbo Fried Shrimp** With French fries and sautéed spinach 28

**Grilled Norwegian Salmon**<sup>+</sup> Szechuan style or "naked," served with jasmine rice and sautéed spinach 26

**"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**<sup>+</sup> With jasmine rice, sautéed spinach and finished with soy ginger sherry sauce 29

**Panéed Pecan Trout** Over jasmine rice, Dijon mustard sauce and broccoli 19

## SPECIALTIES

**Famous Steak & Biscuits**<sup>+</sup> Our signature specialty. Seared tenderloin on homemade biscuits. Served with French fries 16

**French Dip**<sup>+</sup> Roasted prime rib, thinly sliced, piled high on a baguette, with horseradish and French fries 17

**Prime Rib Sandwich**<sup>+</sup> Served au jus, with French fries 16

**Stacked Cheeseburger**<sup>+</sup> Twin patties seasoned and seared with pickles, onion and cheese 13

**Steak Burger**<sup>+</sup> Pan-seared, in-house ground steak, Gruyère, caramelized onions, Thousand Island dressing and French fries 13

**Wild Mushroom Meatloaf** Finished with wild mushroom Madeira sauce, garlic mashed potatoes and haricot verts 19

**Rio Pasta** Southwestern spices, peppers and chicken 15

**Bistro Chicken** Panko-crust, parmesan cheese and lemon caper sauce. Served with haricot verts 18

*House, Caesar, Baby Kale or Wedge Salad to accompany your entrée \$6.00*

