

# STONEY RIVER

## APPETIZERS

### MOUNTAIN OF BLEU CHEESE CHIPS

Our potato chips, topped with bleu cheese crumbles and creamy sauce 8.49

### SPINACH AND ARTICHOKE DIP

Chopped spinach and artichokes with Parmesan cream sauce. Warm tortilla chips and our special salsa 9.99

### JACK DANIEL'S® WHISKEY SHRIMP

Jumbo shrimp sauté flamed with Jack Daniel's whiskey and finished with mustard cream sauce. Served on crispy country toast points 10.49

### TEMPURA LOBSTER TAIL

A cold water lobster tail, tempura battered and lightly flash fried served with drawn butter and honey mustard horseradish sauce 15.99

### FRENCHED LAMB CHOPS

With sweet demi-glace and crispy onions 12.99

### TOMATO AND FRESH BUFFALO MOZZARELLA

Crisp bacon and fresh basil with crispy onions and balsamic vinaigrette (seasonal) 8.99

### JUMBO SHRIMP COCKTAIL

Served on a bed of crushed ice with our spicy cocktail sauce 10.99

### JUMBO LUMP CRAB CAKE (STONEY RIVER STYLE)

Warm, fresh jumbo crab (no bread crumbs), served on a bed of lemon caper cream sauce 13.99

## SOUPS / SALADS

### HOUSE SALAD

Mixed salad greens topped with bacon, Jack and cheddar cheese, tomatoes and toasted almonds 4.99

### THE WEDGE

Crisp wedge of Iceberg lettuce, bacon, diced tomatoes and creamy bleu cheese dressing 4.99

### CAESAR SALAD

Romaine lettuce tossed with Parmesan cheese, homemade garlic croutons and Caesar dressing 4.99

### ROASTED ONION SOUP

Roasted caramelized sweet onions finished with a touch of fresh cream cup/bowl-3.99/5.99

### NEW ENGLAND LOBSTER BISQUE

With sherry garnish cup/bowl-4.99/7.99

### DRESSINGS

bleu cheese, honey mustard, ranch, balsamic vinaigrette or raspberry vinaigrette

## LEGENDARY STEAKS

Our steaks are premium, grain-fed Midwestern beef, aged and trimmed by hand.

We serve only center cut portions. Steaks include your choice of potato.

Substitute any fresh vegetable for an additional 1.00

7 OZ CABIN FILET 24.99

10 OZ LODGE FILET 29.99

12 OZ STONEY RIVER LEGENDARY FILET® 33.99

### 7 OZ/10 OZ COFFEE-CURED FILET MIGNON

Cured in our special blend of coffee, brown sugar and molasses, served with Au Gratin potatoes and sautéed green beans 26.99/31.99

12 OZ/16 OZ/20 OZ PRIME RIB 24.99/27.99/30.99 *Limited availability*

14 OZ NEW YORK STRIP STEAK 26.99

10 OZ TOP SIRLOIN STEAK 19.99

14 OZ RIBEYE STEAK 25.99

22 OZ BONE-IN RIBEYE STEAK (COWBOY CUT) 33.99

### TOPPINGS

oscar - 2 oz of jumbo lump crab topped with béarnaise sauce 6.99

choice of bleu cheese or horseradish encrusted 2.99

béarnaise sauce 2.99

## ENTRÉES

### FREE RANGE ROASTED HALF CHICKEN

Infused with a blend of pancetta, rosemary, shallots, garlic and lemon.

Served on a bed of mashed potatoes, sautéed green beans and chicken au jus.

All natural, no steroids 15.99

### PANKO-FRIED SHRIMP

Served with both spicy cocktail sauce, honey mustard horseradish sauce and potato wedges 22.99

### SAUTÉED MOUNTAIN TROUT

Garnished with pecans and capers with a side of green beans 17.99

### SIRLOIN STEAK SALAD

7 oz sirloin steak sliced, baby Bibb lettuce, topped with caramelized pecans, diced tomatoes and creamy bleu cheese dressing 15.99

### DOUBLE CUT PORK CHOP

Orange Pekoe tea brined, chargrilled, basted in a brown sugar and apple cider glaze, served with steamed broccoli and three cheese mac 19.99

### SLICED BEEF TENDERLOIN SANDWICH

Caramelized onions and mushrooms served with fries 15.99

### SZECHUAN SALMON

Seared Asian-inspired marinated salmon, served with Thai rice and sautéed spinach 19.99

### OVERNIGHT BABY BACK RIBS

A full rack of ribs featuring our special BBQ sauce and potato chips 23.99

### BRAISED BONELESS BEEF SHORT RIBS

A well-marbled cut of beef, slow cooked in red wine, barbecue sauce served with asparagus and garlic mashed potatoes 21.99

### PRIME BURGER AND TRUFFLE OIL PARMESAN FRIES

10 oz prime sirloin, topped with your choice of Vermont white cheddar and peppered bacon or Gruyère cheese and caramelized sweet onions 11.99

### HORSERADISH ENCRUSTED CATCH OF THE DAY

Topped with bread crumbs and horseradish, served with caramelized onion mashed potatoes and sautéed green beans 24.99

## TABLE SIDE DISHES Serves two.

SAUTÉED GREEN BEANS 4.99

SAUTÉED SEASONED SPINACH 5.99

SAUTÉED ASPARAGUS 6.99

SAUTÉED MUSHROOMS 5.99

STEAMED BROCCOLI 4.99

CARAMELIZED ONION MASHED POTATOES 3.99

GARLIC MASHED POTATOES 3.99

MASHED CINNAMON SWEET POTATOES 3.99

AU GRATIN POTATOES 3.99

STEAK FRIES 3.99

THREE CHEESE MAC 4.99

SIDE SALAD AND SIDE ITEM WITH SHARED ENTRÉE 8.99



## DESSERT AND WINE MENU SELECTIONS ON REVERSE SIDE

Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

 Indicates Stoney River new items

 Indicates Stoney River signature items



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## DESSERTS

### CAPPUCCINO CRÈME BRÛLÉE

Rich, creamy custard, a caramelized sugar crust with spiced pecans and berries 4.99

### ALMOND-LACED TOP HAT

Two almond-laced cookies with vanilla ice cream, triple sec anglaise and seasonal berries 4.99

### STONEY RIVER FUDGE CAKE

Our original dessert, a blonde brownie with semi-sweet chocolate chunks, chopped pecans, vanilla ice cream and chocolate fudge 6.99

### CLASSIC CHEESECAKE

Seasonal fruit topping 8.99



### TRIPLE-LAYER CHOCOLATE GANACHE CAKE

Chocolate ganache filling made of semi-sweet chocolate melted with heavy cream, served with chilled shot glasses of milk 10.99

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## RED WINES

### CABERNET SAUVIGNON

CANYON ROAD CALIFORNIA 5.5/20

MAIN STREET BY TRINCHERO NORTH COAST 7/26

CHATEAU ST. JEAN CALIFORNIA 8/30

J. LOHR "SEVEN OAKS" PASO ROBLES 9.5/35

HAYMAN & HILL NAPA VALLEY 10.5/38

KENWOOD JACK LONDON SONOMA VALLEY 12.5/46

SIMI ALEXANDER VALLEY 15/52

FREEMARK ABBEY NAPA VALLEY 64

MT. VEEDER NAPA VALLEY 72

STAGS' LEAP WINERY NAPA VALLEY 85

JORDAN SONOMA 92

EPONYMOUS NAPA VALLEY 99

### MERLOT

COASTAL VINES CALIFORNIA 5.5/20

14 HANDS WASHINGTON STATE 7/26

ST. SUPERY NAPA VALLEY 8.5/32

CLOS DU BOIS NORTH COAST 10/36

OBERON NAPA VALLEY 52

FROG'S LEAP NAPA VALLEY 66

ROBERT KEENAN SPRING MOUNTAIN, NAPA 74

### PINOT NOIR

LABOURÉ-ROI LANGUEDOC, FRANCE 9.5/35

MACMURRAY RANCH SONOMA COAST 11/40

ERATH OREGON 12.5/46

LA CREMA SONOMA 13.5/49

BELLE GLOS MEIOMI SONOMA, MONTEREY, SANTA BARBARA 59

FOLEY SANTA RITA HILLS 69

### OTHER REDS

RAVENSWOOD "ZEN OF ZINS" ZINFANDEL CALIFORNIA 7/26

FOLIE À DEUX MÉNAGE À TROIS CALIFORNIA 8/30

LIBERTY SCHOOL SYRAH CENTRAL COAST 8/30

D'ARENBURG "STUMP JUMP" SHIRAZ McLAREN, AUSTRALIA 9/35

GASCON MALBEC MENDOZA, ARGENTINA 8/30

SANCTUARY ZINFANDEL MENDOCINO RIDGE 54

TREANA RED PASO ROBLES 69

FRANCISCAN MAGNIFICAT MERITAGE NAPA VALLEY 82

*Vintages will be confirmed upon request*

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## WHITE WINES

### CHARDONNAY

COASTAL VINES CALIFORNIA 5.5/20

KENWOOD YULUPA CALIFORNIA 7/26

CHATEAU STE. MICHELLE WASHINGTON 8.5/32

KENDALL-JACKSON "VINTNER'S RESERVE" CALIFORNIA 10/36

SONOMA-CUTRER RUSSIAN RIVER VALLEY 12.5/46

DAVIS BYNUM RUSSIAN RIVER VALLEY 14/49

PATZ & HALL SONOMA COAST 59

CAKEBREAD NAPA VALLEY 74

DuMOL RUSSIAN RIVER VALLEY 82

### OTHER WHITES

BERINGER WHITE ZINFANDEL CALIFORNIA 6/22

HOGUE RIESLING COLUMBIA VALLEY, WA 8/30

FREI BROS. SAUVIGNON BLANC RUSSIAN RIVER VALLEY 8/30

NOBILO "ICON" SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND 11/40

ESTANCIA PINOT GRIGIO CALIFORNIA 8/30

BOTTEGA VINAIA PINOT GRIGIO TRENTO, ITALY 11/40

CONUNDRUM WHITE BLEND CALIFORNIA 55

ST. SUPERY VIRTU WHITE MERITAGE NAPA 65

DOMAINE CARNEROS BY TAITTINGER SPARKLING CARNEROS 59

KENWOOD SPARKLING SPLIT SONOMA COUNTY 8

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RESERVE WINE LIST AVAILABLE UPON REQUEST

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**STONEY RIVER**  
LEGENDARY STEAKS

Join the **RED CANOE SOCIETY**  
to receive exclusive offers and Stoney River updates.

**JOIN ONLINE OR WITH YOUR SERVER.**

Ask your server about Stoney River Gift Cards.

Large private banquet rooms available. An 18% gratuity will be added to parties of seven or more.