

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 17
- SPINACH DIP Reggiano cheese, local tortilla chips 13
- TUNA STACK<sup>+</sup> Ahi, avocado, mango, Sriracha aioli, and sesame wontons 16
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17
- STEAK ROLLS Chimichurri, spicy ranch 14
- HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 13

## SOUPS & SALADS

DRESSINGS MADE IN-HOUSE: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette, 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
- BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 11
- THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 11
- CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 11

## ENTRÉE SALADS

- VINE-RIPENED TOMATO SALAD Basil, herb vinaigrette, fresh mozzarella 12
- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 16
- THAI CHICKEN SALAD Roasted peanuts, crispy wontons, honey lime vinaigrette, peanut sauce 16
- STEAK SALAD<sup>+</sup> Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 21
- AHI TUNA SALAD Seared rare, artisan greens, avocado, mango, Asian vinaigrette 20

## FILETS, STEAKS & PRIME RIB

We use only 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. We do not recommend, and will respectfully not guarantee any meat ordered "medium well" or above.

- STEAK FRITES<sup>+</sup> A Brasserie-style New York Strip steak 28
- RIBEYE STEAK<sup>+</sup> 14 oz. 37
- NEW YORK STRIP STEAK<sup>+</sup> 16 oz. 36
- BONE-IN "COWBOY CUT" RIBEYE STEAK<sup>+</sup> 22 oz. 46
- PRIME RIB OF BEEF<sup>+</sup> Aged and slow roasted - Regular cut 12 oz. 30 / Extra cut 16 oz. 35
- COFFEE-CURED FILET MIGNON<sup>+</sup> Cured in our signature blend 10 oz. 40
- CENTER CUT FILET MIGNON<sup>+</sup> Petite cut 35 / Regular cut 40

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.

## SEAFOOD

- FEATURED FISH Selections change daily MKT.
- NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable 27
- PAN-ROASTED COLD WATER SALMON<sup>+</sup> Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 27
- "HONG KONG STYLE" SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 37
- AHI TUNA<sup>+</sup> Pan-seared with soy ginger sherry sauce and sautéed spinach 30
- PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 26

## SPECIALTIES

- FAMOUS STEAK & BISCUITS<sup>+</sup> Our signature specialty. Seared filet on homemade biscuits, parmesan fries 18
- FRENCH DIP<sup>+</sup> Thinly sliced on a toasted baguette with horseradish 18
- PRIME RIB SANDWICH<sup>+</sup> Sliced to order, served au jus 17
- STACKED CHEESEBURGER<sup>+</sup> Two seared patties, pickles, onion and cheese 16
- STEAKHOUSE BURGER<sup>+</sup> Gruyère, caramelized onions, Thousand Island dressing 16
- VEGGIE BURGER<sup>+</sup> Made in-house, topped with Monterey Jack 14
- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22
- BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 23
- RIO PASTA Southwestern spices, peppers and chicken 19

House, Caesar, Baby Kale or Wedge Salad to accompany your entrée \$7.

## SIDES ALL 7

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES ♦ CREAMED SPINACH  
GARLIC WHIPPED POTATOES ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ SAUTÉED ASPARAGUS  
SEASONAL VEGETABLE ♦ SMOKED GOUDA MAC & CHEESE



<sup>+</sup>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.

Please notify your server of any food allergies. Helpful Dining Guidelines can be found at [stoneyriver.com](http://stoneyriver.com).

An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion.

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

FIRESTONE 2017 – Paso Robles 10/35  
CH. ST. MICHELLE “INDIAN WELLS” 2017 –  
Columbia Valley 12/43  
JOSEPH CARR 2017 – Paso Robles 13/47  
QUILT 2017 – Napa Valley 14/51  
AUSTIN HOPE 2018 – Paso Robles 14/51  
THREE RIVERS 2017 – Columbia Valley 40  
ROTH *ESTATE* 2017 – Alexander Valley 45  
STARMONT 2017 – Napa Valley 48  
SEBASTIANI 2016 – Alexander Valley 50  
HONIG 2016 – Napa Valley 60  
HALL 2016 – Napa Valley 65  
NEYERS *NEYERS RANCH* 2016 – Napa Valley 75  
CHATEAU MONTELENA 2017 – Napa Valley 80  
JORDAN 2015 – Alexander Valley 85  
KULETO *ESTATE* 2014 – Napa Valley 90  
CAYMUS VINEYARDS 2018 – Napa Valley 100 (1 LITER)  
CHALK HILL *ESTATE RED* 2016 – Chalk Hill 100  
LANCASTER *ESTATE* 2010 – Alexander Valley 110  
ALTVS 2010 – Napa Valley 110  
MINER “EMILY’S CUVÉE” 2013 – Napa Valley 120  
CADE *HOWELL MOUNTAIN* 2016 – Napa Valley 130  
LEWIS CELLARS 2017 – Napa Valley 135  
SEBASTIANI “CHERRY BLOCK” 2015 – Sonoma Valley 160  
SILVER OAK 2015 – Napa Valley 165  
PAUL HOBBS 2014 – Napa Valley 165  
PLUMPJACK 2016 – Napa Valley 180  
CAYMUS VINEYARDS SPECIAL SELECTION 2014 –  
Napa Valley 240  
MERUS 2012 – Napa Valley 250  
SHAFER *HILLSIDE SELECT* 2012 – Stags Leap District 360

### MERLOT

THE VELVET DEVIL 2018 – Washington State 10/35  
MARKHAM 2017 – Napa Valley 12/43  
COLUMBIA CREST “H3” 2016 – Horse Heaven Hills 36  
SEBASTIANI VINEYARDS 2016 – Sonoma County 40  
WHITEHALL LANE 2015 – Napa Valley 42  
FERRARI-CARANO 2014 – Sonoma County 45  
DUCKHORN VINEYARDS 2017 – Napa Valley 50  
TWOMEY CELLARS 2012 – Napa Valley 70  
PRIDE MOUNTAIN VINEYARDS 2016 – Napa Valley 85  
PLUMPJACK 2016 – Napa Valley 90

### PINOT NOIR

LUCKY STAR 2017 – California 9/31  
ELOUAN 2017 – Oregon 12/43  
CHALK HILL 2018 – Sonoma Coast 13/47  
BÖEN 2017 – Santa Lucia Highlands 14/51  
MEIOMI 2018 – California 38  
LINCOURT 2014 – Sta. Rita Hills 40  
CHALONE *ESTATE* 2015 – Chalone AVA 45  
ARGYLE 2018 – Willamette Valley 48  
FOLEY *ESTATE* 2015 – Sta. Rita Hills 60  
DOMAINE SERENE “YAMHILL CUVÉE” 2016 –  
Willamette Valley 65  
GARY FARRELL 2015 – Russian River Valley 65  
FLOWERS 2016 – Sonoma Coast 75  
BELLE GLOS “DAIRYMAN” 2017 – Russian River Valley 85  
ARGYLE “NUTHOUSE” 2015 – Eola-Amity Hills, Oregon 85  
BERGSTRÖM *SILICE VINEYARD* 2016 – Newberg, Oregon 110  
KOSTA BROWNE 2017 – Russian River Valley 150

### ZINFANDEL

PREDATOR “OLD VINE” 2018 – Lodi 11/39  
SEGHEISIO 2018 – Sonoma County 13/47  
SALDO 2017 – California 40  
BERAN 2014 – Sonoma County 47  
FROG’S LEAP 2016 – Napa Valley 50  
RIDGE *LYTTON SPRINGS* 2016 – Dry Creek Valley 60  
ROBERT BIALE “BLACK CHICKEN” 2016 – Napa Valley 65

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

THE SEEKER MALBEC 2018 – Mendoza, Argentina 9/31  
INDIA INK *BY KULETO* 2016 – Napa Valley 14/51  
DON NICANOR “NIETO SENETINER” MALBEC 2017 –  
Argentina 35  
ROTH *ESTATE* “HERITAGE” 2014 – Sonoma County 45  
NEWTON CLARET 2016 – Napa County 48  
THE PRISONER 2018 – Napa Valley 65  
MARTINELLI *TERRA FELICE* 2012 – Russian River Valley 70

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35  
GRUET BRUT – New Mexico 11/39  
ARGYLE BRUT 2015 – Willamette Valley 40  
DUVAL-LEROY – Reims, France 65  
LOUIS ROEDERER BRUT PREMIER – Reims, France 70  
POL ROGER *RESERVE* – Epernay, France 80  
VEUVE CLICQUOT YELLOW LABEL – Reims, France 85  
DOM PERIGNON BRUT 2008 – France 300

### CHARDONNAY

WENTE *ESTATE GROWN* 2018 – San Francisco Bay 9/31  
LINCOURT “STEEL” 2018 – Sta. Rita Hills 11/39  
CHALK HILL 2018 – Sonoma Coast 12/43  
SEBASTIANI VINEYARDS 2016 – Sonoma County 38  
CHALONE *ESTATE* 2015 – Chalone AVA 40  
NEWTON “SKYSIDE” 2018 – Sonoma County 40  
FOLEY *RANCHO SANTA ROSA* 2013 – Sta. Rita Hills 45  
AU BON CLIMAT 2015 – Santa Barbara County 47  
ZD 2012 – California 50  
ROMBAUER 2018 – Carneros 50  
PATZ & HALL *DUTTON RANCH* 2015 – Sonoma Coast 50  
FRANK FAMILY 2017 – Napa Valley 55  
FERRARI-CARANO *RESERVE* 2014 –  
Carneros, Napa Valley 60  
GARY FARRELL 2013 – Russian River Valley 60  
RAMEY 2013 – Russian River Valley 60  
CAKEBREAD CELLARS 2018 – Napa Valley 70  
FLOWERS 2013 – Sonoma Coast 72  
PLUMPJACK *RESERVE* 2015 – Napa Valley 74  
DARIOUSH “SIGNATURE” 2014 – Napa Valley 80  
SHAFER *RED SHOULDER RANCH* 2014 – Napa Valley 82  
KOSTA BROWNE “ONE SIXTEEN” 2013 –  
Sonoma Coast 85  
LEWIS CELLARS 2017 – Napa Valley 85  
CHALK HILL Estate Bottled 2015 – Chalk Hill 90  
RAMEY *RITCHIE VINEYARD* 2012 – Russian River Valley 100  
ZD *RESERVE* 2013 – Carneros 105  
WEDELL *HILLSIDE VINEYARD* 2010 – Edna Valley 110

### SAUVIGNON BLANC

CLIFFORD BAY 2019 – Marlborough, New Zealand 9/31  
CRAGGY RANGE *TE MUNA ROAD* 2019 –  
Martinborough, New Zealand 13/47  
CHALK HILL *ESTATE BOTTLED* 2018 – Chalk Hill 13/47  
HONIG 2019 – Napa Valley 35  
ROTH *ESTATE* 2013 – Alexander Valley 40  
CAKEBREAD CELLARS 2018 – Napa Valley 45  
MERRY EDWARDS 2015 – Russian River Valley 65

### OTHER WHITES & ROSÉ

MINUTY M ROSÉ 2019 – Côtes de Provence 12/43  
CHATEAU MIRAVAL ROSÉ 2019 –  
Côtes de Provence 12/43  
CAPOSALDO PINOT GRIGIO 2018 – Veneto IGT 10/35  
CH. ST. MICHELLE RIESLING 2017 –  
Columbia Valley 9/31  
FIRESTONE RIESLING 2016 – Santa Ynez Valley 28  
SAINT M RIESLING 2017 – Pfalz, Germany 30

## CLASSIC AMERICAN COCKTAILS

**THE ROCKEFELLER MARTINI 11**  
Grey Goose Vodka or Bombay Sapphire Gin

**SIGNATURE MARTINI 11**  
Belvedere Vodka : Rosemary  
Blue Cheese Jalapeño Olive

**THE BOTANIST 10**  
Roku Gin : Grapefruit : Ginger Ale

**BLUE RIDGE BRAMBLE 9**  
Miller's Gin : Chambord : Lemon

**ONE FINE DAY 10**  
Square One Basil Vodka : La Poire  
Frosted Blackberry

**LEMON DROP MOJITO 11**  
Wheatley Vodka : St~Germain : Mint : Pineapple

**THE DRAPER 11**  
Bulleit Rye Whiskey : Blood Orange : Honey  
Orange Bitters

**ANGEL'S REVENGE 11**  
Angel's Envy Bourbon : Disaronno : Candied Cherry

**GREAT DANE 10**  
Tito's Vodka : Grapefruit : Candied Rim

**THE MATADOR 10**  
El Mayor Blanco Tequila : Lime : Honey

## LOCAL CRAFT DRAFTS \$6

**GRINDHOUSE**  
Ghost River Brewing Co., Cream Ale

**BRASS BELLOWS**  
Meddlesome Brewing Co., Blonde Ale

**TRAFFIC**  
Crosstown Brewing Co., IPA

**GOTTA GET UP TO GET DOWN**  
Wiseacre Brewing Co., Coffee Milk Stout

## OUR WHISK(E)Y LIST

ANGEL'S ENVY 12  
BAKER'S SINGLE BARREL 12  
BASIL HAYDEN'S 11  
BLANTON'S BOURBON 13  
BUFFALO TRACE 9  
COLONEL E.H TAYLOR  
SINGLE BARREL 11  
COLONEL E.H TAYLOR  
AMARANTH 25  
ELMER T. LEE 100 YR. 50\*  
ELMER T. LEE SINGLE BARREL 20\*  
FOUR ROSES SINGLE BARREL 11  
GENTLEMAN JACK 12  
GEORGE T. STAGG 30\*  
HIBIKI HARMONY 13  
HANCOCK RESERVE SINGLE BARREL 25  
ISAAC BOWMAN 13  
KNOB CREEK 10  
MAKER'S MARK 10  
OLD SCOUT 12  
OLD RIP VAN WINKLE 10 YR. 35\*  
VAN WINKLE SPECIAL  
RESERVE 12 YR. 40\*  
PAPPY VAN WINKLE 15 YR.  
FAMILY RESERVE 60\*  
PAPPY VAN WINKLE 20 YR.  
AMILY RESERVE 75\*  
PAPPY VAN WINKLE 23 YR.  
FAMILY RESERVE 100\*  
TOKI WHISKEY 11  
THOMAS H. HANDY SAZERAC  
STRAIGHT RYE 30\*  
TEMPLETON RYE WHISKEY 11  
WILLIAM LARUE WELLER 30\*  
W. H WELLER ANTIQUE 107 20  
W. H WELLER 12 YR. 20\*  
W. H WELLER FULL PROOF 25\*  
WOODFORD RESERVE 10

*\*Limited Availability*