

# STONEY RIVER

## LEGENDARY STEAKS

### Legendary Lunch Menu

Fresh Signature Rolls with Honey Cinnamon Butter

#### Starters

*Choice of one*

##### **Bleu Cheese Potato Chips**

Mountain of house-made chips, topped with creamy sauce and crumbled bleu cheese

##### **San Francisco Spinach Dip**

Creamed spinach and water chestnuts served with parmesan flatbread

#### Entrees

*Choice of two*

##### **Scottish Salmon**

Szechuan Style or “naked”

##### **Lime Chicken**

Grilled and topped with herb demi-glace

##### **Steak Burger**

Pan-seared, in-house ground, Gruyere, caramelized onions and Thousand Island dressing

##### **Thai Chicken Salad**

Mixed greens tossed in a honey lime vinaigrette and topped with peanuts and a Thai peanut sauce

##### **Veggie Burger**

Made in-house, topped with Monterey Jack

##### **Brentwood Sandwich**

Grilled chicken breast with Monterey Jack

#### Vegetables & Potatoes

*Choice of two, served family style*

Au Gratin Potatoes, Garlic Mashed Potatoes, Haricot Verts,  
Broccoli, Southern Slaw

#### Dessert Platter

White Chocolate Cheesecake with Black Cherry Sauce/Chocolate Fudge Cake  
Coffee Service

**\$32 per person\***

\*Two additional charges will be added to your final bill. The first is a 17% banquet gratuity apportioned to the wait staff assigned to your event. The second charge is a 3% event service fee to cover the restaurant's administrative expenses for hosting your event. The event service fee does not represent a tip, gratuity or service charge for the wait staff, service employees or bartenders.



## **Clear Springs Lunch Menu**

Fresh Signature Rolls with Honey Cinnamon Butter

### **Starters**

*Choice of one*

#### **Bleu Cheese Potato Chips**

Mountain of house-made chips, topped with creamy sauce and crumbled bleu cheese

#### **San Francisco Spinach Dip**

Creamed spinach and water chestnuts served with parmesan flatbread

### **Salad**

Stoney River House Salad

### **Entrees**

*Choice of two*

#### **Scottish Salmon**

Szechuan Style or "naked"

#### **Lime Chicken**

Grilled and topped with herb demi-glace

#### **10 oz. Prime Rib**

Midwestern Aged Beef

#### **Medallions of Beef with Béarnaise Sauce**

Two filet medallions with béarnaise sauce

#### **10 oz. New York Strip Steak**

A French brasserie-style steak topped with garlic and Maître'd butter

### **Vegetables & Potatoes**

*Choice of two, served family style*

Au Gratin Potatoes, Garlic Mashed Potatoes, Haricot Verts,  
Broccoli, Southern Slaw

### **Dessert Platter**

White Chocolate Cheesecake with Black Cherry Sauce/Chocolate Fudge Cake  
Coffee Service

**\$42 per person\***

\*Two additional charges will be added to your final bill. The first is a 17% banquet gratuity apportioned to the wait staff assigned to your event. The second charge is a 3% event service fee to cover the restaurant's administrative expenses for hosting your event. The event service fee does not represent a tip, gratuity or service charge for the wait staff, service employees or bartenders.