

STARTERS

BOURBON SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17	CALAMARI Point Judith, RI, classic marinara 19	TEMPURA LOBSTER TAIL Lemon butter 29
DEVILED EGGS Sugar cured bacon, house-made pickle relish 14	STEAK EGG ROLLS Spicy ranch, chimichurri 18	CRAB & LOBSTER DIP Cold water lobster, crab, toasted panko, house-made cheese sauce, warm bread 24
CRAB CAKE Pan seared, roasted red pepper cream sauce, artisan greens 18	TUNA STACK Hawaiian Ahi, avocado, roasted pineapple, sriracha aioli, sesame wontons 19	JUMBO SHRIMP COCKTAIL Old Bay shrimp, cocktail sauce, lemon aioli 20
CRAB STUFFED MUSHROOMS Roasted, lump crabmeat, parmesan cream sauce 19	FAMOUS STEAK & BISCUITS* Seared filet, caramelized onion aioli, house-made biscuits 18	CHILLED SEAFOOD TOWER Ahi tuna poke, jumbo lump crab cocktail, jumbo shrimp cocktail, chilled lobster tail 64

SOUPS & SALADS

House-made dressings: Bleu Cheese, 1000 Island, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP Caramelized onions, crouton, Gruyère 11	HOUSE SALAD Rustic croutons, hard boiled egg, cucumbers, bacon, tomatoes, cheddar 14	SHRIMP LOUIE Tomatoes, avocado, jumbo shrimp, herb vinaigrette, 1000 Island 24
NEW ENGLAND LOBSTER BISQUE Sherry garnish 14	THE WEDGE Bacon, tomatoes, herb vinaigrette, bleu cheese 14	STEAK SALAD* Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 26
	CLASSIC CAESAR SALAD Baby gem, parmesan, rustic croutons 15	



PRIME STEAKS

Hand-selected from the top 3% of beef, for exceptional marbling, tenderness, and rich, buttery flavor.

RIBEYE STEAK* Prime 14 oz. 49	NEW YORK STRIP STEAK* Prime 16 oz. 48
BONE-IN “COWBOY CUT” RIBEYE STEAK* Prime 22 oz. 57	PRIME RIB OF BEEF* Available Friday-Sunday. Prime 12 oz. 44

FILET MIGNON

COFFEE-CURED* Cured in our signature blend 10 oz. 50	CENTER CUT* Petite Cut 7 oz. 43 Regular Cut 10 oz. 49
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ACCOMPANIMENTS

SAUCES	Trio 10	CHEF’S ADDITIONS	SPECIALTY
Truffle Butter	4	Crab Cake	16
Chimichurri	4	Broiled Lobster Tail	24
Au Poivre	4		
Béarnaise	4		
			Oscar Style 12 Lobster Béarnaise 14

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 11

MEDALLIONS OSCAR* Filet medallions, lump crab, Béarnaise, asparagus, whipped potatoes 46	FILET MEDALLIONS & CRAB CAKE* Filet medallions, pan seared crab cake, Dijon mustard sauce, whipped potatoes 44	STEAK FRITES* Certified Angus Beef® sliced hanger steak, Béarnaise, crispy shallots, parmesan fries 36
AHI TUNA Sesame crusted, Sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34	NOLA GRILLED SHRIMP Blackened shrimp, roasted pineapple salsa, sushi rice, asparagus 29	DOUBLE BONE PORK CHOP* Cured in-house, slow roasted, bourbon cherry sauce, whipped potatoes, broccoli 35
PASTA PESCATORE Roasted red pepper cream sauce, crab, shrimp, spinach 29	LOLLIPOP LAMB CHOPS Rosemary, balsamic vinegar, lemon, chimichurri, whipped potatoes 46	BISTRO CHICKEN Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 28
CEDAR PLANK SALMON* Oven roasted Faroe Islands cold water salmon, lemon Dijon butter, whipped potatoes, broccoli (available simply grilled) 34	FRENCH ONION BURGER Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 19	TUSCAN CHICKEN Sautéed, goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 28

FOR THE TABLE

Loaded Baked Potato	10	Whipped Potatoes	10	Cream Corn Brûlée	12
Parmesan Truffle Fries	12	add Caramelized Onions	+2	Steamed Broccoli	10
Potato Wedges	10	Smoked Gouda Mac & Cheese	12	Creamed Spinach	12
Au Gratin Potatoes	12	add Lobster	+10	Sautéed Asparagus	12
		Crispy Bacon Brussels Sprouts	12		

+These items may be cooked to order. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please notify your server of any food allergies. Some items served at this establishment may contain imported seafood. Ask for more information. An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion. Helpful Dining Guidelines can be found at stoneyriver.com.

WINES WE LOVE & DRINK

CHALK HILL – Russian River Valley 14/54
HONIG SAUVIGNON BLANC – Napa Valley 14/54
AIX ROSÉ – Coteaux d'Aix-en-Provence, France 15/58
ROMBAUER CHARDONNAY – Carneros 75
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –
 Â Reims, France 125
AUSTIN HOPE CABERNET SAUVIGNON –
 Paso Robles (*liter bottle*) 18/88
BÖEN *BY BELLE GLOS* PINOT NOIR – California 14/54
8 YEARS IN THE DESERT *BY ORIN SWIFT* ZINFANDEL –
 California 16/62
CHAPPELLET ‘SIGNATURE’ CABERNET SAUVIGNON –
 Napa Valley 125
ENROUTE ‘LES POMMIERS’ PINOT NOIR –
 Russian River Valley 82

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 12/46
MUMM NAPA ‘BRUT PRESTIGE’ – California 13/50
GLORIA FERRER ROSÉ – Carneros 14/54
DELAMOTTE BRUT – France 85
VEUVE CLICQUOT YELLOW LABEL – Â Reims, France 125

CHARDONNAY

MER SOLEIL SILVER ‘UNOAKED’ – Monterey 12/46
CHALK HILL – Russian River Valley 14/54
LOUIS LATOUR ‘GRAND ARDECHE’ – France 15/58
LINCOURT ‘STEEL’ – Sta. Rita Hills 40
WENTE *ESTATE GROWN* – San Francisco Bay 46
J. LOHR ‘ARROYO VISTA’ – Monterey County 48
SEBASTIANI – North Coast 50
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 55
ROMBAUER – Carneros 75
FLOWERS – Sonoma Coast 100

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 13/50
HONIG – Napa Valley 14/54
KIM CRAWFORD – New Zealand 42
CRAGGY RANGE *TE MUNA* –
 Martinborough, New Zealand 50
CAKEBREAD CELLARS – Napa Valley 60

OTHER WHITES & ROSÉ

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
AIX ROSÉ – Coteaux d'Aix-en-Provence, France 15/58
DR. LOOSEN ‘DR. L’ RIESLING – Mosel, Germany 12/46
LUCIEN ALBRECHT *RESERVE* RIESLING –
 Alsace, France 13/50
BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 12/46
TOMMASI ‘LE ROSSE’ PINOT GRIGIO –
 Veneto, Italy 13/50
EROICA RIESLING – Columbia Valley 50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 54
JERMANN PINOT GRIGIO – Venezie Giulia, Italy 57

RED WINES

CABERNET SAUVIGNON

THREADCOUNT *BY QUILT* – California 12/46
ST. FRANCIS – Sonoma County 16/62
AUSTIN HOPE – Paso Robles (*liter bottle*) 18/88
DAOU – Paso Robles 58
MT. VEEDER – Napa Valley 65
QUILT – Napa Valley 68
HONIG – Napa Valley 82
SEQUOIA GROVE – Rutherford, Napa Valley 87
HALL – Napa Valley 90
GROTH – Oakville, Napa Valley 95
ROUND POND – Rutherford, Napa Valley 105
JORDAN – Alexander Valley 115
PAPILLON *BY ORIN SWIFT* – Napa Valley 130
CAYMUS VINEYARDS – Napa Valley 135
SILVER OAK – Napa Valley 195
CAYMUS SPECIAL SELECTION – Rutherford 235
HEITZ CELLAR *MARTHA’S VINEYARD* – Napa Valley 375

MERLOT

J. LOHR ‘LOS OSOS’ – Paso Robles 12/46
MARKHAM ‘SIX STACK’ – North Coast 14/54
SWANSON – Napa Valley 50
FROG’S LEAP – Rutherford, Napa Valley 72
DUCKHORN VINEYARDS – Napa Valley 95

PINOT NOIR

BÖEN *BY BELLE GLOS* – California 14/54
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 15/58
SIDURI – Willamette Valley 16/62
BELLE GLOS *CLARK AND TELEPHONE* – Santa Barbara 70
ETUDE *GRACE BENOIST RANCH* – Carneros 75
ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
BELLE GLOS ‘DAIRYMAN’ – Russian River Valley 92
PENNER-ASH – Willamette Valley 100
FLOWERS – Sonoma Coast 105

ZINFANDEL

SALDO – California 15/58
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 16/62
JOEL GOTT – California 46
KLINKERBRICK ‘OLD VINES’ – Lodi 54

OTHER INTERESTING REDS

ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 12/46
DECOY RED BLEND *BY DUCKHORN* –
 Sonoma County 15/58
PENFOLDS ‘BIN 28’ SHIRAZ – Australia 17/66
ABSTRACT *BY ORIN SWIFT* – California 62
THE PRISONER RED BLEND – California 80
CAYMUS-SUISUN ‘GRAND DURIF’ PETIT SYRAH –
 Suisun Valley, California 100

Corkage fee, \$25

STONEY RIVER®
STEAKHOUSE AND GRILL

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BRUNCH FEATURES

LOBSTER AVOCADO TOAST 24

Cold water Maine lobster, Hass avocado, whole grain toast, over easy eggs, parmesan encrusted tomatoes

FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, hollandaise, country potatoes

SMOKED SALMON BENEDICT 17

Smoked salmon, over easy eggs, English muffin, hollandaise, country potatoes

CRISPY CHICKEN AND WAFFLE 16

(Available with Hot Chicken)

Thick-cut bacon, pure maple syrup

RED VELVET WAFFLE 15

Thick-cut bacon, pure maple syrup

SHRIMP AND GRITS 24

Jumbo Cajun sautéed shrimp, Worcestershire cream reduction, bacon, cheese grits

BRUNCH BURGER* 20

Stacked steak burger, cheese, applewood smoked bacon, over easy egg, local brioche, country potatoes

STONEY RIVER BREAKFAST SKILLET 18

Scrambled eggs, thick-cut bacon, cheddar cheese, hollandaise, country potatoes, green onions, multigrain toast

SIDES

Country potatoes • Cheese grits

BRUNCH COCKTAILS

BLOODY MARY 8

Bold spices, vodka, rosemary

WHITE SANGRIA 8

Sauvignon Blanc, St~Germain, Tuaca

RED SANGRIA 8

Pinot Noir, brandy, fruit juices

BREAKFAST MARTINI 8

Vodka, orange marmalade, fresh citrus

MIMOSA 8

Fresh squeezed orange juice, Prosecco

BELLINI 8

Fresh peach, Prosecco

CARAFES TO SHARE 20

Mimosa or Bellini