

# STONEY RIVER®

STEAKHOUSE AND GRILL

## STARTERS

### BOURBON SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 17

### DEVILED EGGS

Sugar cured bacon, house-made pickle relish 14

### CRAB CAKE

Pan seared, roasted red pepper cream sauce, artisan greens 18

### CRAB STUFFED MUSHROOMS

Roasted, lump crabmeat, parmesan cream sauce 19

### CALAMARI

Point Judith, RI, classic marinara 19

### STEAK EGG ROLLS

Spicy ranch, chimichurri 18

### TUNA STACK

Hawaiian Ahi, avocado, roasted pineapple, sriracha aioli, sesame wontons 19

### FAMOUS STEAK & BISCUITS\*

Seared filet, caramelized onion aioli, house-made biscuits 18

### TEMPURA LOBSTER TAIL

Lemon butter 29

### CRAB & LOBSTER DIP

Cold water lobster, crab, toasted panko, house-made cheese sauce, warm bread 24

### JUMBO SHRIMP COCKTAIL

Old Bay shrimp, cocktail sauce, lemon aioli 20

### 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

### NEW ENGLAND LOBSTER BISQUE

Sherry garnish 14

### HOUSE SALAD

Rustic croutons, hard boiled egg, cucumbers, bacon, tomatoes, cheddar 14

### THE WEDGE

Bacon, tomatoes, herb vinaigrette, bleu cheese 14

### CLASSIC CAESAR SALAD

Baby gem, parmesan, rustic croutons 15

### SHRIMP LOUIE

Tomatoes, avocado, jumbo shrimp, herb vinaigrette, 1000 Island 24

### STEAK SALAD\*

Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 26



## 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

## ACCOMPANIMENTS

### SAUCES *Trio 10*

Truffle Butter 4  
Chimichurri 4  
Au Poivre 4  
Béarnaise 4

### CHEF'S ADDITIONS

Crab Cake 16  
Broiled Lobster Tail 24

### SPECIALTY

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

### AHI TUNA

Sesame crusted, Sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34

### PASTA PESCATORE

Roasted red pepper cream sauce, crab, shrimp, spinach 29

### CEDAR PLANK SALMON\*

Oven roasted Faroe Islands cold water salmon, lemon Dijon butter, whipped potatoes, broccoli (available simply grilled) 34

### FILET MEDALLIONS & CRAB CAKE\*

Filet medallions, pan seared crab cake, Dijon mustard sauce, whipped potatoes 44

### NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa, sushi rice, asparagus 29

### LOLLIPOP LAMB CHOPS

Rosemary, balsamic vinegar, lemon, chimichurri, whipped potatoes 46

### FRENCH ONION BURGER

Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 19

### STEAK FRITES\*

Certified Angus Beef® sliced hanger steak, Béarnaise, crispy shallots, parmesan fries 36

### DOUBLE BONE PORK CHOP\*

Cured in-house, slow roasted, bourbon cherry sauce, whipped potatoes, broccoli 35

### BISTRO CHICKEN

Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 28

### TUSCAN CHICKEN

Sautéed, goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 28

## FOR THE TABLE

Loaded Baked Potato 10  
Parmesan Truffle Fries 12  
Potato Wedges 10  
Au Gratin Potatoes 12

Whipped Potatoes 10  
add Caramelized Onions +2  
Smoked Gouda Mac & Cheese 12  
add Lobster +10  
Crispy Bacon Brussels Sprouts 12

Cream Corn Brûlée 12  
Steamed Broccoli 10  
Creamed Spinach 12  
Sautéed Asparagus 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

	6oz	9oz	BTL
CHALK HILL CHARDONNAY – Russian River Valley	14	18	54
HONIG SAUVIGNON BLANC – Napa Valley	14	18	54
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	19	58
ROMBAUER CHARDONNAY – Carneros			75
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France			125
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle)	18	22	88
BÖEN BY BELLE GLOS PINOT NOIR – California	14	18	54
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California	16	20	62
CHAPPELLET 'SIGNATURE' CABERNET SAUVIGNON – Napa Valley			125
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley			82

## WHITE WINES

	6oz	9oz	BTL
<b>CHAMPAGNE &amp; SPARKLING</b>			
LA MARCA PROSECCO – DOC Veneto	12	16	46
MUMM NAPA 'BRUT PRESTIGE' – California	13	17	50
GLORIA FERRER ROSÉ – Carneros	14	18	54
DELAMOTTE BRUT – France			85
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France			125

### CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey	12	16	46
CHALK HILL – Russian River Valley	14	18	54
LOUIS LATOUR 'GRAND ARDECHE' – France	15	19	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	17	50
HONIG – Napa Valley	14	18	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	18	54
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	19	58
DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany	12	16	46
LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France	13	17	50
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy	12	16	46
TOMMASI 'LE ROSSE' PINOT GRIGIO – Veneto, Italy	13	17	50
EROICA RIESLING – Columbia Valley			50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy			54
JERMANN PINOT GRIGIO – Venezie Giulia, Italy			57

## RED WINES

	6oz	9oz	BTL
<b>CABERNET SAUVIGNON &amp; CABERNET BLENDS</b>			
THREADCOUNT BY QUILT – California	12	16	46
ST. FRANCIS – Sonoma County	16	20	62
AUSTIN HOPE – Paso Robles (liter bottle)	18	22	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	16	46
MARKHAM 'SIX STACK' – North Coast	14	18	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	18	54
ARGYLE 'BLOOMHOUSE' – Willamette Valley	15	19	58
SIDURI – Willamette Valley	16	20	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	19	58
8 YEARS IN THE DESERT BY ORIN SWIFT – California	16	20	62
JOEL GOTT – California			46
KLINKERBRICK 'OLD VINES' – Lodi			54

### OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina	12	16	46
DECOY RED BLEND BY DUCKHORN – Sonoma County	15	19	58
PENFOLDS 'BIN 28' SHIRAZ – Australia	17	21	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.

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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