

STARTERS

STEAK EGG ROLLS Spicy ranch, chimichurri 18 CALAMARI Point Judith, RI, classic marinara 19 BOURBON SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 18 CRAB & LOBSTER DIP Cold water lobster, crab, toasted panko, house-made cheese sauce, warm bread 24	GRILLED SEAFOOD PLATTER Lobster tail, jumbo shrimp, scallops, chili crisp, warm bread 58 CHILLED SEAFOOD TOWER Ahi tuna poke, jumbo lump crab cocktail, jumbo shrimp cocktail, chilled lobster tail 64 JUMBO SHRIMP COCKTAIL Old Bay shrimp, cocktail sauce, lemon aioli 22	DEVILED EGGS Sugar cured bacon, house-made pickle relish 14 TUNA STACK Hawaiian Ahi, avocado, roasted pineapple, sriracha aioli, sesame wontons 19 CRAB CAKE Pan seared, roasted red pepper cream sauce, artisan greens 18 CRAB STUFFED MUSHROOMS Lump crabmeat, parmesan cream sauce 19
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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	STEAK SALAD* Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 26 THE WEDGE Bacon, tomatoes, herb vinaigrette, bleu cheese 14	HOUSE SALAD Rustic croutons, hard boiled egg, cucumbers, bacon, tomatoes, cheddar 14 CLASSIC CAESAR SALAD Parmesan, rustic croutons 14
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CERTIFIED ANGUS BEEF

PRIME

PRIME STEAKS

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

RIBEYE STEAK*

Prime 14 oz. 51

NEW YORK STRIP STEAK*

Prime 16 oz. 52

BONE-IN "COWBOY CUT" RIBEYE STEAK*

Prime 24 oz. 59

PRIME RIB OF BEEF*

Available Thursday-Sunday
Prime 12 oz. 46

FILET MIGNON

COFFEE-CURED*

Cured in our signature blend
10 oz. 52

CENTER CUT*

Petite Cut 7 oz. 45
Regular Cut 10 oz. 51

ACCOMPANIMENTS

SAUCES	Trio 10	CHEF'S ADDITIONS	SPECIALTY
Truffle Butter	4	Crab Cake 16	Blue Cheese Encrusted 4
Chimichurri	4	Sea Scallops 24	Oscar Style 12
Au Poivre	4	Broiled Lobster Tail 24	Bourbon Shrimp 14
Béarnaise	4	Tempura Lobster Tail 25	Lobster Béarnaise 14

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 11

FAROE ISLANDS CEDAR PLANK SALMON* Lemon Dijon butter, whipped potatoes, broccoli (available simply grilled) 34 NEW ENGLAND SEA SCALLOPS Wild mushroom risotto, lemon butter 44 NOLA GRILLED SHRIMP Roasted pineapple salsa, sushi rice, asparagus 29 AHI TUNA Sesame crusted, Sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34 PASTA PESCATORE Roasted red pepper cream sauce, crab, shrimp, spinach 31	FILET MEDALLIONS & CRAB CAKE* Roasted red pepper cream sauce, whipped potatoes 46 FILET MEDALLIONS & LOBSTER* Broiled tail, whipped potatoes 58 FILET MEDALLIONS OSCAR* Classic style, whipped potatoes 48 LOLLIPOP LAMB CHOPS Chimichurri, whipped potatoes 46 BONE-IN PORK CHOP* Bourbon cherry sauce, whipped potatoes, broccoli 35	STEAK FRITES* Certified Angus Beef® Prime butcher's cut, Béarnaise, crispy shallots, parmesan fries 38 BISTRO CHICKEN Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 28 FAMOUS STEAK & BISCUITS* Seared filet, caramelized onion aioli, house-made biscuit, steakhouse potato wedges 28 TUSCAN CHICKEN Goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 28 FRENCH ONION BURGER Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 19
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FOR THE TABLE

Proudly using beef tallow, delivering a cleaner, superior crispness.

Parmesan Truffle Fries	12	Whipped Potatoes	10	Cream Corn Brûlée	12
Au Gratin Potatoes	12	Caramelized Onion Whipped Potatoes	12	Creamed Spinach	12
Steakhouse Potato Wedges	10	Smoked Gouda Mac & Cheese	12	Sautéed Wild Mushrooms	12
Loaded Baked Potato	10	Lobster Mac & Cheese	22	Steamed Broccoli	10
Wild Mushroom Risotto	12	Roasted Brussels Sprouts & Bacon	12	Sautéed Asparagus	12

Proudly serving Coca-Cola® products.

+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	19	55
HONIG SAUVIGNON BLANC – Napa Valley	15	20	59
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	20	59
ROMBAUER CHARDONNAY – Carneros			78
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France			125
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles		(liter bottle)	19 26 96
BÖEN <i>BY BELLE GLOS</i> PINOT NOIR – California	14	19	55
8 YEARS IN THE DESERT <i>BY ORIN SWIFT</i> ZINFANDEL – California		17 23	68
CAYMUS VINEYARDS CABERNET SAUVIGNON – Napa Valley			135
ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley			85

WHITE WINES

	6oz	9oz	BTL
CHAMPAGNE & SPARKLING			
LA MARCA PROSECCO – DOC Veneto	13	17	50
MUMM NAPA ‘BRUT PRESTIGE’ – California	14	19	55
GLORIA FERRER ROSÉ – Carneros	14	19	55
DELAMOTTE BRUT – France			85
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France			125

CHARDONNAY

MER SOLEIL SILVER ‘UNOAKED’ – Monterey	13	17	50
CHALK HILL – Russian River Valley	14	19	55
LOUIS LATOUR ‘GRAND ARDECHE’ – France	15	20	59
LINCOURT ‘STEEL’ – Sta. Rita Hills			45
WENTE <i>ESTATE GROWN</i> – San Francisco Bay			50
J. LOHR ‘ARROYO VISTA’ – Monterey County			52
SEBASTIANI – North Coast			54
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills			58
ROMBAUER – Carneros			78
FLOWERS – Sonoma Coast			100

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand	13	17	50
HONIG – Napa Valley	15	20	59
KIM CRAWFORD – New Zealand			45
CRAGGY RANGE <i>TE MUNA</i> – Martinborough, New Zealand			52
CAKEBREAD CELLARS – Napa Valley			64

OTHER WHITES & ROSÉ

CHATEAU MIRAVAL ROSÉ – Côtes de Provence	14	19	55
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	20	59
DR. LOOSEN ‘DR. L’ RIESLING – Mosel, Germany	13	17	50
LUCIEN ALBRECHT <i>RESERVE</i> RIESLING – Alsace, France		14 19	55
BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy	13	17	50
TOMMASI ‘LE ROSSE’ PINOT GRIGIO – Veneto, Italy		14 19	55
EROICA RIESLING – Columbia Valley			52
MARCO FELLUGA PINOT GRIGIO – Collio, Italy			56
JERMANN PINOT GRIGIO – Venezie Giulia, Italy			59

RED WINES

	6oz	9oz	BTL
CABERNET SAUVIGNON & CABERNET BLENDS			
THREADCOUNT <i>BY QUILT</i> – California	13	17	50
ST. FRANCIS – Sonoma County	16	22	64
AUSTIN HOPE – Paso Robles	(liter bottle)	19 26	96
DAOU – Paso Robles			59
MT. VEEDER – Napa Valley			65
QUILT – Napa Valley			68
HONIG – Napa Valley			88
SEQUOIA GROVE – Rutherford, Napa Valley			90
HALL – Napa Valley			95
GROTH – Oakville, Napa Valley			98
ROUND POND – Rutherford, Napa Valley			105
JORDAN – Alexander Valley			115
PAPILLON <i>BY ORIN SWIFT</i> – Napa Valley			130
CAYMUS VINEYARDS – Napa Valley			135
SILVER OAK – Napa Valley			195
CAYMUS SPECIAL SELECTION – Rutherford			235
HEITZ CELLAR <i>MARTHA’S VINEYARD</i> – Napa Valley			375

MERLOT

J. LOHR “LOS OSOS” – Paso Robles	13	17	50
MARKHAM ‘SIX STACK’ – North Coast	14	19	55
SWANSON – Napa Valley			55
FROG’S LEAP – Rutherford, Napa Valley			78
DUCKHORN VINEYARDS – Napa Valley			95

PINOT NOIR

BÖEN <i>BY BELLE GLOS</i> – California	14	19	55
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley	15	20	59
SIDURI – Willamette Valley	17	23	68
BELLE GLOS <i>CLARK AND TELEPHONE</i> – Santa Barbara			70
ETUDE <i>GRACE BENOIST RANCH</i> – Carneros			75
ENROUTE ‘LES POMMIERS’ – Russian River Valley			85
BELLE GLOS ‘DAIRYMAN’ – Russian River Valley			97
PENNER-ASH – Willamette Valley			100
FLOWERS – Sonoma Coast			105

ZINFANDEL

SALDO – California	15	20	59
8 YEARS IN THE DESERT <i>BY ORIN SWIFT</i> – California	17	23	68
JOEL GOTT – California			46
KLINKERBRICK ‘OLD VINE’ – Lodi			55

OTHER INTERESTING REDS

ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina	13	17	50
DECOY RED BLEND <i>BY DUCKHORN</i> – Sonoma County		15 20	59
PENFOLDS ‘BIN 28’ SHIRAZ – Australia	17	23	68
ABSTRACT <i>BY ORIN SWIFT</i> – California			70
THE PRISONER RED BLEND – California			80
CAYMUS-SUISUN ‘GRAND DURIF’ PETIT SYRAH – Suisun Valley, California			100

Corkage fee, \$25.

COCKTAILS

THE ROCKEFELLER MARTINI 15

Grey Goose Vodka or Bombay Sapphire Gin : Olives or Twist

JACKSON OLD FASHIONED 15

Bulleit Bourbon : Sweet Vermouth : Candied Cherry

THE MATADOR 14

Pantalones Blanco Tequila : Lime : Honey

LEMON DROP MOJITO 13

Tito's Handmade Vodka : St~Germain : Mint : Pineapple

NEGRONI 14

Hendrick's Gin : Sweet Vermouth : Campari

THE DRAPER 15

Knob Creek Rye Whiskey : Blood Orange Honey : Orange Bitters

GREAT DANE 13

Wheatley Vodka : Fresh Grapefruit Juice : Lemon : Candied Rim

DOUBLE H WALNUT OLD FASHIONED 15

Elijah Craig Private Barrel Select : Maple Syrup

Black Walnut Bitters : Regan's Orange Bitters

PROSECCO SPRITZER 13

Sparkling Wine : St~Germain : Lemon

SPARKLING PALOMA 13

Corazón Blanco Tequila : Gran Gala : Fever-Tree Sparkling Pink Grapefruit

ANGEL'S REVENGE 15

Angel's Envy Bourbon : Disaronno : Candied Cherry

MOCKTAILS

MR. WONDERFUL 11

Pom Wonderful Pomegranate Juice : Blackberry

Lime Juice : Fever-Tree Club Soda

PEACH MOCKGRIA 11

Peach Purée : Cranberry Juice : Orange Juice

Pom Wonderful Pomegranate Juice

ROSEBERRY MULE 11

Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer

FRENCH 86'D 11

Lemon Juice : Regan's Orange Bitters : Fever-Tree Club Soda

Olives and Candied Cherries by Filthy Food.

WHISKEY

1792 SMALL BATCH	10
ANGEL'S ENVY RYE	20
BAKER'S SINGLE BARREL	15
BASIL HAYDEN	11
BASIL HAYDEN RYE	15*
BLADE & BOW	12
BLANTON'S	25*
BUFFALO TRACE	10
BULLEIT	10
BULLEIT RYE	10
CALUMET FARM	13
ELIJAH CRAIG SMALL BATCH	10
FOUR ROSES SMALL BATCH	12
FOUR ROSES SINGLE BARREL	12
GEORGE T. STAGG	75*
JEFFERSON'S	11
KING OF KENTUCKY	75*
KNOB CREEK SMALL BATCH 9 YR.	10
MAKER'S MARK	10*
MICHTER'S US-1	11*
MICHTER'S AMERICAN BLEND	12
PEERLESS BOURBON	20
PEERLESS RYE	22
REBEL YELL SINGLE BARREL 10 YR.	25
ROCK HILL FARMS	45*
SAZERAC RYE	15*
WELLER SPECIAL RESERVE	13*
WHISTLEPIG 10 YR.	16*
WILLET POT STILL RESERVE	13
WILLETT FAMILY ESTATE BOTTLED RYE	11
WOODFORD RESERVE	10
WOODFORD RESERVE MASTER'S COLLECTION ROTATION	35*
WOODFORD DOUBLE OAK	12

*Ask your server or bartender for our
additional Whisk(e)y List!*

**Limited Availability.*

Add \$2.00 for rocks or neat pours and \$3.00 for an up pour.

COCKTAILS

MINT DAISY 14

Absolut Vanilia Vodka : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 14

Espresso : Absolut Vanilia Vodka : Frangelico

LADY GODIVA 13

Hubbard & Cravens Coffee : Grand Marnier
Mozart Cream Chocolate Liqueur

THE CLASSIC 13

Hubbard & Cravens Coffee : Frangelico
Bailey's : Grand Marnier

COGNAC & BRANDY

REMY MARTIN VSOP 14

COURVOISIER XO 21

REMY MARTIN XO 52

PORTS

SANDEMAN 'FOUNDER'S RESERVE' 8

TAYLOR FLADGATE 10

SANDEMAN'S 20 YR. TAWNY 13

GRAHAMS 30 YR. TAWNY 26

CRÈME BRÛLÉE...14

Rich, creamy white chocolate custard with a caramelized sugar crust and fresh berries

Suggested Pairing:

A Shot in the Dark 14

FOUR LAYER CHOCOLATE GANACHE CAKE...15

With Tillamook vanilla ice cream and hot fudge

Suggested Pairing:

Sandeman's 20 yr. Tawny Port 13

CARROT CAKE...16

Triple-layered, vanilla bean cream cheese icing with chopped pecans and caramel

Suggested Pairing:

The Classic 13

CHEF'S SELECTION...AQ

Seasonal favorite recommended tableside

Ask your server about a "Suggested Pairing"

BAR MENU

STACKED CHEESEBURGER⁺ 19

Two seared patties, pickles, onion, cheese, parmesan fries

PHILLY CHEESESTEAK⁺ 24

Thinly sliced ribeye, sautéed green peppers, onions, Monterey Jack cheese, signature cheese sauce, seasoned parmesan fries

BEEF TENDERLOIN SANDWICH⁺ 28

Horseradish sauce, caramelized onions, arugula, parmesan fries

PANEED CHICKEN SANDWICH 19

Gruyère, caramelized onion aioli, arugula, roma tomatoes, parmesan fries

SHRIMP LOUIE 24

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

FRENCH DIP⁺ 25

Shaved prime rib, baguette, horseradish, parmesan fries
(Available Thursday-Sunday)