

# 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.

- |  |  |
|--|--|
| <b>RIBEYE STEAK*</b><br>Prime 14 oz. 49                      | <b>NEW YORK STRIP STEAK*</b><br>Prime 16 oz. 48                          |
| <b>BONE-IN "COWBOY CUT" RIBEYE STEAK*</b><br>Prime 22 oz. 57 | <b>PRIME RIB OF BEEF*</b><br>Available Friday-Sunday.<br>Prime 12 oz. 44 |

### FILET MIGNON

- |   |  |
|---|--|
| <b>COFFEE-CURED*</b><br>Cured in our signature blend<br>10 oz. 50 | <b>CENTER CUT*</b><br>Petite Cut 7 oz. 43<br>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
- 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 | 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

ROMBAUER CHARDONNAY – Carneros 18/70  
HONIG SAUVIGNON BLANC – Napa Valley 15/58  
AIX ROSÉ – Coteaux d'Aix-En-Provence AOP 15/58  
FLOWERS CHARDONNAY – Sonoma Coast 95  
DUVAL-LEROY CHAMPAGNE – Reims, France 90  
AUSTIN HOPE CABERNET SAUVIGNON –  
Paso Robles (*liter bottle*) 18/88  
BÖEN BY BELLE GLOS PINOT NOIR – California 14/54  
THE PRISONER RED BLEND – California 18/70  
FAUST CABERNET SAUVIGNON – Napa Valley 90  
JOSEPH FAIVELEY BURGUNDY – Burgundy, France 55  
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  
DUVAL-LEROY – Reims, France 90  
PERRIER-JOUËT – Épernay, France 100  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 120  
DOM PERIGNON – France 475

### CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46  
CHALK HILL – Russian River Valley 14/54  
LOUIS LATOUR 'GRAND ARDECHE' – France 15/58  
ROMBAUER – Carneros 18/70  
ST. FRANCIS – Sonoma County 42  
FRANK FAMILY – Carneros 68  
PATZ & HALL ESTATE – Sonoma Coast 75  
GRGICH HILLS ESTATE GROWN – Napa Valley 85  
CAKEBREAD CELLARS – Napa Valley 88  
CHALK HILL ESTATE BOTTLED – Chalk Hill 90  
CHATEAU MONTELENA – Napa Valley 120  
KISLER – Sonoma Mountains 145

### SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 13/50  
HONIG – Napa Valley 15/58  
ELIZABETH SPENCER 'SPECIAL CUVEE' – Mendocino 35  
CRAGGY RANGE *TE MUNA* – New Zealand 50  
ROMBAUER – Napa Valley 55  
BLANK STARE BY ORIN SWIFT – California 60  
MERRY EDWARDS – Russian River Valley 85

### 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

Corkage fee, \$25

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## RED WINES

### CABERNET SAUVIGNON & CABERNET BLENDS

THREADCOUNT BY QUILT – California 12/46  
DAOU – Paso Robles 15/58  
ST. FRANCIS – Sonoma County 16/62  
AUSTIN HOPE – Paso Robles (*liter bottle*) 18/88  
FRANK FAMILY – Napa Valley 80  
FAUST – Napa Valley 90  
HONIG – Napa Valley 92  
JORDAN – Alexander Valley 105  
CAYMUS VINEYARDS – Napa Valley 130  
PAPILLON BY ORIN SWIFT – Napa Valley 140  
STAG'S LEAP 'ARTEMIS' – Napa Valley 155  
JOSEPH PHELPS – Napa Valley 165  
PAUL HOBBS – Napa Valley 168  
DARIOUSH 'SIGNATURE' – Napa Valley 170  
CHIMNEY ROCK – Stags Leap District, Napa Valley 175  
NICKEL & NICKEL STATE RANCH – Yountville AVA 180  
CAIN FIVE – Spring Mountain District, Napa Valley 205  
SILVER OAK – Napa Valley 275  
CAYMUS 'SPECIAL SELECTION' – Napa Valley 350  
DOMINUS ESTATE – Napa Valley 550  
JOSEPH PHELPS INSIGNIA – Napa Valley 575

### BURGUNDY & BORDEAUX

MOUTON CADET CUVÉE HÉRITAGE –  
Bordeaux, France 14/54  
JOSEPH FAIVELEY – Burgundy, France 55  
CHÂTEAU LÈCUYER – Bordeaux, France 85  
DOMAINE FAIVELEY GEVREY-CHAMBERTIN  
'VIEILLES VIGNES' – Burgundy, France 100  
CHÂTEAU DE PEZ 'SAINT-ESTEPHE' – Bordeaux, France 110

### MERLOT

J. LOHR "LOS OSOS" – Paso Robles 13/50  
MARKHAM 'SIX STACK' – North Coast 14/54  
DUCKHORN – Napa Valley 90

### PINOT NOIR

BÖEN BY BELLE GLOS – California 14/54  
ARGYLE 'BLOOMHOUSE' – Willamette Valley 15/58  
SIDURI – Willamette Valley 16/62  
GARY FARRELL – Russian River Valley 65  
BELLE GLOS "DAIRYMAN" – Russian River Valley 75  
ENROUTE 'LES POMMIERS' – Russian River Valley 82  
SLANDER BY ORIN SWIFT – California 85  
GOLDENEYE – Anderson Valley 90  
DOMAINE SERENE "YAMHILL CUVEE" – Willamette Valley 92  
FLOWERS – Sonoma Coast 98  
KOSTA BROWN – Sta. Rita Hills 160

### ZINFANDEL

SALDO – California 14/54  
GREEN & RED CHILES CANYON ESTATE – Napa Valley 60  
ROMBAUER – California 70  
8 YEARS IN THE DESERT BY ORIN SWIFT – California 75

### OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50  
PENFOLDS 'BIN 28' SHIRAZ – Australia 16/62  
THE PRISONER RED BLND – California 18/70  
VILLA ANTINORI 'CHIANTI CLASSICO RISERVA' –  
Tuscany 65  
II BRUCIATO BOLGHERI SUPER TUSCAN – Tuscany, Italy 68  
MOLLYDOOKER BLUE 'EYED BOY' SHIRAZ – Australia 90  
ANTINORI BRUNELLO DI MONTALCINO  
'PIAN DELLE VIGNE' – Montalcino, Italy 135  
ANTINORI TIGNANELLO SUPER TUSCAN –  
Tuscany, Italy 260

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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