

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
ROMBAUER CHARDONNAY – Carneros	18	22	70
HONIG SAUVIGNON BLANC – Napa Valley	15	19	58
AIX ROSÉ – Coteaux d'Aix-En-Provence AOP	15	19	58
DUVAL-LEROY CHAMPAGNE – Reims, France			90
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle)	18	22	88
BÖEN BY BELLE GLOS PINOT NOIR – California	14	18	54
THE PRISONER RED BLEND – California	18	22	70
FAUST CABERNET SAUVIGNON – Napa Valley			90
JOSEPH FAIVELEY BURGUNDY – Burgundy, France			55
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley			82

WHITE WINES

	6oz	9oz	BTL
CHAMPAGNE & SPARKLING			
LA MARCA PROSECCO – DOC Veneto	12	16	46
MUMM NAPA 'BRUT PRESTIGE' – California	14	18	54
GLORIA FERRER ROSÉ – Carneros	14	18	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	16	46
CHALK HILL – Russian River Valley	14	18	54
LOUIS LATOUR 'GRAND ARDECHE' – France	15	19	58
ROMBAUER – Carneros	18	22	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	12	16	46
HONIG – Napa Valley	15	19	74
ELIZABETH SPENCER 'SPECIAL CUVÉE' – 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	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	14	18	54

Corkage fee, \$25.

RED WINES

	6oz	9oz	BTL
CABERNET SAUVIGNON & CABERNET BLENDS			
THREADCOUNT BY QUILT – California	12	16	46
DAOU – Paso Robles	15	19	62
ST. FRANCIS – Sonoma County	16	20	62
AUSTIN HOPE – Paso Robles (liter bottle)	18	22	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	18	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	17	50
MARKHAM 'SIX STACK' – North Coast	14	19	54
DUCKHORN – Napa Valley			90

PINOT NOIR

BÖEN BY BELLE GLOS – California	14	18	54
ARGYLE 'BLOOMHOUSE' – Willamette Valley	15	19	58
SIDURI – Willamette Valley	16	20	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 CUVÉE' – Willamette Valley			92
FLOWERS – Sonoma Coast			98
KOSTA BROWN – Sta. Rita Hills			160

ZINFANDEL

SALDO – California	14	18	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	17	50
PENFOLDS 'BIN 28' SHIRAZ – Australia	16	20	62
THE PRISONER RED BLEND – California	18	22	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