

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
ROMBAUER CHARDONNAY – Carneros	19	26	77
HONIG SAUVIGNON BLANC – Napa Valley	15	20	59
AIX ROSÉ – Coteaux d'Aix-En-Provence AOP	15	20	59
DUVAL-LEROY CHAMPAGNE – Reims, France			90
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle)	19	26	96
BÖEN <i>BY BELLE GLOS</i> PINOT NOIR – California	14	19	55
THE PRISONER RED BLEND – California	19	26	77
FAUST CABERNET SAUVIGNON – Napa Valley			90
JOSEPH FAIVELEY BURGUNDY – Burgundy, France			55
ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley			85

WHITE WINES

CHAMPAGNE & SPARKLING	6oz	9oz	BTL
LA MARCA PROSECCO – DOC Veneto	13	17	50
MUMM NAPA 'BRUT PRESTIGE' – California	14	19	55
GLORIA FERRER ROSÉ – Carneros	14	19	55
DUVAL-LEROY – Reims, France			90
PERRIER-JOUËT – Épernay, France			100
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France			125
DOM PERIGNON – France			475

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
ROMBAUER – Carneros	19	26	77
ST. FRANCIS – Sonoma County			50
FRANK FAMILY – Carneros			68
PATZ & HALL <i>ESTATE</i> – Sonoma Coast			80
GRGICH HILLS <i>ESTATE GROWN</i> – Napa Valley			85
CAKEBREAD CELLARS – Napa Valley			88
CHALK HILL <i>ESTATE BOTTLED</i> – Chalk Hill			90
CHATEAU MONTELENA – Napa Valley			120
KISLER – Sonoma Mountains			145

SAUVIGNON BLANC			
DASHWOOD – Marlborough, New Zealand	13	17	50
HONIG – Napa Valley	15	20	59
ELIZABETH SPENCER ‘SPECIAL CUVÉE’ – Mendocino			40
CRAGGY RANGE <i>TE MUNA</i> – New Zealand			52
ROMBAUER – Napa Valley			58
BLANK STARE <i>BY ORIN SWIFT</i> – California			64
MERRY EDWARDS – Russian River Valley			85

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

Corkage fee, \$25.

RED WINES

CABERNET SAUVIGNON & CABERNET BLENDS	6oz	9oz	BTL
THREADCOUNT <i>BY QUILT</i> – California	13	17	50
DAOU – Paso Robles	15	20	59
ST. FRANCIS – Sonoma County	16	22	64
AUSTIN HOPE – Paso Robles (liter bottle)	19	26	96
FRANK FAMILY – Napa Valley			80
FAUST – Napa Valley			90
HONIG – Napa Valley			92
JORDAN – Alexander Valley			105
CAYMUS VINEYARDS – Napa Valley			135
PAPILLON <i>BY ORIN SWIFT</i> – 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 <i>STATE RANCH</i> – Yountville AVA			180
CAIN FIVE – Spring Mountain District, Napa Valley			205
SILVER OAK – Napa Valley			275
CAYMUS ‘SPECIAL SELECTION’ – Napa Valley			350
DOMINUS <i>ESTATE</i> – Napa Valley			550
JOSEPH PHELPS INSIGNIA – Napa Valley			575

BURGUNDY & BORDEAUX			
MOUTON CADET CUVÉE HÉRITAGE – Bordeaux, France	14	19	55
JOSEPH FAIVELEY – Burgundy, France			55
DOMAINE FAIVELEY GEVREY-CHAMBERTIN ‘VIEILLES VIGNES’ – Burgundy, France			100
CHÂTEAU DE PEZ ‘SAINT-ESTEPHE’ – Bordeaux, France			110

MERLOT			
J. LOHR ‘LOS OSOS’ – Paso Robles	14	19	55
MARKHAM ‘SIX STACK’ – North Coast	15	20	59
DUCKHORN – Napa Valley			90

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
GARY FARRELL – Russian River Valley			70
BELLE GLOS ‘DAIRYMAN’ – Russian River Valley			80
ENROUTE ‘LES POMMIERS’ – Russian River Valley			85
SLANDER <i>BY ORIN SWIFT</i> – California			88
GOLDENEYE – Anderson Valley			90
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley			98
FLOWERS – Sonoma Coast			105
KOSTA BROWN – Sta. Rita Hills			160

ZINFANDEL			
SALDO – California	15	20	59
GREEN & RED <i>CHILES CANYON ESTATE</i> – Napa Valley			60
ROMBAUER – California			75
8 YEARS IN THE DESERT <i>BY ORIN SWIFT</i> – California			80

OTHER INTERESTING REDS			
ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina	13	17	50
PENFOLDS ‘BIN 28’ SHIRAZ – Australia	17	23	68
THE PRISONER RED BLEND – California	19	26	77
VILLA ANTINORI ‘CHIANTI CLASSICO RISERVA’ – Tuscany			65
IL 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

CLASSIC AMERICAN 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

SPARKLING PALOMA 14

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

THE CONFIDENTIAL 14

Nelson Brothers Classic Bourbon : Brown Sugar Syrup
St. Elizabeth Allspice Dram : Regan's Orange Bitters

PRETTY IN PINK 14

Cathead Honeysuckle Vodka : Prosecco : Honey
Grapefruit Juice : Chambord

ANGEL'S REVENGE 15

Angel's Envy Bourbon : Disaronno : Candied Cherry

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice
Agave Nectar

Olives and Candied Cherries by Filthy Food.

WHISKEY

1792 SMALL BATCH	12
ANGEL'S ENVY	12
ANGEL'S ENVY RYE	20
ANGEL'S ENVY PRIVATE SELECT BARREL	15
BASIL HAYDEN'S	12
BLADE AND BOW	13
BLANTON'S	16
BLANTON'S GOLD 'PRIVATE SELECT' SINGLE BARREL	25
BLANTON'S STRAIGHT FROM THE BARREL	65
BOOKER'S	16
BUFFALO TRACE	11
EAGLE RARE 'PRIVATE BARREL SELECT'	16*
E.H. TAYLOR BARREL PROOF	35
E.H. TAYLOR SMALL BATCH	20
E.H. TAYLOR SINGLE BARREL	30
ELIJAH CRAIG BARREL PROOF	13
ELMER T. LEE	30
GENTLEMAN JACK	12
GEORGE T. STAGG	75
JACK DANIEL'S SINGLE BARREL	14
KNOB CREEK	12
KNOB CREEK RYE	12
NELSON BROTHERS CLASSIC BOURBON	12
NELSON BROTHERS HONEY CASK WHISKEY	30
NELSON BROTHERS SINGLE BARREL	20
NELSON BROTHERS BLACK BRIER STOUT CASK	18
OLD FITZGERALD	18
OLD RIP VAN WINKLE 10 YR.	50
STAGG	30
THOMAS H. HANDY SAZERAC STRAIGHT RYE	50
VAN WINKLE SPECIAL RESERVE 12 YR.	70
W. L. WELLER ANTIQUE 107	40
W. L. WELLER 12 YR.	20
W. L. WELLER CYPB	45
W. L. WELLER SPECIAL RESERVE	18
W. L. WELLER FULL PROOF	30
WHISTLEPIG PIGGYBACK 6 YR.	12
WHISTLEPIG OLD WORLD RYE 12 YR.	28

Add \$2.00 for rocks or neat pours.

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

CAMUS VSOP 11

REMY MARTIN VSOP 14

HENNESSY VSOP 15

PORTS

WARRE'S 'WARRIOR' 8

SANDEMAN 'FOUNDER'S RESERVE' 9

TAYLOR FLADGATE 'VINTAGE PORT' 11

GRAHAMS 30 YR. TAWNY 26

DESSERTS

WHITE CHOCOLATE- CRÈME BRÛLÉE...14

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

Suggested Pairing:

Remy Martin VSOP 14

FOUR LAYER CHOCOLATE GANACHE CAKE...15

With Tillamook vanilla ice cream and hot fudge

Suggested Pairing:

Mint Daisy 14

CARROT CAKE...16

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

Suggested Pairing:

Taylor Fladgate 'Vintage Port' 11

CHEF'S SELECTION...AQ

Seasonal favorite recommended tableside

Ask your server about a "Suggested Pairing"

HAPPY HOUR

CLASSIC AMERICAN COCKTAILS...7

LEMON DROP MOJITO

Wheatley Vodka : St~Germain : Mint : Pineapple

SPARKLING PALOMA

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

VINO (WINE)...8

THREADCOUNT BY QUILT – CALIFORNIA

BÖEN BY BELLE GLOS – CALIFORNIA

MER SOLEIL SILVER ‘UNOAKED’ – MONTEREY

DR. LOOSEN ‘DR. L’ RIESLING – MOSEL, GERMANY

CRAFT DRAFTS...6

Ask about our current selection.

Martini pours add \$3. Rocks or neat pours add \$2.00.

Pricing available Sunday - Thursday from 4:00pm - 6:00 pm.

Happy Hour available at bar top only.

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)

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

WILD MUSHROOM MEATLOAF 24

Madeira sauce, whipped potatoes, broccoli

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