

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

CHALK HILL CHARDONNAY – Russian River Valley 14/54
HONIG SAUVIGNON BLANC – Napa Valley 14/54
AIX ROSÉ – Coteaux d'Aix-en-Provence, France 15/58
MUMM NAPA 'BRUT PRESTIGE' SPARKLING WINE –
California 13/50
ROMBAUER CHARDONNAY – Carneros 85
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –
Á Reims, France 120
AUSTIN HOPE CABERNET SAUVIGNON –
Paso Robles (*liter bottle*) 18/88
BÖEN BY BELLE GLOS PINOT NOIR – California 14/54
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL –
California 17/66
CAYMUS VINEYARDS CABERNET SAUVIGNON –
Napa Valley 125
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
ARGYLE BRUT – Willamette Valley 50
TAITTINGER BRUT – Reims, France 105
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 120

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46
CHALK HILL – Russian River Valley 14/54
LOUIS LATOUR 'GRAND ARDECHE' – France 15/58
ST. FRANCIS – Sonoma County 35
LINCOURT 'STEEL' – Sta. Rita Hills 40
GARY FARRELL – Russian River Valley 50
WENTE ESTATE GROWN – Central Coast 50
THE PRISONER – Carneros 58
ZD – California 60
ROMBAUER – Carneros 85
CAKEBREAD CELLARS – Napa Valley 87
FLOWERS – Sonoma Coast 94
ZD RESERVE – Carneros 95
PLUMPJACK RESERVE – Napa Valley 98

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 13/50
HONIG – Napa Valley 14/54
CHALK HILL ESTATE BOTTLED – Chalk Hill 45

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

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RED WINES

CABERNET SAUVIGNON

THREADCOUNT BY QUILT – California 12/46
ST. FRANCIS – Sonoma County 16/62
AUSTIN HOPE – Paso Robles (*liter bottle*) 18/88
ROTH ESTATE – Alexander Valley 45
DAOU – Paso Robles 58
QUILT – Napa Valley 62
SEBASTIANI – Alexander Valley 60
STARMONT – Sonoma County 65
LANCASTER WINEMAKER'S CUVÉE – Alexander Valley 75
THE PRISONER – Napa Valley 78
FOLEY JOHNSON ESTATE – Napa Valley 80
ELIZABETH SPENCER – Napa Valley 82
HONIG – Napa Valley 85
JORDAN – Alexander Valley 85
CHALK HILL ESTATE RED – Chalk Hill 95
CAYMUS VINEYARDS – Napa Valley 125
PAUL HOBBS – Napa Valley 165
SEBASTIANI 'CHERRY BLOCK' – Sonoma 175
CAYMUS VINEYARDS 'SPECIAL SELECTION' –
Napa Valley 350

BURGUNDY & BORDEAUX

LOUIS LATOUR – Marsannay, France 50
CHÂTEAU LECUYER – Pomerol France 85
CHÂTEAU MONGRAVEY – Margaux, France 87
CHÂTEAU LASSEGUE – Saint Emilion, France 135

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46
MARKHAM 'SIX STACK' – North Coast 14/54
FERRARI-CARANO – Sonoma County 54
DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

BÖEN BY BELLE GLOS – California 14/54
ARGYLE 'BLOOMHOUSE' – Willamette Valley 15/58
SIDURI – Willamette Valley 16/62
THE FOUR GRACES – Willamette Valley 48
CHALK HILL – Sonoma Coast 50
BELLE GLOS 'BALADE' – Santa Rita Hills 52
THE PRISONER – Sonoma Coast 65
BELLE GLOS 'DAIRYMAN' – Russian River Valley 75
GARY FARRELL – Russian River Valley 78
ENROUTE 'LES POMMIERS' – Russian River Valley 82
ARGYLE 'NUTHOUSE' – Eola-Amity Hills, Oregon 87
DOMAINE SERENE 'YAMHILL CUVÉE' –
Willamette Valley 98
SHEA WINE CELLARS HOMER – Willamette Valley 120

ZINFANDEL

SALDO – California 15/54
8 YEARS IN THE DESERT BY ORIN SWIFT – California 17/66
PREDATOR 'OLD VINE' – Lodi 46
KLINKER BRICK 'OLD VINE' – Lodi 50
FRANK FAMILY – Napa Valley 60

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 12/46
PENFOLDS 'BIN 28' SHIRAZ – Australia 17/66
THE PRISONER RED BLEND – California 65
MOLLYDOOKER 'BLUE EYED BOY' – Australia 75
ABSTRACT BY ORIN SWIFT – California 80

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