

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.

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| 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

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

	6oz	9oz	BTL
CHALK HILL CHARDONNAY – Russian River Valley	14	18	54
HONIG SAUVIGNON BLANC – Napa Valley	14	18	54
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	19	58
MUMM NAPA 'BRUT PRESTIGE' SPARKLING WINE – California	13	17	50
ROMBAUER CHARDONNAY – Carneros			85
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – À Reims, France			120
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle)	18	22	88
BÖEN BY BELLE GLOS PINOT NOIR – California	14	18	54
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California	17	21	66
CAYMUS VINEYARDS CABERNET SAUVIGNON – Napa Valley			125
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	13	17	50
GLORIA FERRER ROSÉ – Carneros	14	18	54
ARGYLE BRUT – Willamette Valley			50
TAITTINGER BRUT – À Reims, France			105
VEUVE CLICQUOT YELLOW LABEL – À Reims, France			120
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
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	17	50
HONIG – Napa Valley	14	18	54
CHALK HILL ESTATE BOTTLED – Chalk Hill			45
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	13	17	50

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RED WINES

	6oz	9oz	BTL
CABERNET SAUVIGNON & CABERNET BLENDS			
THREADCOUNT BY QUILT – California	12	16	46
ST. FRANCIS – Sonoma County	16	20	62
AUSTIN HOPE – Paso Robles (liter bottle)	18	22	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	16	46
MARKHAM 'SIX STACK' – North Coast	14	18	54
FERRARI-CARANO – Sonoma County			54
DUCKHORN VINEYARDS – Napa Valley			85
PINOT NOIR			
BÖEN BY BELLE GLOS – California	14	18	54
ARGYLE 'BLOOMHOUSE' – Willamette Valley	15	19	58
SIDURI – Willamette Valley	16	20	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	19	58
8 YEARS IN THE DESERT BY ORIN SWIFT – California	17	21	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	16	46
PENFOLDS 'BIN 28' SHIRAZ – Australia	17	21	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