

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
CHALK HILL CHARDONNAY – Russian River Valley	14	19	55
HONIG SAUVIGNON BLANC – Napa Valley	15	20	59
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	20	59
MUMM NAPA 'BRUT PRESTIGE' SPARKLING WINE – California	14	19	55
ROMBAUER CHARDONNAY – Carneros			85
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France			125
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles	(liter bottle)	19	26
26	96		
BÖEN BY BELLE GLOS PINOT NOIR – California	14	19	55
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California	17	23	68
CAYMUS VINEYARDS CABERNET SAUVIGNON – Napa Valley			130
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley			85

WHITE WINES

	6oz	9oz	BTL
CHAMPAGNE & SPARKLING			
LA MARCA PROSECCO – DOC Veneto	13	17	50
MUMM NAPA 'BRUT PRESTIGE' – California	14	19	55
GLORIA FERRER ROSÉ – Carneros	14	19	55
ARGYLE BRUT – Willamette Valley			56
TAITTINGER BRUT – Á Reims, France			105
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France			125

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
ST. FRANCIS – Sonoma County			42
LINCOURT 'STEEL' – Sta. Rita Hills			45
GARY FARRELL – Russian River Valley			54
WENTE ESTATE GROWN – Central Coast			56
THE PRISONER – Carneros			58
ZD – California			64
ROMBAUER – Carneros			85
CAKEBREAD CELLARS – Napa Valley			88
ZD RESERVE – Carneros			95
FLOWERS – Sonoma Coast			98
PLUMPJACK RESERVE – Napa Valley			98

SAUVIGNON BLANC			
DASHWOOD – Marlborough, New Zealand	13	17	50
HONIG – Napa Valley	15	20	59
CHALK HILL ESTATE BOTTLED – Chalk Hill			48

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 RESERVE 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

RED WINES

	6oz	9oz	BTL
CABERNET SAUVIGNON & CABERNET BLENDS			
THREADCOUNT BY QUILT – California	13	17	50
ST. FRANCIS – Sonoma County	16	22	64
AUSTIN HOPE – Paso Robles	(liter bottle)	19	26
26	96		
ROTH ESTATE – Alexander Valley			48
DAOU – Paso Robles			59
SEBASTIANI – Alexander Valley			60
STARMONT – Sonoma County			65
QUILT – Napa Valley			68
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			90
CHALK HILL ESTATE RED – Chalk Hill			95
CAYMUS VINEYARDS – Napa Valley			130
PAUL HOBBS – Napa Valley			168
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	13	17	50
MARKHAM 'SIX STACK' – North Coast	14	19	55
FERRARI-CARANO – Sonoma County			55
DUCKHORN VINEYARDS – Napa Valley			90

PINOT NOIR			
BÖEN BY BELLE GLOS – California	14	19	55
ARGYLE 'BLOOMHOUSE' – Willamette Valley	15	20	59
SIDURI – Willamette Valley	17	23	68
THE FOUR GRACES – Willamette Valley			48
CHALK HILL – Sonoma Coast			55
BELLE GLOS 'BALADE' – Santa Rita Hills			56
THE PRISONER – Sonoma Coast			65
GARY FARRELL – Russian River Valley			78
BELLE GLOS 'DAIRYMAN' – Russian River Valley			80
ENROUTE 'LES POMMIERS' – Russian River Valley			85
ARGYLE 'NUTHOUSE' – Eola-Amity Hills, Oregon			88
DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley			98
SHEA WINE CELLARS HOMER – Willamette Valley			120

ZINFANDEL			
SALDO – California	15	20	59
8 YEARS IN THE DESERT BY ORIN SWIFT – California	17	23	68
PREDATOR 'OLD VINE' – Lodi			50
KLINKER BRICK 'OLD VINE' – Lodi			54
FRANK FAMILY – Napa Valley			65

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			72
MOLLYDOOKER 'BLUE EYED BOY' – Australia			78
ABSTRACT BY ORIN SWIFT – California			80

Corkage fee, \$25.

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

THE DRAPER 15

Knob Creek Rye Whiskey : Blood Orange : Honey

NEGRONI 14

Hendrick's Gin : Sweet Vermouth : Campari

APEROL SPRITZ 13

Prosecco : Aperol : Fever-Tree Club Soda

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

PRETTY IN PINK 14

Honeysuckle Vodka : Raspberry : Honey : Bubbles

BLUE RIDGE BRAMBLE 14

Hendrick's Gin : Chambord : Lemon Juice

SOUTHERN PEACH 15

Knob Creek Rye Whiskey : Sweet Peach

Olives and Candied Cherries by Filthy Food.

LOCAL DRAFT BEERS...8

BEARWALKER

Jackalope Brewing Company, Brown Ale

HOMESTYLE

Bearded Iris Brewing Co., IPA

TEDDY LOVES

Fat Bottom Brewing, Cerveza

STELLA ARTOIS

Stella Artois, Leuven, Belgium : Euro-Style Lager

DOMESTIC & IMPORT

CORONA 7

BLUE MOON 6

MICHELOB ULTRA 6

BUD LIGHT 6

COORS LIGHT 6

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

HENNESSY VSOP 20

REMY MARTIN VSOP 14

REMY MARTIN XO 52

PORTS

SANDEMAN "FOUNDER'S RESERVE" 8

WARRE'S "WARRIOR" 9

QUINTA NOVAL 20 YR. 22

GRAHAMS 30 YR. TAWNY 26

KEY LIME PIE...13

In a graham cracker crust with fresh whipped cream

Suggested Pairing:

Warre's "Warrior" Port 9

FOUR LAYER CHOCOLATE GANACHE CAKE...15

With Tillamook vanilla ice cream and hot fudge

Suggested Pairing:

A Shot in the Dark Martini 14

CARROT CAKE...16

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

Suggested Pairing:

Remy Martin VSOP 14

CHEF'S SELECTION...AQ

Seasonal favorite recommended tableside

Ask your server about a "Suggested Pairing"

HAPPY HOUR

BUBBLES

MIMOSA 8

PEACH BELLINI 8

LA MARCA PROSECCO *by bottle* 28

VINO (WINE)...8

MER SOLEIL SILVER “UNOAKED” CHARDONNAY

BÖEN PINOT NOIR

DR. LOOSEN “DR. L” RIESLING

WELL DRINKS...8

CRAFT DRAFTS...6

Ask about our current selection.

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

Pricing available Monday - Friday from 4pm - 6pm.

Happy Hour available at bar top.

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