

STARTERS

- DEVILED EGGS

Sugar cured bacon, homemade pickle relish 14
- WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 19
- CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon mustard saucee 19
- SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 17
- STEAK EGG ROLLS

Spicy ranch, Chimichurri 19
- CRISPY CALAMARI

Point Judith, RI, classic marinara 19

SOUPS & SALADS

Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette

- FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11
- THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14
- STEAK SALAD*

Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 26
- NEW ENGLAND LOBSTER BISQUE

Sherry garnish 14
- CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14
- COBB SALAD

Grilled chicken, mixed greens, avocado, bacon, egg, tomatoes, bleu cheese crumbles, buttermilk ranch 21
- HOUSE SALAD

Rustic croutons, hard boiled egg, cucumbers, bacon, tomatoes, cheddar 14

SEAFOOD

- FEATURED FISH

Selections change daily MKT
- CEDAR PLANK SALMON*

Oven roasted, lemon dijon butter, garlic whipped potatoes, broccoli (available simply grilled) 33
- PECAN TROUT*

Dijon mustard sauce, broccoli, garlic whipped potatoes 30
- NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa, Southern rice, seasonal vegetable 29
- HONG KONG SEA BASS*

Grilled, baby bok choy, sushi rice, soy sherry reduction 46

SPECIALTIES

- FAMOUS STEAK & BISCUITS*

Our signature specialty. Seared filet, homemade biscuits, parmesan fries 23
- BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 28
- TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 28
- WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 27
- LOLLIPOP LAMB CHOPS

Rosemary, balsamic vinegar, lemon, chimichurri, garlic whipped potatoes 46
- STACKED CHEESEBURGER*

Two seared patties, pickles, onion, cheese, parmesan fries 19

STEAKS & PRIME RIB

- RIBEYE STEAK*

14 oz. 48
- NEW YORK STRIP STEAK*

16 oz. 47
- BONE-IN “COWBOY CUT” RIBEYE STEAK*

22 oz. 55
- PRIME RIB OF BEEF*

Aged and slow roasted 45
- STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 38



FILET MIGNON

- COFFEE-CURED*

Cured in our signature blend 10 oz. 52
- CENTER CUT*

Petite Cut 45 / Regular Cut 51
- MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 48
- TURF AND TIDE*

Filet medallions, jumbo shrimp, Dijon beurre blanc sauce 46
- FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared Crab Cake, Dijon mustard sauce 46

All Filets Mignons, Steaks, and Prime Rib are served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

ACCOMPANIMENTS FOR FILETS & STEAKS

- Bleu Cheese Encrusted • Mushroom Madeira Sauce • Béarnaise Sauce* • Au Poivre Sauce 4 each
- Oscar Style: Lump crab, asparagus, Béarnaise sauce* 13
- House, Caesar or Wedge Salad to accompany your entrée 10

SIDES

- Au Gratin Potatoes • One Pound Baked Potato • Garlic Whipped Potatoes • Parmesan Fries • Smoked Gouda Mac & Cheese
- Cream Corn Brûlée • Broccoli w/ Garlic Butter • Creamed Spinach • Sautéed Asparagus • Seasonal Vegetable

+These items may be cooked to order. 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

SEA SUN CHARDONNAY *BY CAYMUS* – California 13/50

AIX ROSÉ – Coteaux D’Aix-en Provence 13/50

ROMBAUER CHARDONNAY – Carneros 62

CAKEBREAD CELLARS SAUVIGNON BLANC –
Napa Valley 78

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –
Reims, France 100

QUILT CABERNET SAUVIGNON – Napa Valley 14/54

PALERMO *BY ORIN SWIFT* CABERNET SAUVIGNON –
Napa Valley 21/83

BELLE GLOS *LAS ALTURAS LANE* PINOT NOIR –
Santa Lucia Highlands 15/58

BELLE GLOS ‘DAIRYMAN’ – Russian River Valley 100
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND –
California 70

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – Italy 12/46

ARGYLE BRUT – Willamette Valley, Oregon 14/54

MOËT & CHANDON BRUT IMPERIAL – France 85

VEUVE CLICQUOT YELLOW LABEL – Reims, France 100

CHARDONNAY

GRAYSON CELLARS – California 12/46

SEA SUN *BY CAYMUS* – California 13/50

ST. FRANCIS – Sonoma County 14/54

WENTE *ESTATE GROWN* – Central Coast 35

MER SOLEIL ‘SILVER’ – Monterey County 45

CHALK HILL – Sonoma Coast 47

FRANK FAMILY – Carneros 52

ROMBAUER – Carneros 62

CAKEBREAD CELLARS – Napa Valley 78

CHALK HILL *ESTATE BOTTLED* – Chalk Hill 95

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46

ROMBAUER – Napa Valley 16/62

ROTH *ESTATE* – Sonoma County 39

MERRY EDWARDS – Russian River Valley 65

CAKEBREAD CELLARS – Napa Valley 78

OTHER WHITES & ROSÉ

AIX ROSÉ – Coteaux D’Aix-en Provence 13/50

BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 13/50

CLEAN SLATE RIESLING – Mosel, Germany 12/46

CHATEAU STE. MICHELLE RIESLING –
Columbia Valley 13/50

SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 43

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

Corkage fee, \$25

STONEY RIVER®
STEAKHOUSE AND GRILL

RED WINES

CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles 13/50

QUILT – Napa Valley 14/54

DAOU – Paso Robles 15/58

PALERMO *BY ORIN SWIFT* – Napa Valley 21/83

CHATEAU STE. MICHELLE “INDIAN WELLS” –
Columbia Valley 39

ROTH *ESTATE* – Alexander Valley 50

STARMONT – North Coast 52

HONIG – Napa Valley 75

FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80

RAMEY – Napa Valley 90

FRANK FAMILY – Napa Valley 92

LONG SHADOWS “FEATHER” – Columbia Valley 92

HALL – Napa Valley 95

JORDAN – Alexander Valley 102

PAPILLON *BY ORIN SWIFT* – Napa Valley 125

CAYMUS VINEYARDS – Napa Valley 135

NICKEL & NICKEL *STATELINE RANCH VINEYARD* –
Napa Valley 180

SILVER OAK – Napa Valley 180

MERLOT

H3 – Horse Heaven Hills 12/46

WENTE “SANDSTONE” – Livermore Valley 39

MARKHAM – Napa Valley 52

DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

A TO Z – Oregon 13/50

ELOUAN – Oregon 14/54

BELLE GLOS *LAS ALTURAS LANE* –
Santa Lucia Highlands 15/58

ARGYLE – Willamette Valley 48

MEIOMI – California 50

BÖEN – Russian River Valley 50

GARY FARRELL – Sonoma Coast 70

ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 85

MERRY EDWARDS – Sonoma County 95

BELLE GLOS “DAIRYMAN” – Russian River Valley 100

ZINFANDEL

SALDO – California 13/50

SEGHECIO – Sonoma Coast 45

FROG’S LEAP – Napa Valley 50

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 13/50

CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 14/54

THE PRISONER RED BLEND – California 17/66

TILIA MALBEC – Mendoza, Argentina 39

MOLLYDOOKER “THE BOXER” SHIRAZ –
McLaren Vale, Australia 50

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70

ABSTRACT *BY ORIN SWIFT* – California 72

STONEY RIVER®

STEAKHOUSE AND GRILL

BRUNCH FEATURES

SOUTHERN CAJUN CHICKEN BISCUIT 17

Crispy cajun chicken, goat cheese fritter, hot pepper jam, sweet and spicy bacon, country potatoes

LOBSTER AVOCADO TOAST 24

Cold water Maine Lobster, Hass Avocado, whole grain toast, over easy eggs, parmesan encrusted tomatoes

ROASTED PRIME RIB HASH 24

Over easy eggs, multi grain toast

FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, 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 29

Jumbo cajun sautéed shrimp, Worcestershire cream reduction, bacon, cheese grits

BRUNCH BURGER* 19

Stacked steak burger, 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 ♦ Sweet and Spicy Bacon

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