

# 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

MER SOLEIL SILVER 'UNOAKED' CHARDONNAY –  
Monterey 12/46  
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54  
ROMBAUER CHARDONNAY – Carneros 62  
CAKEBREAD CELLARS SAUVIGNON BLANC –  
Napa Valley 78  
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –  
Á Reims, France 100  
PALERMO BY ORIN SWIFT CABERNET SAUVIGNON –  
Napa Valley 22/86  
BELLE GLOS LAS ALTURAS PINOT NOIR –  
Santa Lucia Highlands 16/62  
HALL CABERNET SAUVIGNON – Napa Valley 95  
ENROUTE 'LES POMMIERS' PINOT NOIR –  
Russian River Valley 82  
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL –  
California 70

## WHITE WINES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 12/46  
MUMM NAPA 'BRUT PRESTIGE' – California 14/54  
GLORIA FERRER ROSÉ – Carneros 14/54  
ARGYLE BRUT – Willamette Valley, Oregon 54  
MOËT & CHANDON BRUT IMPERIAL – France 85  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 100

### CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46  
CHALK HILL – Russian River Valley 14/54  
LOUIS LATOUR 'GRAND ARDECHE' – France 15/58  
WENTE ESTATE GROWN – CENTRAL COAST 35  
SEA SUN BY CAYMUS – California 50  
FRANK FAMILY – Carneros 52  
ST. FRANCIS – Sonoma County 54  
ROMBAUER – Carneros 62  
CAKEBREAD CELLARS – Napa Valley 78

### SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46  
ROMBAUER – Napa Valley 16/62  
MERRY EDWARDS – Russian River Valley 65  
CAKEBREAD CELLARS – Napa Valley 78

### 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 13/50  
TOMMASI 'LE ROSSE' PINOT GRIGIO –  
Veneto, Italy 14/54  
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 43  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

Corkage fee, \$25

## RED WINES

### CABERNET SAUVIGNON

THREADCOUNT BY QUILT – California 12/46  
DAOU – Paso Robles 15/58  
ST. FRANCIS – Sonoma County 16/62  
PALERMO BY ORIN SWIFT – Napa Valley 22/86  
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

J. LOHR 'LOS OSOS' – Paso Robles 13/50  
MARKHAM 'SIX STACK' – North Coast 14/54  
DUCKHORN VINEYARDS – Napa Valley 85

### PINOT NOIR

BÖEN BY BELLE GLOS – California 14/54  
ARGYLE 'BLOOMHOUSE' – Willamette Valley 15/58  
BELLE GLOS LAS ALTURAS –  
Santa Lucia Highlands 16/62  
SIDURI – Willamette Valley 17/66  
ETUDE GRACE BENOSIT RANCH – Carneros 62  
ENROUTE 'LES POMMIERS' – Russian River Valley 82  
ARGYLE 'NUTHOUSE' – Eola-Amity Hills, Oregon 85  
MERRY EDWARDS – Sonoma County 95  
BELLE GLOS 'DAIRYMAN' – Russian River Valley 100

### ZINFANDEL

SALDO – California 14/54  
SEGHECIO – Sonoma Coast 45  
FROG'S LEAP – Napa Valley 50  
8 YEARS IN THE DESERT BY ORIN SWIFT – California 70

### OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50  
PENFOLDS 'MAX' SHIRAZ –  
South Australia, Australia 16/62  
THE PRISONER RED BLEND – California 17/66  
MOLLYDOOKER 'THE BOXER' SHIRAZ –  
McLaren Vale, Australia 50  
ABSTRACT BY ORIN SWIFT – California 72  
STAGS' LEAP PETITE SIRAH – Napa Valley 78

STONEY RIVER®  
STEAKHOUSE AND GRILL

# STONEY RIVER®

STEAKHOUSE AND GRILL

## 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