

STARTERS

BOURBON SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17	CALAMARI Point Judith, RI, classic marinara 19	TEMPURA LOBSTER TAIL Lemon butter 29
DEVILED EGGS Sugar cured bacon, house-made pickle relish 14	STEAK EGG ROLLS Spicy ranch, chimichurri 18	CRAB & LOBSTER DIP Cold water lobster, crab, toasted panko, house-made cheese sauce, warm bread 24
CRAB CAKE Pan seared, roasted red pepper cream sauce, artisan greens 18	TUNA STACK Hawaiian Ahi, avocado, roasted pineapple, sriracha aioli, sesame wontons 19	JUMBO SHRIMP COCKTAIL Old Bay shrimp, cocktail sauce, lemon aioli 20
CRAB STUFFED MUSHROOMS Roasted, lump crabmeat, parmesan cream sauce 19	FAMOUS STEAK & BISCUITS* Seared filet, caramelized onion aioli, house-made biscuits 18	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	HOUSE SALAD Rustic croutons, hard boiled egg, cucumbers, bacon, tomatoes, cheddar 14	SHRIMP LOUIE Tomatoes, avocado, jumbo shrimp, herb vinaigrette, 1000 Island 24
NEW ENGLAND LOBSTER BISQUE Sherry garnish 14	THE WEDGE Bacon, tomatoes, herb vinaigrette, bleu cheese 14	STEAK SALAD* Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 26
	CLASSIC CAESAR SALAD Baby gem, parmesan, rustic croutons 15	



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
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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	FILET MEDALLIONS & CRAB CAKE* Filet medallions, pan seared crab cake, Dijon mustard sauce, whipped potatoes 44	STEAK FRITES* Certified Angus Beef® sliced hanger steak, Béarnaise, crispy shallots, parmesan fries 36
AHI TUNA Sesame crusted, Sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34	NOLA GRILLED SHRIMP Blackened shrimp, roasted pineapple salsa, sushi rice, asparagus 29	DOUBLE BONE PORK CHOP* Cured in-house, slow roasted, bourbon cherry sauce, whipped potatoes, broccoli 35
PASTA PESCATORE Roasted red pepper cream sauce, crab, shrimp, spinach 29	LOLLIPOP LAMB CHOPS Rosemary, balsamic vinegar, lemon, chimichurri, whipped potatoes 46	BISTRO CHICKEN Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 28
CEDAR PLANK SALMON* Oven roasted Faroe Islands cold water salmon, lemon Dijon butter, whipped potatoes, broccoli (available simply grilled) 34	FRENCH ONION BURGER Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 19	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

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

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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