

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

	6oz	9oz	BTL
MER SOLEIL SILVER 'UNOAKED' CHARDONNAY	12	16	46
CHATEAU MIRAVAL ROSÉ – Côtes de Provence	14	18	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	26	86
BELLE GLOS LAS ALTURAS PINOT NOIR – Santa Lucia Highlands	16	20	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	6oz	9oz	BTL
LA MARCA PROSECCO – DOC Veneto	12	16	46
MUMM NAPA 'BRUT PRESTIGE' – California	14	18	54
GLORIA FERRER 'BRUT ROSE' – Carneros	14	18	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	16	46
CHALK HILL – Russian River Valley	14	18	54
LOUIS LATOUR 'GRAND ARDECHE' – France	15	19	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	16	46
ROMBAUER – Napa Valley	16	20	62
MERRY EDWARDS – Russian River Valley			65
CAKEBREAD CELLARS – Napa Valley			78

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	13	17	50
TOMMASI 'LE ROSSE' PINOT GRIGIO – Veneto, Italy	14	18	54
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany			43
MARCO FELLUGA PINOT GRIGIO – Collio, Italy			45

Corkage fee, \$25.

RED WINES

	6oz	9oz	BTL
CABERNET SAUVIGNON			
THREADCOUNT BY QUILT – California	12	16	46
DAOU – Paso Robles	15	19	62
ST. FRANCIS – Sonoma County	16	20	62
PALERMO BY ORIN SWIFT – Napa Valley	22	26	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
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	17	50
MARKHAM 'SIX STACK' – North Coast	14	18	54
DUCKHORN VINEYARDS – Napa Valley			85

PINOT NOIR

BÖEN BY BELLE GLOS – California	14	18	54
ARGYLE 'BLOOMHOUSE' – Willamette Valley	15	19	58
BELLE GLOS LAS ALTURAS – Santa Lucia Highlands	16	20	62
SIDURI – Willamette Valley	17	21	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 – Dry Creek, Lodi	14	18	54
SEGHESSIO – Sonoma County			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	17	50
PENFOLDS 'BIN 28' SHIRAZ – South Australia, Australia	16	20	62
THE PRISONER RED BLEND – California	17	21	66
MOLLYDOOKER 'THE BOXER' SHIRAZ – McLaren Vale, Australia			50
ABSTRACT BY ORIN SWIFT – California			72
STAGS' LEAP PETITE SIRAH – Napa Valley			78

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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