

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*		CENTER CUT*	
Cured in our signature blend		Petite Cut 7 oz. 45	
10 oz. 52		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
MER SOLEIL SILVER ‘UNOAKED’ CHARDONNAY	13	17	50
CHATEAU MIRAVAL ROSÉ – Côtes de Provence	14	19	55
ROMBAUER CHARDONNAY – Carneros			75
CAKEBREAD CELLARS SAUVIGNON BLANC – Napa Valley			78
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France			125
AUSTIN HOPE – Paso Robles (liter bottle)	19	26	96
BELLE GLOS LAS ALTURAS PINOT NOIR – Santa Lucia Highlands	16	22	64
HALL CABERNET SAUVIGNON – Napa Valley			95
ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley			85
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California			75

WHITE WINES

CHAMPAGNE & SPARKLING	6oz	9oz	BTL
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, Oregon			56
MOËT & CHANDON BRUT IMPERIAL – France			85
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
WENTE ESTATE GROWN – Central Coast			40
SEA SUN BY CAYMUS – California			50
ST. FRANCIS – Sonoma County			56
FRANK FAMILY – Carneros			68
ROMBAUER – Carneros			75
CAKEBREAD CELLARS – Napa Valley			88

SAUVIGNON BLANC			
DASHWOOD – Marlborough, New Zealand	13	17	50
ROMBAUER – Napa Valley	17	23	68
MERRY EDWARDS – Russian River Valley			65
CAKEBREAD CELLARS – Napa Valley			78

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
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany			48
MARCO FELLUGA PINOT GRIGIO – Collio, Italy			50

Corkage fee, \$25.

RED WINES

CABERNET SAUVIGNON & CABERNET BLENDS	6oz	9oz	BTL
THREADCOUNT BY QUILT – California	13	17	50
DAOU – Paso Robles	15	20	59
ST. FRANCIS – Sonoma County	16	22	64
AUSTIN HOPE – Paso Robles (liter bottle)	19	26	96
CHATEAU STE. MICHELLE ‘INDIAN WELLS’ – Columbia Valley			39
ROTH ESTATE – Alexander Valley			50
STARMONT – North Coast			52
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley			80
HONIG – Napa Valley			82
PALERMO BY ORIN SWIFT – Napa Valley			86
LONG SHADOWS ‘FEATHER’ – Columbia Valley			92
FRANK FAMILY – Napa Valley			94
HALL – Napa Valley			95
JORDAN – Alexander Valley			115
PAPILLON BY ORIN SWIFT – Napa Valley			130
CAYMUS VINEYARDS – Napa Valley			135
NICKEL & NICKEL STATE 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	19	55
DUCKHORN VINEYARDS – Napa Valley			90

PINOT NOIR			
BÖEN BY BELLE GLOS – California	14	19	55
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley	15	20	59
BELLE GLOS LAS ALTURAS – Santa Lucia Highlands	16	22	64
SIDURI – Willamette Valley	17	23	68
ETUDE GRACE BENOIST RANCH – Carneros			70
ENROUTE ‘LES POMMIERS’ – Russian River Valley			85
ARGYLE ‘NUTHOUSE’ – Eola-Amity Hills, Oregon			88
MERRY EDWARDS – Sonoma County			95
BELLE GLOS ‘DAIRYMAN’ – Russian River Valley			100

ZINFANDEL			
SALDO – Dry Creek, Lodi	15	20	59
SEGHECIO – Sonoma County			50
FROG’S LEAP – Napa Valley			55
8 YEARS IN THE DESERT BY ORIN SWIFT – California			75

OTHER INTERESTING REDS			
ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina	13	17	50
PENFOLDS ‘BIN 28’ SHIRAZ – South Australia, Australia	17	23	68
THE PRISONER RED BLEND – California	18	25	73
MOLLYDOOKER ‘THE BOXER’ SHIRAZ – McLaren Vale, Australia			55
ABSTRACT BY ORIN SWIFT – California			78
STAG’S LEAP PETITE SIRAH – Napa Valley			80

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 15

Grey Goose Vodka or Bombay Sapphire Gin
Dry Vermouth : Olives

JACKSON OLD FASHIONED 15

Bulleit Bourbon : Sweet Vermouth : Candied Cherry

THE MATADOR 14

Pantalones Blanco Tequila : Lime : Honey

THE DRAPER 15

Knob Creek Rye Whiskey : Blood Orange
Honey : Orange Bitters

LEMON DROP MOJITO 13

Tito's Handmade Vodka : St~Germain : Mint : Pineapple

NEGRONI 14

Hendrick's Gin : Sweet Vermouth : Campari

GOLDEN LYCHEE 14

Ketel One Vodka : St~Germain : Lemon : Gold Lychee
Lemongrass

BOURBON VODOO 13

Basil Hayden Bourbon : St. Elizabeth All Spice Dram
Lime Juice : Angostura Bitters

BLUE RIDGE BRAMBLE 14

Hendrick's Gin : Chambord : Lemon Juice

WHEN DOVES CRY 15

Corzo Anejo Tequila : Giffard Pamplemousse Liqueur
Lime Juice : Brown Sugar Syrup : Fever-Tree Club Soda

SOUTHERN PEACH 15

Bulleit Rye Whiskey : Disaronno : Sweet Peach

MIDNIGHT MARGARITA 14

Corazón Reposado Tequila : Cointreau : Black Cherry Jam
Pink Himalayan Salt

ANGEL'S REVENGE 15

Angel's Envy Bourbon : Disaronno : Candied Cherry

Olives and Candied Cherries by Filthy Food.

LOCAL DRAFT BEERS...8

OJ RUN

Narrow Gauge Brewing Company : IPA

ART OF NEUROSIS

2nd Shift Brewing Company : IPA

SPARKLY BITS

Bluewood Brewing Company : Kölsch

STELLA ARTOIS

Stella Artois, Leuven, Belgium : Euro-Style Lager

VELVET UNDERBROWN

Heavy Riff Brewing Company : Brown Ale

SEASONAL SELECTION

*Ask about the current Seasonal Selections

IMPORTS...8

AMSTEL LIGHT

CORONA

GUINNESS

HEINEKEN

DOMESTICS...7

BUD LIGHT

BUDWEISER

COORS LIGHT

MILLER LITE

MICHELOB ULTRA

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

COURVOISIER VSOP 13

HENNESSY VSOP 14

REMY MARTIN VSOP 14

PORTS

QUINTA DO NOVAL BLACK PORT 8

COCKBURN'S SPECIAL RESERVE 9

WARRE'S OTIMA 10 YR. TAWNY PORT 10

GRAHAMS 30 YR. TAWNY 26

DESSERTS

CRÈME BRÛLÉE...14

Rich, creamy vanilla bean custard with a caramelized sugar crust and fresh berries

Suggested Pairing:

A Shot in the Dark 14

FOUR LAYER CHOCOLATE GANACHE CAKE...15

With Tillamook vanilla ice cream and hot fudge

Suggested Pairing:

Warre's Otima 10 Yr. Tawny Port 10

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

CLASSIC AMERICAN COCKTAILS...8

THE DRAPER

Knob Creek Rye : Honey : Orange Bitters

SOUTHERN PEACH

Bulleit Rye Whiskey : Disaronno Amaretto
Peach Bellini

LEMON DROP MOJITO

Tito's Handmade Vodka : St~Germain : Lemon

MIDNIGHT MARGARITA

Corazón Reposado Tequila : Cointreau
Black Cherry Jam : Pink Himalayan Salt

THE MATADOR

Pantalones Blanco Tequila : Lime : Honey Syrup

VINO (WINE)...8

THREADCOUNT CABERNET SAUVIGNON

BÖEN PINOT NOIR

MER SOLEIL CHARDONNAY

CLEAN SLATE 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 Sunday - Friday from 4 pm - 6 pm.
Happy Hour available at bar top only.*

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