

STARTERS

DEVILED EGGS

Sugar cured bacon,
homemade pickle relish 14

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 18

CRISPY CALAMARI

Point Judith, RI,
classic marinara 18

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

STEAK EGG ROLLS

Spicy ranch, Chimichurri 18

SOUPS & SALADS

Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette
Add chicken +6, salmon or shrimp +10

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, Dijon vinaigrette 26

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

THAI KAI SALAD

Roasted chicken, mixed greens, peanuts,
cilantro vinaigrette, Thai peanut sauce 20

HOUSE SALAD

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

COBB SALAD

Grilled chicken, mixed greens, avocado,
bacon, egg, tomatoes, bleu cheese crumbles,
buttermilk ranch 20

CUMBERLAND SALAD

Crispy chicken, roasted pecans, avocado,
tomatoes, bacon, buttermilk ranch 20

SANDWICHES

All sandwiches are served with parmesan fries, unless otherwise noted.

STEAKHOUSE BURGER*

Gruyère, caramelized onions,
thousand island dressing 19

SOUTHERN CRISPY
CHICKEN SANDWICH

House made hot honey, pimento cheese 18

STACKED CHEESEBURGER*

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

FRENCH DIP

Thinly sliced, baguette and horseradish 26

FAMOUS STEAK & BISCUITS*

Seared filet, homemade biscuits 23

MEATLOAF SANDWICH

Crispy onion straws, cheese, mayo, ketchup 18

-SEAFOOD & SPECIALTIES-

CEDAR PLANK SALMON*

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

SHRIMP & GRITS

Jumbo shrimp, bacon, Worcestershire
cream, cheese grits 29

TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato,
beurre blanc, garlic whipped potatoes,
broccoli 28

JUMBO FRIED SHRIMP

Rémoulade, cocktail sauce, parmesan fries 31

BISTRO CHICKEN

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

BAY STREET CHICKEN FINGERS

“Old Savannah” style, parmesan fries 24

PECAN TROUT

Dijon mustard sauce, broccoli,
garlic whipped potatoes 30

BARBECUE DANISH BABY BACK RIBS

BBQ sauce, parmesan fries,
Southern slaw 34

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 48

NEW YORK STRIP STEAK*

16 oz. 47

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 43

BONE-IN “COWBOY CUT” RIBEYE STEAK*

22 oz. 55

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 35



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 52

CENTER CUT*

Petite Cut 7 oz. 45 / 10 oz. 51

All of our steaks are seasoned with our special seasoning blend, grilled in a 1600° Montague broiler. All Filet Mignons, Steaks, and Prime Rib are served with your choice of side.

House, Caesar or Wedge Salad to accompany your entrée 10

SIDES

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

+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.

STONEY RIVER®

STEAKHOUSE AND GRILL

STARTERS

STEAK EGG ROLLS

Spicy ranch, Chimichurri 19

CREAMY CRAB DIP

Old Bay infused house made cheese, panko
breadcrumbs, toasted baguette 20

DEVEILED EGGS

Sugar cured bacon, homemade pickle relish 14

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 17

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 19

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon
mustard sauce 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

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 14

HOUSE SALAD

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

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CUMBERLAND SALAD

Crispy chicken, roasted pecans, avocado,
tomatoes, hickory-smoked bacon,
buttermilk ranch 21

STEAK SALAD*

Seared filet, avocado, bleu cheese,
vine-ripened tomatoes, bacon, Dijon
vinaigrette 26

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

SEAFOOD

JUMBO FRIED SHRIMP

Rémoulade, cocktail sauce, parmesan fries
31

CEDAR PLANK SALMON*

Oven roasted, lemon dijon butter, garlic
whipped potatoes,
broccoli (available simply grilled) 34

SHRIMP & GRITS

Jumbo cajun sautéed shrimp, bacon,
Worcestershire
cream reduction, cheese grits 29

HONG KONG SEA BASS*

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

PECAN TROUT

Dijon mustard sauce, broccoli, garlic
whipped potatoes 30

SPECIALTIES

STACKED CHEESEBURGER*

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

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes,
broccoli 27

BARBECUE DANISH BABY BACK RIBS

BBQ sauce, parmesan fries, Southern slaw 34

BAY STREET CHICKEN FINGERS

“Old Savannah” style, parmesan fries,
Southern slaw 24

BISTRO CHICKEN

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

LOLLIPOP LAMB CHOPS

Rosemary, balsamic vinegar, lemon,
chimichurri, garlic whipped potatoes 46

TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato,
beurre blanc, garlic whipped potatoes,
broccoli 28

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 12 oz. 43

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 35



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 • Chimichurri 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
Broccoli w/ Garlic Butter • Cream Corn Brûlée • Creamed Spinach • Sautéed Asparagus • Seasonal Vegetable • Sweet Potato Casserole

+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

CHALK HILL CHARDONNAY – Russian River Valley 12/46
CRAGGY RANGE *TE MUNA ROAD* SAUVIGNON BLANC –
Martinborough, New Zealand 13/50
CHATEAU MINUTY “M DE MINUTY” ROSÉ –
Côtes de Provence 13/50
ROMBAUER CHARDONNAY – Carneros 62
VEUVE CLICQUOT YELLOW LABEL CHAMPANGE –
Reims, France 115
AUSTIN HOPE CABERNET SAUVIGNON –
Paso Robles (*liter bottle*) 16/78
ELOUAN PINOT NOIR – Oregon 13/50
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND –
California 16/62
FLOWERS PINOT NOIR – Sonoma Coast 98
PAPILLON *BY ORIN SWIFT* CABERNET SAUVIGNON –
Napa Valley 110

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 12/46
GRUET BRUT – New Mexico 12/46
LUCIEN ALBRECHT BRUT ROSÉ –
AOC Crémant d’Alsace 13/50
MUMM NAPA BLANC DE BLANC – Napa Valley 58
POL ROGER *RESERVE* – Epernay, France 105
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 115

CHARDONNAY

CHALK HILL – Russian River Valley 12/46
WENTE *ESTATE GROWN* – Monterey 13/50
CHALONE *ESTATE* – Chalone AVA 15/54
ST. FRANCIS – Sonoma County 40
LINCOURT “STEEL” – Sta. Rita Hills 42
GRAYSON CELLARS – California 45
NEWTON “SKYSIDE” – Sonoma County 50
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 52
GARY FARRELL – Russian River Valley 60
ROMBAUER – Carneros 62
PATZ & HALL *ESTATE* – Sonoma Coast 68
GRIGICH HILLS *ESTATE* – Napa Valley 70
RAMEY – Russian River Valley 75
ZD – California 78
CAKEBREAD CELLARS – Napa Valley 82
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
CRAGGY RANGE *TE MUNA* – New Zealand 13/50
CAKEBREAD CELLARS – Napa Valley 65
MERRY EDWARDS – Russian River Valley 125

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ –
Côtes de Provence 13/50
CAPOSALDO PINOT GRIGIO – Delle Venezie, Italy 12/46
FERRARI-CARANO PINOT GRIGIO –
Sonoma County 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/30
CH. ST. MICHELLE RIESLING – Columbia Valley 12/46
LUCIEN ALBRECHT *RESERVE* RIESLING –
Alsace 13/50
THE PRISONER “BLINDFOLD” BLANC DE NOIR –
California 58

RED WINES

CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles 12/46
QUILT – Napa Valley 14/54
AUSTIN HOPE – Paso Robles (*liter bottle*) 16/78
HONIG – Napa Valley 17/66
CLOS PEGASE – Napa Valley 72
SEQUOIA GROVE – Napa Valley 78
THE PRISONER – Napa Valley 80
ZD – Napa Valley 80
CHALK HILL *ESTATE RED* – Chalk Hill 90
JORDAN – Alexander Valley 95
FRANK FAMILY – Napa Valley 100
PAPILLON *BY ORIN SWIFT* – Napa Valley 110
CHAPPELLET – Napa Valley 115
MINER *STAGECOACH VINEYARD* – Napa Valley 115
PAUL HOBBS – Napa Valley 150

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 13/50
FROG’S LEAP – Napa Valley 65
DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

A TO Z – Oregon 12/46
ELOUAN – Oregon 13/50
BÖEN – Russian River Valley 14/54
ANGELS INK – Monterey, California 15/58
ARGYLE – Willamette Valley 50
MEIOMI – California 52
THE PRISONER – Sonoma Coast 55
SIDURI *CHEHALEM MOUNTAINS* – Willamette Valley 60
BREWER-CLIFTON – Sta. Rita Hills 70
GARY FARRELL – Russian River Valley 78
DOMAINE SERENE “YAMHILL CUVÉE” –
Willamette Valley 85
MERRY EDWARDS – Russian River Valley 90
BELLE GLOS “DAIRYMAN” – Russian River Valley 95
FLOWERS – Sonoma Coast 98
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 98
BERGSTRÖM *SILICE VINEYARDS* – Willamette Valley 115

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 12/46
BERAN – Napa Valley 13/50
SALDO – California 14/54
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 12/46
SHINAS ESTATE “THE GUILTY” SHIRAZ –
Victoria, Australia 13/50
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND –
California 16/62
THE PRISONER – California 75
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ –
McLaren Vale, Australia 120

Corkage fee, \$25

STONEY RIVER®
STEAKHOUSE AND GRILL

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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

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