

STONEY RIVER®

STEAKHOUSE AND GRILL

STARTERS

DEVILED EGGS

Sugar cured bacon,
house-made pickle relish 14

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 18

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

CRISPY CALAMARI

Point Judith, RI, classic marinara 18

STEAK EGG ROLLS

Spicy ranch, chimichurri 18

BOURBON SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

CREAMY CRAB DIP

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

SOUPS & SALADS

House-made dressings: Bleu Cheese, Honey Mustard, Buttermilk Ranch, 1000 Island, Herb Vinaigrette
Add chicken +8, salmon or shrimp +12

FRENCH ONION SOUP

Caramelized onions, crouton,
Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

HOUSE SALAD

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

THE WEDGE

Bacon, tomatoes, herb vinaigrette,
bleu cheese 14

CUMBERLAND SALAD

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

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

COBB SALAD

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

STEAK SALAD*

Seared filet, avocado, bleu cheese, vine ripened
tomatoes, Dijon vinaigrette,
buttermilk ranch 26

SANDWICHES

FRENCH ONION BURGER*

Gruyère, caramelized onions, arugula,
1000 Island, parmesan fries 20

STACKED CHEESEBURGER*

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

SOUTHERN CRISPY CHICKEN SANDWICH

House-made hot honey,
pimento cheese, parmesan fries 18

BLACKENED SALMON SANDWICH

Cut fresh daily, rémoulade, pickles,
lettuce, red onion, parmesan fries 20

FRENCH DIP*

Thinly sliced ribeye, baguette and horseradish,
parmesan fries 25

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 50

NEW YORK STRIP STEAK*

16 oz. 49

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 45

BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 57

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 35



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend
10 oz. 54

CENTER CUT*

Petite Cut 7 oz. 47
Regular Cut 10 oz. 53

ACCOMPANIMENTS

SAUCES

Truffle Butter	4	Béarnaise	4
Chimichurri	4	Mushroom Madeira	4
Au Poivre	4		

Trio 10

SPECIALTY

Oscar Style	12
Bleu Cheese Encrusted	4

All Filets Mignons, Steaks, and Prime Rib are served with your choice of Au Gratin Potatoes, Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 10

BISTRO CHICKEN

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

WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes,
broccoli 24

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli,
whipped potatoes 30

PASTA PESCATORE

Roasted red pepper cream sauce, crab,
shrimp, spinach 26

JUMBO FRIED SHRIMP

Rémoulade, cocktail sauce, parmesan fries 31

TUSCAN CHICKEN

Sautéed, goat cheese, sundried tomato,
beurre blanc, whipped potatoes,
broccoli 28

BAY STREET CHICKEN FINGERS

"Old Savannah" style, southern slaw,
parmesan fries 24

BARBECUE DANISH BABY BACK RIBS

Dry rub, BBQ sauce, parmesan fries,
Southern slaw 34

SZECHUAN SALMON*

Oven roasted Faroe Islands cold water salmon,
Thai barbeque sauce, whipped potatoes,
broccoli (available simply grilled) 29

SIDES

Au Gratin Potatoes
One Pound Baked Potato
Potato Wedges
Whipped Potatoes

Caramelized Onion Whipped Potatoes
Cream Corn Brûlée
Broccoli w/ Garlic Butter
Creamed Spinach
Sautéed Asparagus

Smoked Gouda Mac & Cheese
Sweet Potato Casserole
Southern Slaw
Parmesan Truffle French Fries

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STARTERS

STEAK EGG ROLLS

Spicy ranch, chimichurri 19

CREAMY CRAB DIP

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

DEVILED EGGS

Sugar cured bacon, house-made pickle relish 14

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 17

BOURBON 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

House-made dressings: Bleu Cheese, Honey Mustard, Buttermilk Ranch, 1000 Island, Herb Vinaigrette
Add chicken +8, salmon or shrimp +12

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

HOUSE SALAD

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

THE WEDGE

Bacon, tomatoes, herb vinaigrette, bleu cheese 14

STEAK SALAD*

Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 28

CUMBERLAND SALAD

Crispy chicken, roasted pecans, avocado, tomatoes, bacon, buttermilk ranch 21

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 50

NEW YORK STRIP STEAK*

16 oz. 49

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 45

BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 57

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 35



All Filets Mignons, Steaks, and Prime Rib are served with your choice of Au Gratin Potatoes, Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 54

CENTER CUT*

Petite Cut 7 oz. 47 | Regular Cut 10 oz. 53

MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 48

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared crab cake, Dijon mustard sauce 46

ACCOMPANIMENTS

SAUCES

Truffle Butter	4	Béarnaise	4
Chimichurri	4	Mushroom Madeira	4
Au Poivre	4		

Trio 10

SPECIALTY

Oscar Style	12
Crab Cake	16
Bleu Cheese Encrusted	4

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 10

JUMBO FRIED SHRIMP

Rémoulade, cocktail sauce, parmesan fries 31

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli, whipped potatoes 30

CEDAR PLANK SALMON*

Oven roasted Faroe Islands cold water salmon, lemon Dijon butter, whipped potatoes, broccoli (available simply grilled) 34

PASTA PESCATORE

Roasted red pepper cream sauce, crab, shrimp, spinach 29

FRENCH ONION BURGER*

Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 20

WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes, broccoli 27

BAY STREET CHICKEN FINGERS

"Old Savannah" style, parmesan fries, Southern slaw 25

BISTRO CHICKEN

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

LOLLIPOP LAMB CHOPS*

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

BARBECUE DANISH BABY BACK RIBS

Dry rub, BBQ sauce, parmesan fries, Southern slaw 34

TUSCAN CHICKEN

Sautéed, goat cheese, sundried tomato, beurre blanc, whipped potatoes, broccoli 28

SIDES

Au Gratin Potatoes
One Pound Baked Potato
Potato Wedges
Whipped Potatoes

Caramelized Onion Whipped Potatoes
Cream Corn Brûlée
Broccoli w/ Garlic Butter
Creamed Spinach

Sautéed Asparagus
Smoked Gouda Mac & Cheese
Sweet Potato Casserole
Parmesan Truffle French Fries

WINES WE LOVE & DRINK

	6oz	9oz	BTL
CHALK HILL CHARDONNAY – Russian River Valley	14	18	54
Craggy Range <i>TE MUNA</i> SAUVIGNON BLANC – New Zealand	13	17	50
CHATEAU MIRAVAL ROSÉ – Côtes de Provence	14	18	54
ROMBAUER CHARDONNAY – Carneros			62
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France			115
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles			(liter bottle) 18 22 88
BÖEN BY BELLE GLOS PINOT NOIR – California	14	18	54
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California	16	20	62
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley			82
PAPILLON BY ORIN SWIFT CABERNET SAUVIGNON – Napa Valley			110

WHITE WINES

	6oz	9oz	BTL
CHAMPAGNE & SPARKLING			
LA MARCA PROSECCO – DOC Veneto	12	16	46
MUMM NAPA 'BRUT PRESTIGE' – California	13	17	50
GLORIA FERRER ROSÉ – Carneros	13	17	50
POL ROGER <i>RESERVE</i> – Epernay, France			105
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France			115
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
ST. FRANCIS – Sonoma County			40
LINCOURT 'STEEL' – Sta. Rita Hills			42
GRAYSON CELLARS – California			45
CLOS PEGASE <i>MITSUKO'S VINEYARD</i> – Napa Valley			52
GARY FARRELL – Russian River Valley			60
ROMBAUER – Carneros			62
PATZ & HALL <i>ESTATE</i> – Sonoma Coast			68
GRIGICH HILLS <i>ESTATE</i> – Napa Valley			70
RAMEY – Russian River Valley			75
ZD – California			78
CAKEBREAD CELLARS – Napa Valley			82
CHALK HILL <i>ESTATE BOTTLED</i> – Chalk Hill			90
SAUVIGNON BLANC			
DASHWOOD – Marlborough, New Zealand	12	16	46
Craggy Range <i>TE MUNA</i> – New Zealand	13	17	50
CAKEBREAD CELLARS – Napa Valley			65
MERRY EDWARDS – Russian River Valley			125
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 <i>RESERVE RIESLING</i> – Alsace, France	13	17	50
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy	12	16	46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy			38
THE PRISONER 'BLINDFOLD' BLANC DE NOIR – California			58

RED WINES

	6oz	9oz	BTL
CABERNET SAUVIGNON & CABERNET BLENDS			
THREADCOUNT BY <i>QUILT</i> – California	12	16	46
ST. FRANCIS – Sonoma County	16	20	62
HONIG – Napa Valley	17	21	66
AUSTIN HOPE – Paso Robles			(liter bottle) 18 22 88
QUILT – Napa Valley			54
CLOS PEGASE – Napa Valley			72
SEQUOIA GROVE – Napa Valley			78
THE PRISONER – Napa Valley			80
ZD – Napa Valley			80
CHALK HILL <i>ESTATE RED</i> – Chalk Hill			90
JORDAN – Alexander Valley			95
FRANK FAMILY – Napa Valley			100
PAPILLON BY ORIN SWIFT – Napa Valley			110
CHAPPELLET – Napa Valley			115
CAYMUS VINEYARDS – Napa Valley			118
PAUL HOBBS – Napa Valley			150

MERLOT

J. LOHR "LOS OSOS" – Paso Robles	13	17	50
MARKHAM 'SIX STACK' – North Coast	14	18	54
FROG'S LEAP – Napa Valley			65
DUCKHORN VINEYARDS – Napa Valley			85

PINOT NOIR

BÖEN BY BELLE GLOS – California	14	18	54
ARGYLE 'BLOOMHOUSE' – Willamette Valley	15	19	58
SIDURI – Willamette Valley	16	20	62
THE PRISONER – Sonoma Coast			55
BREWER-CLIFTON – Sta. Rita Hills			70
GARY FARRELL – Russian River Valley			78
ENROUTE 'LES POMMIERS' – Russian River Valley			82
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 <i>SILICE VINEYARDS</i> – Willamette Valley			115

ZINFANDEL

SEGHESIO – Sonoma County	14	18	54
SALDO – California	15	19	58
8 YEARS IN THE DESERT BY ORIN SWIFT – California	16	20	62
FROG'S LEAP – Napa Valley			65

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina	12	16	46
PENFOLDS 'BIN 28' SHIRAZ – Australia	17	21	66
THE PRISONER RED BLND – California	19	23	74
MOLLYDOOKER 'CARNIVAL OF LOVE' SHIRAZ – McLaren Vale, Australia			120

Corkage fee, \$25.

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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

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

SMOKED SALMON BENEDICT 17

Smoked salmon, over easy eggs, English muffin, hollandaise, country potatoes

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