

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

## 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

CHALK HILL CHARDONNAY – Russian River Valley 14/54  
CRAGGY RANGE *TE MUNA* SAUVIGNON BLANC –  
New Zealand 13/50  
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54  
ROMBAUER CHARDONNAY – Carneros 62  
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –  
Á Reims, France 115  
AUSTIN HOPE CABERNET SAUVIGNON –  
Paso Robles (*liter bottle*) 18/88  
BÖEN *BY BELLE GLOS* PINOT NOIR – California 14/54  
8 YEARS IN THE DESERT *BY ORIN SWIFT* ZINFANDEL –  
California 16/62  
ENROUTE ‘LES POMMIERS’ PINOT NOIR –  
Russian River Valley 82  
PAPILLON *BY ORIN SWIFT* CABERNET SAUVIGNON –  
Napa Valley 110

## WHITE WINES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 12/46  
MUMM NAPA ‘BRUT PRESTIGE’ – California 13/50  
GLORIA FERRER ROSÉ – Carneros (*375ml bottle*) 14/26  
POL ROGER *RESERVE* – Epernay, France 105  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 115

### CHARDONNAY

MER SOLEIL SILVER ‘UNOAKED’ – Monterey 12/46  
CHALK HILL – Russian River Valley 14/54  
LOUIS LATOUR ‘GRAND ARDECHE’ – France 15/58  
ST. FRANCIS – Sonoma County 40  
LINCOURT ‘STEEL’ – Sta. Rita Hills 42  
GRAYSON CELLARS – California 45  
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 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 12/46  
TOMMASI ‘LE ROSSE’ PINOT GRIGIO –  
Veneto, Italy 13/50  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 38  
THE PRISONER ‘BLINDFOLD’ BLANC DE NOIR –  
California 58

## RED WINES

### CABERNET SAUVIGNON

THREADCOUNT *BY QUILT* – California 12/46  
ST. FRANCIS – Sonoma County 16/62  
HONIG – Napa Valley 17/66  
AUSTIN HOPE – Paso Robles (*liter bottle*) 18/88  
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 *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  
CAYMUS VINEYARDS – Napa Valley 118  
PAUL HOBBS – Napa Valley 150

### MERLOT

J. LOHR ‘LOS OSOS’ – Paso Robles 12/46  
MARKHAM ‘SIX STACK’ – North Coast 14/54  
FROG’S LEAP – Napa Valley 65  
DUCKHORN VINEYARDS – Napa Valley 85

### PINOT NOIR

BÖEN *BY BELLE GLOS* – California 14/54  
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 15/58  
SIDURI – Willamette Valley 16/62  
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 *SILICE VINEYARDS* – Willamette Valley 115

### ZINFANDEL

SEGHECIO – Sonoma County 14/54  
SALDO – California 15/58  
8 YEARS IN THE DESERT *BY ORIN SWIFT* –  
California 16/62  
FROG’S LEAP – Napa Valley 65

### OTHER INTERESTING REDS

ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 12/46  
PENFOLDS ‘BIN 28’ SHIRAZ – Australia 17/66  
THE PRISONER RED BLEND – California 19/74  
MOLLYDOOKER ‘CARNIVAL OF LOVE’ SHIRAZ –  
McLaren Vale, Australia 120

Corkage fee, \$25

STONEY RIVER®  
STEAKHOUSE AND GRILL

# STONEY RIVER®

STEAKHOUSE AND GRILL

## 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