STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

STEAK EGG ROLLS
Spicy ranch, chimichurri 19

BOURBON SHRIMP ON COUNTRY TOAST
Dijon beurre blanc sauce 19

SPINACH & ARTICHOKE DIP
Reggiano cheese, warm tortilla chips 17

TUNA STACK
Hawaiian ahi, avocado, roasted pineapple, sriracha aioli, sesame wontons 19

GRILLED SEAFOOD PLATTER
Lobster tail, jumbo shrimp, scallops, chili crisp, warm bread 58

JUMBO SHRIMP COCKTAIL
Old Bay shrimp, cocktail sauce, lemon aioli 22

DEVILED EGGS
Sugar cured bacon, house-made pickle relish 14

CRAB CAKE
Pan seared, roasted red pepper cream sauce, artisan greens 22

CRAB STUFFED MUSHROOMS
Lump crabmeat, parmesan cream sauce 20

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 28

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

CERTIFIED ANGUS BEEF® BRAND
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

BONE-IN "COWBOY CUT" RIBEYE STEAK+
Prime 24 oz. 59

NEW YORK STRIP STEAK+
Prime 16 oz. 52

PRIME RIB OF BEEF+
Prime 12 oz. 46

FILET MIGNON

COFFEE-CURED+
Cured in our signature blend
10 oz. 53

CENTER CUT+
Petite Cut 7 oz. 46
Regular Cut 10 oz. 52

ACCOMPANIMENTS

SAUCES	*Trio 10*
Truffle Butter	4
Chimichurri	4
Au Poivre	4
Béarnaise	4
Mushroom Madeira	4

CHEF'S ADDITIONS	
Crab Cake	20
Sea Scallops	24
Broiled Lobster Tail	24

SPECIALTY	
Bleu Cheese Encrusted	4
Oscar Style	14
Bourbon Shrimp	14
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

BISTRO CHICKEN
Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 28

PECAN ENCRUSTED TROUT
Dijon mustard sauce, broccoli, whipped potatoes 30

NOLA GRILLED SHRIMP
Roasted pineapple salsa, sushi rice, asparagus 29

FAMOUS STEAK & BISCUITS+
Seared filet, caramelized onion aioli, house-made biscuit, steakhouse batonettes 28

FILET MEDALLIONS & LOBSTER+
Filet medallions, broiled tail, whipped potatoes 58

FILET MEDALLIONS OSCAR+
Filet medallions, lump crab, béarnaise, asparagus, whipped potatoes 49

STEAK FRITES+
Certified Angus Beef® Prime butcher's cut, béarnaise, crispy shallots, parmesan fries 38

LOLLIPOP LAMB CHOPS+
Chimichurri, whipped potatoes 46

BONE-IN PORK CHOP+
Bourbon cherry sauce, whipped potatoes, broccoli 35

TUSCAN CHICKEN
Goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 28

NEW ENGLAND SEA SCALLOPS
Wild mushroom risotto, lemon butter 45

AHI TUNA+
Sesame crusted, sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34

WILD MUSHROOM MEATLOAF
Madeira sauce, whipped potatoes, broccoli 28

PASTA PESCATORE
Roasted red pepper cream sauce, crab, shrimp, spinach 31

FRENCH ONION BURGER+
Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 20

FOR THE TABLE

Using beef tallow to deliver a cleaner, superior flavor.

Parmesan Truffle Fries	12
Au Gratin Potatoes	12
Steakhouse Batonettes	10
Loaded Baked Potato	10
Wild Mushroom Risotto	12

Whipped Potatoes	10
Caramelized Onion Whipped Potatoes	12
Sweet Potato Casserole	12
Smoked Gouda Mac & Cheese	12
Lobster Mac & Cheese	22

Roasted Brussels Sprouts & Bacon	12
Creamed Spinach	12
Sautéed Wild Mushrooms	12
Steamed Broccoli	10
Sautéed Asparagus	12

Proudly serving Coca-Cola® products.

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BB/CG--DIN-CMALL

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Point Judith, RI, classic marinara 19

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WINES WE LOVE & DRINK

	6oz	9oz	BTL
CHALK HILL CHARDONNAY – Russian River Valley	14	19	55
CRAGGY RANGE *TE MUNA* SAUVIGNON BLANC – New Zealand	13	17	50
CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence	14	19	55
ROMBAUER CHARDONNAY – Carneros			62
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France			120
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles *(LITER BOTTLE)*	18	25	91
BÖEN *BY BELLE GLOS* PINOT NOIR – California	14	19	55
8 YEARS IN THE DESERT *BY ORIN SWIFT* ZINFANDEL – California	17	23	68
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley			82
PAPILLON *BY ORIN SWIFT* CABERNET SAUVIGNON – Napa Valley			115

WHITE WINES

CHAMPAGNE & SPARKLING

	6oz	BTL
LA MARCA PROSECCO – Veneto, Italy	12	46
MUMM NAPA 'BRUT PRESTIGE' – California	13	50
GLORIA FERRER ROSÉ – Carneros	14	55
POL ROGER *RESERVE* – Epernay, France		110
VEUVE CLICQUOT YELLOW LABEL – Reims, France		120

CHARDONNAY

	6oz	9oz	BTL
MER SOLEIL *RESERVE* – Monterey	12	16	46
CHALK HILL – Russian River Valley	14	19	55
LOUIS LATOUR 'GRAND ARDÈCHE' – France	15	20	59
ST. FRANCIS – Sonoma County			42
LINCOURT 'STEEL' – Sta. Rita Hills			44
GRAYSON CELLARS – California			46
CLOS PEGASE *MITSUKO'S VINEYARD* – Napa Valley			55
GARY FARRELL – Russian River Valley			62
ROMBAUER – Carneros			72
PATZ & HALL *ESTATE* – Sonoma Coast			70
GRGICH HILLS *ESTATE* – Napa Valley			75
RAMEY – Russian River Valley			80
ZD – California			82
CAKEBREAD CELLARS – Napa Valley			85
CHALK HILL *ESTATE BOTTLED* – Chalk Hill			95

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand	12	16	46
CRAGGY RANGE *TE MUNA* – New Zealand	13	17	50
DUCKHORN – North Coast			57
CAKEBREAD CELLARS – Napa Valley			65
MERRY EDWARDS – Russian River Valley			125

OTHER WHITES & ROSÉ

CHÂTEAU 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	12	16	46
LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France	14	19	55
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy	12	16	46
TOMMASI 'LE ROSSE' PINOT GRIGIO – Veneto, Italy	13	17	50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy			45
THE PRISONER 'BLINDFOLD' BLANC DE NOIR – California			58

RED WINES

CABERNET SAUVIGNON & CABERNET BLENDS

	6oz	9oz	BTL
THREADCOUNT *BY QUILT* – California	12	16	46
ST. FRANCIS – Sonoma County	16	22	64
HONIG – Napa Valley	17	23	68
AUSTIN HOPE – Paso Robles *(LITER BOTTLE)*	18	25	91
QUILT – Napa Valley			58
CLOS PEGASE – Napa Valley			75
SEQUOIA GROVE – Napa Valley			82
THE PRISONER – Napa Valley			80
ZD – Napa Valley			85
CHALK HILL *ESTATE RED* – Chalk Hill			92
JORDAN – Alexander Valley			100
FRANK FAMILY – Napa Valley			102
PAPILLON *BY ORIN SWIFT* – Napa Valley			115
CHAPPELLET – Napa Valley			118
CAYMUS VINEYARDS – Napa Valley			125
PAUL HOBBS – Napa Valley			155
DARIOUSH 'SIGNATURE' – Napa Valley			195

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles	13	17	50
MARKHAM 'SIX STACK' – North Coast	14	19	55
FROG'S LEAP – Napa Valley			68
DUCKHORN VINEYARDS – Napa Valley			90

PINOT NOIR

BÖEN *BY BELLE GLOS* – California	14	19	55
ARGYLE 'BLOOM HOUSE' – Willamette Valley	15	20	59
SIDURI – Willamette Valley	16	22	64
THE PRISONER – Sonoma Coast			60
BREWER-CLIFTON – Sta. Rita Hills			74
GARY FARRELL – Russian River Valley			80
ENROUTE 'LES POMMIERS' – Russian River Valley			82
DOMAINE SERENE 'YAMHILL CUVÉE – Willamette Valley			92
BELLE GLOS 'DAIRYMAN' – Russian River Valley			95
MERRY EDWARDS – Russian River Valley			97
FLOWERS – Sonoma Coast			98
ARGYLE 'NUTHOUSE' – Eola-Amity Hills, Oregon			100
BERGSTRÖM *SILICE VINEYARDS* – Willamette Valley			115
GOLDENEYE – Anderson Valley			118

ZINFANDEL

SEGHESIO – Sonoma County	14	19	55
SALDO – California	15	20	59
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California	17	23	68
FROG'S LEAP – Napa Valley			68

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina	12	16	46
PENFOLDS 'BIN 28' SHIRAZ – Australia	17	23	68
THE PRISONER RED BLEND – California	19	26	77
MOLLYDOOKER 'CARNIVAL OF LOVE' SHIRAZ – McLaren Vale, Australia			120

Corkage fee, $25.

STONEY RIVER®
STEAKHOUSE AND GRILL

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 15
Grey Goose Vodka or Bombay Sapphire Gin
Olives or Twist

JACKSON OLD FASHIONED 15
Bulleit Bourbon : Sweet Vermouth : Candied Cherry

THE MATADOR 14
Pantalones Blanco Tequila : Lime : Honey

LEMON DROP MOJITO 13
Tito's Handmade Vodka : St~Germain : Mint : Pineapple

NEGRONI 14
Hendrick's Gin : Sweet Vermouth : Campari

THE DRAPER 15
Knob Creek Rye Whiskey : Blood Orange
Honey : Orange Bitters

FRENCH 75 14
Sparkling Wine : Hendrick's Gin : Cointreau : Lemon Juice

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

ONE FINE DAY 15
Wheatley Vodka : La Poire Liqueur : Basil
Frosted Blackberry

TEQUILA MOCKINGBIRD 15
Corzo Añejo Tequila : Giffard Pineapple Rum Liqueur : Lemon Juice : Blood Orange : Acai Syrup

ANGEL'S REVENGE 15
Angel's Envy Bourbon : Disaronno : Candied Cherry

Olives and Candied Cherries by Filthy Food.

BEER

DRAFT BEERS...8

TROPICÁLIA
Creature Comfort Brewing Company, IPA

STELLA ARTOIS
Stella Artois, Leuven, Belgium, Euro-Style Lager

BLUE MOON
Blue Moon Brewing Company, Belgian Wheat

CRAFT BEERS...8

COPPERHEAD
Gate City, Amber Ale

TACO TUESDAY
Monday Night Brewing Company, Mexican Style Lager

STARK
Reformation Brewery, Toasted Porter

GUINNESS
Guinness, Stout - Irish Dry

420
Sweetwater, Double Pale Ale

HARD CIDER
J.K's Organic Scrumpy, Cider

IMPORTS...8

HEINEKEN

CORONA EXTRA

STELLA ARTOIS

HEINEKEN ZERO *Non-alcoholic* 6

DOMESTICS...7

BUD LIGHT

MICHELOB ULTRA

AFTER DINNER DRINKS

COCKTAILS

CHOCOLATE MARTINI 14
Absolut Vanilia Vodka : Hershey's Chocolate Syrup : Cream

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 14
Hubbard & Cravens Coffee : Frangelico
Bailey's : Grand Marnier

COGNAC & BRANDY

CAMUS VSOP 11

REMY MARTIN VSOP 14

REMY MARTIN XO 52

PORTS

SANDEMAN 'FOUNDER'S RESERVE' 8

QUINTA DO NOVAL 10 YR. TAWNY 11

QUINTA DO NOVAL 20 YR. TAWNY 22

GRAHAMS 30 YR. TAWNY 26

DESSERTS

SKILLET BLONDIE...11
Freshly baked, gooey, Tillamook ice cream, fudge, caramel whipped cream, chocolate chips
Suggested Pairing:
Lady Godiva 13

FOUR LAYER CHOCOLATE GANACHE CAKE...15
With Tillamook vanilla ice cream and hot fudge
Suggested Pairing:
Quinta do Noval 10 yr. Tawny Port 11

CARROT CAKE...16
Triple-layered, vanilla bean cream cheese icing with chopped pecans and caramel
Suggested Pairing:
The Classic 14

CHEF'S SELECTION...AQ
Seasonal favorite recommended tableside
Ask your server about a "Suggested Pairing"

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

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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

BAR MENU

STACKED CHEESEBURGER+ 19
Two seared patties, pickles, onion, cheese,
parmesan fries

BEEF TENDERLOIN SANDWICH+ 28
Horseradish sauce, caramelized onions,
arugula, parmesan fries

FRENCH DIP+ 25
Shaved prime rib, baguette, horseradish, parmesan fries

PANÉED CHICKEN SANDWICH 19
Gruyère, caramelized onion aioli, arugula,
Roma tomatoes, parmesan fries

SHRIMP LOUIE 24
Tomatoes, avocado, jumbo shrimp,
herb vinaigrette, 1000 Island

CUMBERLAND SALAD* 19
Crispy chicken, roasted pecans, avocado,
tomatoes, bacon, buttermilk ranch

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