

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 13

AHI TUNA NACHOS*

Crispy wontons, hand diced Ahi, Sriracha mayo, scallions, toasted sesame seeds 18

STEAK EGG ROLLS

Spicy ranch, Chimichurri 18

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon mustard sauce 18

CRISPY CALAMARI

Point Judith, RI, classic marinara 20

SOUPS & SALADS

Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette
Add chicken +8, salmon or shrimp +12

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 10

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 12

COBB SALAD

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

AHI TUNA SALAD*

Hawaiian Ahi, seared rare, artisan greens, avocado, herb vinaigrette 24

STEAK SALAD*

Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette 26

THAI CHICKEN

Roasted peanuts, crispy wontons, honey-lime vinaigrette, peanut sauce 19

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 13

HOUSE SALAD*

Rustic croutons, hard boiled egg, cucumbers, bacon, tomatoes, cheddar 13

SEAFOOD

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa, Southern rice, seasonal vegetable 29

AHI TUNA*

Sesame crusted, Sriracha aioli, soy ginger sherry sauce, sushi rice, baby bok choy 33

SZECHUAN SALMON*

Thai barbeque sauce, garlic whipped potatoes, broccoli (available simply grilled) 32

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli, garlic whipped potatoes 29

BLACKENED SALMON SANDWICH

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

SANDWICHES & SPECIALTIES

FAMOUS STEAK & BISCUITS*

Our signature specialty. Seared filet, homemade biscuits, parmesan fries 23

STACKED CHEESEBURGER*

Two seared patties, pickles, onion, cheese, parmesan fries 18

SOUTHERN CRISPY CHICKEN SANDWICH*

House made hot honey, pimento cheese 18

MEATLOAF SANDWICH*

Crispy onion straws, cheese, mayo, ketchup 18

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 26

LONDON DIP

Grilled roast beef, cheese, horseradish, Au Jus, multigrain toast, parmesan fries 23

STEAKS, FILETS & PRIME RIB

STEAK FRITES*

Certified Angus Beef sliced hanger steak, sauce béarnaise, crispy shallots 33

COFFEE-CURED*

Cured in our signature blend 10 oz. 51

CENTER CUT*

Petite Cut 46 / Regular Cut 51

PRIME RIB OF BEEF*

Aged and slow roasted 43



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.

House, Caesar or Wedge Salad to accompany your entrée 9

SIDES

Au Gratin Potatoes • One Pound Baked Potato • Garlic Whipped Potatoes • Parmesan Fries • Smoked Gouda Mac & Cheese
Sweet Potato Casserole • Broccoli w/ Garlic Butter • Creamed Spinach • Sautéed Asparagus • Seasonal Vegetable • Roasted Wild Mushrooms

STONEY RIVER®

STEAKHOUSE AND GRILL

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 14

AHI TUNA NACHOS*

Crispy wontons, hand diced Ahi, Sriracha mayo, scallions, toasted sesame seeds 18

STEAK EGG ROLLS

Spicy ranch, Chimichurri 19

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 17

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon mustard sauce 19

CRISPY CALAMARI

Point Judith, RI, classic marinara 20

SOUPS & SALADS

Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

HOUSE SALAD

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

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 10

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 12

COBB SALAD

Grilled chicken, mixed greens, avocado, bacon, egg, tomatoes, bleu cheese crumbles, buttermilk ranch 21

STEAK SALAD*

Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette 28

SEAFOOD

FEATURED SEAFOOD SELECTION*

Selections change daily MKT

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa, Southern rice, seasonal vegetable 29

CEDAR PLANK SALMON*

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

SHRIMP SCAMPI PASTA

Jumbo shrimp, garlic cream sauce, spinach, tomatoes 29

AHI TUNA*

Sesame crusted, Sriracha aioli, soy ginger sherry sauce, sushi rice, baby bok choy 33

HONG KONG SEA BASS*

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

SPECIALTIES

FAMOUS STEAK & BISCUITS*

Our signature specialty. Seared filet, homemade biscuits, parmesan fries 26

BONE-IN PORK CHOP*

Cured in-house, slow roasted, bourbon cherry sauce, garlic whipped potatoes, broccoli 35

STACKED CHEESEBURGER*

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

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 27

LOLLIPOP LAMB CHOPS

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

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes, broccoli 27

LONDON DIP

Grilled roast beef, cheese, horseradish, Au Jus, multigrain toast, parmesan fries 26

—STEAKS, FILETS & PRIME RIB—

STEAK FRITES*

Certified Angus Beef sliced hanger steak, sauce béarnaise, crispy shallots 35

RIBEYE STEAK*

Certified Angus Beef 14 oz. 49

NEW YORK STRIP STEAK*

Certified Angus Beef 16 oz. 47

COFFEE-CURED*

Cured in our signature blend 10 oz. 52

CENTER CUT*

Petite Cut 46 / Regular Cut 51

PRIME RIB OF BEEF*

Aged and slow roasted 45

BONE-IN "COWBOY CUT" RIBEYE STEAK*

Certified Angus Beef 22 oz. 57

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* 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
Sweet Potato Casserole • Broccoli w/ Garlic Butter • Creamed Spinach • Sautéed Asparagus • Seasonal Vegetable • Roasted Wild Mushrooms

+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 – Sonoma Coast 14/54
HONIG SAUVIGNON BLANC – Napa Valley 14/54
FLEURS DE PRAIRIE ROSÉ – Côtes de Provence 13/50
ROMBAUER CHARDONNAY – Carneros 75
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –
France 100
DAOU CABERNET SAUVIGNON – Paso Robles 15/58
AUSTIN HOPE CABERNET SAUVIGNON –
Paso Robles (*liter bottle*) 17/83
BÖEN PINOT NOIR – California 14/54
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL –
California 16/62
FLOWERS PINOT NOIR – Sonoma Coast 98

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 12/46
GRUET BRUT – New Mexico 12/46
VEUVE CLICQUOT YELLOW LABEL –
Á Reims, France 100
DOM PERIGNON BRUT – France 300

CHARDONNAY

GRAYSON – California 12/46
WENTE ESTATE GROWN – Monterey 13/50
CHALK HILL – Sonoma Coast 14/54
LINCOURT 'STEEL' – Sta. Rita Hills 40
ST. FRANCIS – Sonoma County 40
CLOS PEGASE MITSUKO'S VINEYARD – Napa Valley 50
CHALK HILL ESTATE BOTTLED – Chalk Hill 72
ROMBAUER – Carneros 75
CAKEBREAD CELLARS – Napa Valley 75
PLUMPJACK RESERVE – Napa Valley 100

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
CRAGGY RANGE TE MUNA – New Zealand 13/50
HONIG – Napa Valley 14/54
CHALK HILL ESTATE BOTTLED – Chalk Hill 40
CAKEBREAD CELLARS – Napa Valley 50

OTHER WHITES & ROSÉ

CHATEAU STE. MICHELLE RIESLING –
Columbia Valley 12/46
FERRARI-CARANO PINOT GRIGIO –
Sonoma County 12/46
FLEURS DE PRAIRIE ROSÉ – Côtes de Provence 13/50
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58
SCHLOSS JOHANNISBERG REISLING –
Rhinegau, Germany 40

RED WINES

CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles 12/46
DAOU – Paso Robles 15/58
AUSTIN HOPE – Paso Robles (*liter bottle*) 17/83
QUILT – Napa Valley 60
HONIG – Napa Valley 70
THE PRISONER – Napa Valley 75
CHALK HILL ESTATE RED – Chalk Hill 90
JORDAN – Sonoma County 90
HALL – Napa Valley 95
PAPILLON BY ORIN SWIFT – Napa Valley 100
CHAPPELLET 'SIGNATURE' – Napa Valley 120
CAYMUS VINEYARDS – Napa Valley 145
CAYMUS SPECIAL SELECTION – Napa Valley 225

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46
MARKHAM – Napa Valley 50
DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

A TO Z – Oregon 13/50
BÖEN – California 14/54
ARGYLE 'BLOOMHOUSE' – Willamette Valley 15/58
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 40
ELOUAN – Oregon 46
SIDURI – Russian River Valley 60
SLANDER BY ORIN SWIFT – California 70
SANFORD – Sta. Rita Hills 72
BELLE GLOS 'DAIRYMAN' – Russian River Valley 85
ARGYLE 'NUTHOUSE' – Eola-Amity Hills, Oregon 95
FLOWERS – Sonoma Coast 98

ZINFANDEL

KLINKER BRICK 'OLD VINE' – Lodi 12/46
8 YEARS IN THE DESERT BY ORIN SWIFT – California 16/62
JOEL GOTT – California 42
RIDGE LYTTON SPRINGS – Dry Creek Valley 70

OTHER INTERESTING REDS

ALTA VISTA ESTATE MALBEC – Mendoza, Argentina 12/46
PENFOLDS KOONUNGA HILL SHIRAZ – Australia 12/46
THE PRISONER RED BLEND – California 17/66
ABSTRACT BY ORIN SWIFT BLEND – California 60
MOLLYDOOKER 'BLUE EYED BOY' SHIRAZ –
McLaren Vale, South Australia 75
CAYMUS-SUISUN 'GRAND DURIF' PETITE SYRAH –
Suisun Valley, California 80

STONE RIVER®
STEAKHOUSE AND GRILL

STONEY RIVER®

STEAKHOUSE AND GRILL

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

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

STONEY RIVER BREAKFAST SKILLET 18

Scrambled eggs, thick cut bacon, cheddar cheese, hollandaise, country potatoes, green onions, multigrain toast

BRUNCH BURGER* 19

Stacked steak burger, applewood smoked bacon, over easy egg, local brioche, country potatoes

LOBSTER ROLL 24

Warm Maine lobster, lemon aioli, local signature top split bun, parmesan fries

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