

STONEY RIVER®

STEAKHOUSE AND GRILL

STARTERS

DEVILED EGGS

Sugar cured bacon, house-made
pickle relish 14

BOURBON SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

STEAK EGG ROLLS

Spicy ranch, chimichurri 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

AHI TUNA NACHOS*

Crispy wontons, hand diced ahi,
sriracha mayo, scallions,
toasted sesame seeds 18

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 10

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 12

AHI TUNA SALAD*

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

COBB SALAD

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

STEAK SALAD*

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

THE WEDGE

Bacon, tomatoes, herb vinaigrette,
bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

HOUSE SALAD

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

SANDWICHES

FRENCH DIP*

Thinly sliced ribeye, baguette, horseradish,
parmesan fries 24

STACKED CHEESEBURGER*

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

BLACKENED SALMON SANDWICH*

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

SOUTHERN CRISPY CHICKEN SANDWICH

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

FRENCH ONION BURGER*

Gruyère, caramelized onions, arugula,
1000 Island, parmesan fries 19

FAMOUS STEAK & BISCUITS*

Seared filet, caramelized onion aioli,
house-made biscuits, parmesan fries 23

STEAKS & PRIME RIB STEAKS

RIBEYE STEAK*

14 oz. 48

NEW YORK STRIP STEAK*

16 oz. 47

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 43

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 33



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend
10 oz. 51

CENTER CUT*

Petite Cut 7 oz. 46
Regular Cut 10 oz. 51

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 Potato.

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 9

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,
sushi rice, asparagus 29

SZECHUAN SALMON*

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

WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes,
broccoli 24

PASTA PESCATORE

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

BISTRO CHICKEN

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

AHI TUNA*

Sesame crusted, sriracha aioli, soy ginger
sherry sauce, sushi rice, spinach 33

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli,
whipped potatoes 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
Parmesan Truffle French Fries

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AHI TUNA NACHOS*

Crispy wontons, hand diced ahi, sriracha mayo, scallions, toasted sesame seeds 18

STEAK EGG ROLLS

Spicy ranch, chimichurri 19

CRISPY CALAMARI

Point Judith, RI, classic marinara 20

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 17

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon mustard sauce 19

BOURBON SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

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 10

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 12

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

THE WEDGE

Bacon, tomatoes, herb vinaigrette, bleu cheese 14

HOUSE SALAD

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

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, buttermilk ranch 28

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 49

NEW YORK STRIP STEAK*

16 oz. 47

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. 52

CENTER CUT*

Petite Cut 7 oz. 46
Regular Cut 10 oz. 51

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

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

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 9

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa, sushi rice, asparagus 29

PASTA PESCATORE

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

AHI TUNA*

Sesame crusted, sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 33

FAMOUS STEAK & BISCUITS*

Seared filet, caramelized onion aioli, house-made biscuits, parmesan fries 26

DOUBLE BONE PORK CHOP*

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

FRENCH ONION BURGER*

Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 19

CEDAR PLANK SALMON*

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

WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes, broccoli 27

LOLLIPOP LAMB CHOPS*

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

BISTRO CHICKEN

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

FRENCH DIP*

Thinly sliced ribeye, baguette and horseradish, parmesan fries 24

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
HONIG SAUVIGNON BLANC – Napa Valley 14/54
AIX ROSÉ – Coteaux d'Aix-en-Provence, France 15/58
ROMBAUER CHARDONNAY – Carneros 75
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –
 Á Reims, France 100
AUSTIN HOPE CABERNET SAUVIGNON –
 Paso Robles (*liter bottle*) 18/88
PAPILLON BY ORIN SWIFT CABERNET SAUVIGNON –
 Napa Valley 100
BÖEN BY BELLE GLOS PINOT NOIR – California 14/54
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL –
 California 17/66
ENROUTE 'LES POMMIERS' PINOT NOIR –
 Russian River Valley 82

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 12/46
MUMM NAPA 'BRUT PRESTIGE' – California 13/50
GLORIA FERRER ROSÉ – Carneros 14/54
VEUVE CLICQUOT YELLOW LABEL –
 Á Reims, France 100
DOM PERIGNON BRUT – France 300

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46
CHALK HILL – Russian River Valley 14/54
LOUIS LATOUR 'GRAND ARDECHE' – France 15/58
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
CAKEBREAD CELLARS – Napa Valley 50

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
SCHLOSS JOHANNISBERG REISLING –
 Rhinegau, Germany 40

RED WINES

CABERNET SAUVIGNON

THREADCOUNT BY QUILT – California 12/46
ST. FRANCIS – Sonoma County 16/62
AUSTIN HOPE – Paso Robles (*liter bottle*) 18/88
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 'SIX STACK' – North Coast 14/54
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
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 40
SLANDER BY ORIN SWIFT – California 70
SANFORD – Sta. Rita Hills 72
ENROUTE 'LES POMMIERS' – Russian River Valley 82
BELLE GLOS 'DAIRYMAN' – Russian River Valley 85
ARGYLE 'NUTHOUSE' – Eola-Amity Hills, Oregon 95
FLOWERS – Sonoma Coast 98

ZINFANDEL

SALDO – Dry Creek, Lodi 15/58
8 YEARS IN THE DESERT BY ORIN SWIFT – California 17/66
JOEL GOTT – California 42
RIDGE LYTTON SPRINGS – Dry Creek Valley 70

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 12/46
PENFOLDS 'BIN 28' SHIRAZ – Australia 17/66
THE PRISONER RED BLEND – California 18/70
ABSTRACT BY ORIN SWIFT BLEND – California 60
MOLLYDOOKER 'BLUE EYED BOY' SHIRAZ –
 McLaren Vale, South Australia 75
STAGS' LEAP PETITE SIRAH – Napa Valley 78

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

SHRIMP AND GRITS 24

Jumbo Cajun sautéed shrimp, Worcestershire cream reduction, bacon, cheese grits

FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, hollandaise, country potatoes

SMOKED SALMON BENEDICT 17

Smoked salmon, over easy eggs, English muffin, 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* 20

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