

# 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

## STARTERS

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### 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

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### BOURBON SHRIMP ON COUNTRY TOAST

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Add chicken +8, salmon or shrimp +12

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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.

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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