

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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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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SOUPS & SALADS

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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.

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

| | 6oz 9oz BTL |
|--|-----------------|
| CHALK HILL CHARDONNAY – Russian River Valley | 14 18 54 |
| HONIG SAUVIGNON BLANC – Napa Valley | 14 18 54 |
| AIX ROSÉ – Coteaux d'Aix-en-Provence, France | 15 19 58 |
| ROMBAUER CHARDONNAY – Carneros | 75 |
| VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France | 100 |
| AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle) | 18 22 88 |
| PAPILLON BY ORIN SWIFT CABERNET SAUVIGNON – Napa Valley | 100 |
| BÖEN BY BELLE GLOS PINOT NOIR – California | 14 18 54 |
| 8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California | 17 21 66 |
| ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley | 82 |

WHITE WINES

| | 6oz 9oz BTL |
|--|-----------------|
| CHAMPAGNE & SPARKLING | |
| LA MARCA PROSECCO – DOC Veneto | 12 16 46 |
| MUMM NAPA 'BRUT PRESTIGE' – California | 13 17 50 |
| GLORIA FERRER 'BRUT ROSE' – Carneros | 14 18 54 |
| VEUVE CLICQUOT YELLOW LABEL – Á Reims, France | 100 |
| DOM PERIGNON BRUT – France | 300 |
| CHARDONNAY | |
| MER SOLEIL SILVER 'UNOAKED' – Monterey | 12 16 46 |
| CHALK HILL – Russian River Valley | 14 18 54 |
| LOUIS LATOUR 'GRAND ARDECHE' – France | 15 19 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 16 46 |
| Craggy Range TE MUNA – New Zealand | 13 17 50 |
| HONIG – Napa Valley | 14 18 54 |
| CAKEBREAD CELLARS – Napa Valley | 50 |
| OTHER WHITES & ROSÉ | |
| CHATEAU MIRAVAL ROSÉ – Côtes de Provence | 14 18 54 |
| AIX ROSÉ – Coteaux d'Aix-en-Provence, France | 15 19 58 |
| DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany | 12 16 46 |
| LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France | 13 17 50 |
| BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy | 12 16 46 |
| TOMMASI 'LE ROSSE' PINOT GRIGIO – Veneto, Italy | 13 17 50 |
| SCHLOSS JOHANNISBERG REISLING – Rhinegau, Germany | 40 |

RED WINES

| | 6oz 9oz BTL |
|---|-----------------|
| CABERNET SAUVIGNON & CABERNET BLENDS | |
| THREADCOUNT BY QUILT – California | 12 16 46 |
| ST. FRANCIS – Sonoma County | 16 20 62 |
| AUSTIN HOPE – Paso Robles (liter bottle) | 18 22 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 16 46 |
| MARKHAM 'SIX STACK' – North Coast | 14 18 54 |
| DUCKHORN VINEYARDS – Napa Valley | 85 |

PINOT NOIR

| | |
|---|--------------|
| BÖEN BY BELLE GLOS – California | 14 18 54 |
| ARGYLE 'BLOOMHOUSE' – Willamette Valley | 15 19 58 |
| SIDURI – Willamette Valley | 16 20 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 19 58 |
| 8 YEARS IN THE DESERT BY ORIN SWIFT – California | 17 21 66 |
| JOEL GOTT – California | 42 |
| RIDGE LYTTON SPRINGS – Dry Creek Valley | 70 |

OTHER INTERESTING REDS

| | |
|---|--------------|
| ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina | 12 16 46 |
| PENFOLDS 'BIN 28' SHIRAZ – Australia | 17 21 66 |
| THE PRISONER RED BLEND – California | 18 22 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