

STARTERS

DEVILED EGGS

Sugar cured bacon,
homemade pickle relish 13

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 18

TUNA STACK*

Ahi tuna, roasted pineapple,
Sriracha aioli, sesame wontons 18

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

STEAK EGG ROLLS

Spicy ranch, Chimichurri 18

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

THE WEDGE

Iceberg, bacon, tomatoes,
bleu cheese 14

STEAK SALAD*

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

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 13

ASIAN AHI TUNA SALAD*

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

HOUSE SALAD

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

THAI KAI SALAD

Roasted chicken, mixed greens, peanuts,
cilantro vinaigrette, Thai peanut sauce 19

CUMBERLAND SALAD

Crispy chicken, roasted pecans, avocado,
tomatoes, bacon, buttermilk ranch 19

SANDWICHES

All served with Parmesan fries

LONDON DIP

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

STEAKHOUSE BURGER*

Gruyère, caramelized onions,
Thousand Island dressing 19

MEATLOAF SANDWICH

Crispy onion straws, cheese, mayo, ketchup 18

STACKED STEAK BURGER*

Two seared patties, pickles, onion, cheese 18

BLACKENED SALMON SANDWICH

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

SOUTHERN CRISPY
CHICKEN SANDWICH

House made hot honey, pimento cheese 18

-SPECIALTIES & SEAFOOD-

BISTRO CHICKEN

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

NOLA GRILLED SHRIMP

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

SZECHUAN SALMON*

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

TUSCAN CHICKEN

Sautéed, goat cheese, sundried tomatoes,
beurre blanc, garlic whipped potatoes,
broccoli 26

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli, garlic whipped
potatoes 29

AHI TUNA*

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

BAY STREET CHICKEN FINGERS

“Old Savannah” style, parmesan fries 24

BARBECUE DANISH BABY BACK RIBS

BBQ sauce, parmesan fries, Southern slaw 32

STEAKS & PRIME RIB

NEW YORK STRIP STEAK*

16 oz. 49

STEAK FRITES*

Sliced hanger steak, béarnaise, crispy shallots 33

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 44



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 54

CENTER CUT*

Petite Cut 7 oz. 47 / Regular Cut 10 oz. 53

All of our steaks are seasoned with our special seasoning blend, grilled in a 1600° Montague broiler. All Filet Mignons, Steaks, and Prime Rib are served with your choice of side.

House, Caesar or Wedge Salad to accompany your entrée 9

SIDES

Au Gratin Potatoes • Parmesan Fries • One Pound Baked Potato • Garlic Whipped Potatoes • Carmelized Onion Whipped Potatoes
Broccoli w/ Garlic Butter • Creamed Spinach • Sautéed Asparagus • Smoked Gouda Mac & Cheese • Sweet Potato Casserole • Coleslaw

STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 14

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

STEAK EGG ROLLS

Spicy ranch, chimichurri 19

TUNA STACK*

Ahi tuna, avocado, roasted pineapple,
Sriracha aioli, sesame wontons 19

CALAMARI

Point Judith, RI, classic marinara 20

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 19

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

SOUPS & SALADS

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

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 14

HOUSE SALAD

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

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

STEAK SALAD*

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

SEAFOOD

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,
Southern rice, seasonal vegetable 28

HONG KONG SEA BASS*

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

CEDAR PLANK SALMON*

Oven roasted, lemon dijon butter,
garlic whipped potatoes, broccoli
(available simply grilled) 33

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 34

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli, garlic whipped
potatoes 29

SPECIALTIES

STEAKHOUSE BURGER*

Gruyère, caramelized onions,
Thousand Island dressing, parmesan fries 20

BISTRO CHICKEN

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

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes,
broccoli 27

LONDON DIP

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

LOLLIPOP LAMB CHOPS*

Rosemary, balsamic vinegar, lemon,
chimichurri, garlic whipped potatoes 47

BARBECUE DANISH BABY BACK RIBS

BBQ sauce, parmesan fries, Southern slaw 33

TUSCAN CHICKEN

Sautéed, goat cheese, sundried tomatoes,
beurre blanc, garlic whipped potatoes,
broccoli 27

—STEAKS, FILETS & PRIME RIB—

STEAK FRITES*

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

RIBEYE STEAK*

Certified Angus Beef 14 oz. 51

NEW YORK STRIP STEAK*

Certified Angus Beef 16 oz. 50

COFFEE-CURED*

Cured in our signature blend 10 oz. 55

CENTER CUT*

Petite Cut 48 / Regular Cut 54

PRIME RIB OF BEEF*

Aged and slow roasted 45

BONE-IN “COWBOY CUT” RIBEYE STEAK*

Certified Angus Beef 22 oz. 58



*All of our steaks are seasoned with our special seasoning blend, grilled in a 1600° Montague broiler.
All Filet Mignons, Steaks, and Prime Rib are served with your choice of side.*

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 • Parmesan Fries • One Pound Baked Potato • Garlic Whipped Potatoes • Broccoli w/ Garlic Butter • Creamed Spinach
Sautéed Asparagus • Smoked Gouda Mac & Cheese • Sweet Potato Casserole • Caramelized Onion Whipped Potatoes

*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. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. Helpful Dining Guidelines can be found at stoneyriver.com.

WINES WE LOVE & DRINK

MER SOLEIL “SILVER” BY CAYMUS CHARDONNAY –
Monterey 15/58
HONIG SAUVIGNON BLANC – Napa Valley 15/58
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
ROMBAUER CHARDONNAY – Carneros 75
AUSTIN HOPE CABERNET SAUVIGNON –
Paso Robles (liter bottle) 16/78
FLOWERS PINOT NOIR – Sonoma Coast 62
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL –
California 16/62
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –
France 100
PAPILLON BY ORIN SWIFT CABERNET SAUVIGNON –
Napa Valley 115
ETUDE GRACE BENOIST RANCH PINOT NOIR –
Carneros 98

WHITE WINES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON *SPLIT* – California 13/~
LUMINORE BY LA MARCA PROSECCO –
Valdobbiadene, Italy 15/58
GLORIA FERRER BRUT – Sonoma County 15/58
VEUVE CLICQUOT YELLOW LABEL – France 100
MOËT & CHANDON NECTAR IMPERIAL ROSÉ –
Epernay, France 165

CHARDONNAY

GRAYSON – California 13/50
ST. FRANCIS – Sonoma County 14/54
MER SOLEIL “SILVER” BY CAYMUS – Monterey 15/58
NEWTON “SKYSIDE” – North Coast 42
CHALK HILL – Sonoma Coast 45
GARY FARRELL – Russian River Valley 58
RAMEY – Russian River Valley 65
MANNEQUIN BY ORIN SWIFT – California 68
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70
ROMBAUER – Carneros 75
CAKEBREAD CELLARS – Napa Valley 75
ZD – California 84
FLOWERS – Sonoma Coast 98
SHAFER “RED SHOULDER RANCH” – Napa Valley 120

SAUVIGNON BLANC

FERRARI-CARANO FUMÉ BLANC –
Sonoma County 12/46
DASHWOOD – Marlborough, New Zealand 12/46
DUCKHORN VINEYARDS – North Coast 14/54
HONIG – Napa Valley 15/58
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 54
CAKEBREAD CELLARS – Napa Valley 55

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes De Provence 13/50
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
CH. ST. MICHELLE RIESLING – Columbia Valley 12/46
SCHLOSS VOLLRADS RIESLING – Germany 13/50
CAPOSALDO PINOT GRIGIO – Veneto, Italy 12/46
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 13/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 50
BLINDFOLD BLANC DE NOIR – California 60

Corkage fee, \$25

RED WINES

CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles 13/50
DAOU – Paso Robles 15/58
QUILT – Napa Valley 16/62
AUSTIN HOPE – Paso Robles (liter bottle) 16/78
FOLEY JOHNSON – Rutherford, Napa Valley 65
HONIG – Napa Valley 70
JORDAN – Alexander Valley 88
CHALK HILL *ESTATE RED* – Chalk Hill 90
STAGS’ LEAP “THE INVESTOR” – Napa Valley 110
PAPILLON BY ORIN SWIFT – Napa Valley 115
GHOST BLOCK – Oakville, Napa Valley 120
CAYMUS VINEYARDS – Napa Valley 145
CADE *ESTATE* – Howell Mountain 150
STAGS’ LEAP “THE LEAP” – Napa Valley 170
SHAFER “ONE POINT FIVE” –
Napa Valley, Stags Leap District 200
NICKEL & NICKEL *STATE RANCH* – Napa Valley 250
MERCURY HEAD BY ORIN SWIFT – Napa Valley 260
CAYMUS SPECIAL SELECTION – Napa Valley 300

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 13/50
MARKHAM – Napa Valley 14/54
FROG’S LEAP – Rutherford, Napa Valley 78
DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

A TO Z – Oregon 12/46
BÖEN – California 14/54
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 15/58
ELOUAN – Willamette Valley 45
MEIOMI – California 50
FLOWERS – Sonoma Coast 62
BELLE GLOS “DAIRYMAN” – Russian River Valley 85
SLANDER BY ORIN SWIFT – Napa Valley 90
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 95
ETUDE GRACE BENOIST RANCH – Carneros 98

ZINFANDEL

SEGHECIO – Sonoma, California 14/54
EARTHQUAKE – Lodi, Claifornia 15/58
8 YEARS IN THE DESERT BY ORIN SWIFT – California 16/62
SALDO – California 60
TURLEY “CINSAULT” *BECHTHOLD VINEYARD* –
Lodi, California 65
FRANK FAMILY – Napa Valley 90

OTHER INTERESTING REDS

ALTA VISTA “VIVE”MALBEC – Mendoza, Argentina 12/46
TROUBLEMAKER BY AUSTIN HOPE – Paso Robles 13/50
PENFOLDS “KOONUNGA HILL” SHIRAZ –
South Australia 13/50
THE PRISONER – California 15/58
ABSTRACT BY ORIN SWIFT – California 16/62
CATENA MALBEC “VISTA FLORES” –
Mendoza, Argentina 45
STAG’S LEAP – Napa Valley 72
MOLLYDOOKER “CARNIVAL OF LOVE” –
South Australia 135

DESSERT SELECTIONS

GRAHAM’S SIX GRAPES 375ml Bottle – Portugal 40
FAR NIENTE DOLCE SEMILLON 375ml Bottle –
Napa Valley 85

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

SHRIMP AND GRITS 29

Jumbo cajun sautéed shrimp, hickory-smoked bacon, Worcestershire cream reduction, cheese grits

BRUNCH BURGER* 19

Stacked steak burger, 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

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