

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

TUNA STACK*

Ahi tuna, roasted pineapple, sriracha aioli, sesame wontons 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 13

AHI TUNA SALAD*

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

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

CUMBERLAND SALAD

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

SANDWICHES

FRENCH DIP*

Thinly sliced ribeye, baguette, horseradish, parmesan fries 25

STACKED CHEESEBURGER*

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

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

BLACKENED SALMON SANDWICH*

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

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 50

NEW YORK STRIP STEAK*

16 oz. 49

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 44

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 33



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend
10 oz. 54

CENTER CUT*

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

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

BARBECUE DANISH BABY BACK RIBS

Dry rub, BBQ sauce, parmesan fries, Southern slaw 32

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

WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes, broccoli 24

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli, whipped potatoes 29

TUSCAN CHICKEN

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

BAY STREET CHICKEN FINGERS

“Old Savannah” style, parmesan fries, Southern slaw 24

SIDES

Au Gratin Potatoes
One Pound Baked Potato
Potato Wedges
Whipped Potatoes

Caramelized Onion Whipped Potatoes
Sweet Potato Casserole
Broccoli w/ Garlic Butter
Creamed Spinach

Sautéed Asparagus
Smoked Gouda Mac & Cheese
Parmesan Truffle French Fries
Southern Slaw

STONEY RIVER®

STEAKHOUSE AND GRILL

STARTERS

DEVEILED EGGS

Sugar cured bacon, house-made pickle relish 14

TUNA STACK*

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

STEAK EGG ROLLS

Spicy ranch, chimichurri 19

CRISPY CALAMARI

Point Judith, RI, classic marinara 20

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

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 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 14

THE WEDGE

Bacon, tomatoes, herb vinaigrette, bleu cheese 14

HOUSE SALAD

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

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

STEAK SALAD*

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

CUMBERLAND SALAD

Crispy chicken, roasted pecans, avocado, tomatoes, bacon, buttermilk ranch 20

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 51

NEW YORK STRIP STEAK*

16 oz. 50

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 45

BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 58

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 35



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend
10 oz. 55

CENTER CUT*

Petite Cut 7 oz. 48
Regular Cut 10 oz. 54

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 10

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa, sushi rice, asparagus 28

PASTA PESCATORE

Roasted red pepper cream sauce, crab, shrimp, spinach 29

AHI TUNA*

Sesame crusted, sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli, whipped potatoes 29

FRENCH ONION BURGER*

Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 20

CEDAR PLANK SALMON*

Oven roasted Faroe Islands cold water salmon, lemon Dijon butter, whipped potatoes, broccoli (available simply grilled) 33

WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes, broccoli 27

BISTRO CHICKEN

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

LOLLIPOP LAMB CHOPS

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

FRENCH DIP*

Thinly sliced ribeye, baguette and horseradish, parmesan fries 26

BARBECUE DANISH BABY BACK RIBS

Dry rub, BBQ sauce, parmesan fries, Southern slaw 33

TUSCAN CHICKEN

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

SIDES

Au Gratin Potatoes
One Pound Baked Potato
Potato Wedges
Whipped Potatoes

Caramelized Onion Whipped Potatoes
Sweet Potato Casserole
Broccoli w/ Garlic Butter

Creamed Spinach
Sautéed Asparagus
Smoked Gouda Mac & Cheese
Parmesan Truffle French Fries

WINES WE LOVE & DRINK

CHALK HILL CHARDONNAY – Russian River Valley 14/54
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*) 18/88
ARGYLE ‘BLOOMHOUSE’ PINOT NOIR –
Willamette Valley 15/58
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL –
California 16/62
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –
Á Reims, France 100
PAPILLON BY ORIN SWIFT CABERNET SAUVIGNON –
Napa Valley 115
ENROUTE ‘LES POMMIERS’ PINOT NOIR –
Russian River Valley 82

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 12/46
DOMAINE CHANDON *SPLIT* – California 13/~
MUMM NAPA ‘BRUT PRESTIGE’ – California 13/50
GLORIA FERRER ROSÉ – Carneros 14/54
GLORIA FERRER BRUT – Sonoma County 58
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 100
MOËT & CHANDON NECTAR IMPERIAL ROSÉ –
Epernay, France 165

CHARDONNAY

MER SOLEIL SILVER ‘UNOAKED’ – Monterey 12/46
CHALK HILL – Russian River Valley 14/54
LOUIS LATOUR ‘GRAND ARDECHE’ – France 15/58
CHALK HILL – Sonoma Coast 45
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 & FUMÉ 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
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 54
CAKEBREAD CELLARS – Napa Valley 55

OTHER WHITES & ROSÉ

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
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 50
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 54
SCHLOSS VOLLRADS RIESLING – Germany 55
BLINDFOLD BLANC DE NOIR – California 60

RED WINES

CABERNET SAUVIGNON

THREADCOUNT BY QUILT – California 12/46
ST. FRANCIS – Sonoma County 16/62
AUSTIN HOPE – Paso Robles (*liter bottle*) 18/88
DAOU – Paso Robles 58
HONIG – Napa Valley 70
JORDAN – Alexander Valley 88
CHALK HILL ESTATE RED – Chalk Hill 90
FOLEY JOHNSON – Rutherford, Napa Valley 95
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 ‘SIX STACK’ – North Coast 14/54
FROG’S LEAP – Rutherford, Napa Valley 78
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
BELLE GLOS ‘DAIRYMAN’ – Russian River Valley 85
ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
SLANDER BY ORIN SWIFT – Napa Valley 90
FLOWERS – Sonoma Coast 95
ARGYLE ‘NUTHOUSE’ – Eola-Amity Hills, Oregon 95
ETUDE GRACE BENOIST RANCH – Carneros 98

ZINFANDEL

SALDO – California 14/54
SEGHESSIO – Sonoma, California 15/58
8 YEARS IN THE DESERT BY ORIN SWIFT – California 16/62
EARTHQUAKE – Lodi, California 58
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 RED BLEND – California 15/58
ABSTRACT BY ORIN SWIFT – California 16/62
CATENA MALBEC ‘VISTA FLORES’ –
Mendoza, Argentina 45
STAG’S LEAP – Napa Valley 72
MOLLYDOOKER ‘BLUE EYED BOY’ SHIRAZ –
South Australia 135

DESSERT SELECTIONS

GRAHAM’S SIX GRAPES 375ml Bottle – Portugal 40
FAR NIENTE DOLCE SEMILLON 375ml Bottle –
Napa Valley 105

Corkage fee, \$25

STONEY RIVER®

STEAKHOUSE AND GRILL

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

CRISPY CHICKEN AND WAFFLE 16

(Available with Hot Chicken)

Thick-cut bacon, pure maple syrup

SMOKED SALMON BENEDICT 17

Smoked salmon, over easy eggs, English muffin, hollandaise, country potatoes

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