

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

STARTERS

DEVILED 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

| | 6oz | 9oz | BTL |
|--|-----|-----|-----|
| CHALK HILL CHARDONNAY – | | | |
| Russian River Valley | 14 | 18 | 54 |
| HONIG SAUVIGNON BLANC – Napa Valley | 15 | 19 | 58 |
| AIX ROSÉ – Coteaux d'Aix-en-Provence, France | 15 | 19 | 58 |
| ROMBAUER CHARDONNAY – Carneros | | | 75 |
| AUSTIN HOPE CABERNET SAUVIGNON – | | | |
| Paso Robles (liter bottle) | 18 | 22 | 88 |
| ARGYLE 'BLOOMHOUSE' PINOT NOIR – | | | |
| Willamette Valley | 15 | 19 | 58 |
| 8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – | | | |
| California | 16 | 20 | 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

| | 6oz | 9oz | BTL |
|--|-----|-----|-----|
| CHAMPAGNE & SPARKLING | | | |
| LA MARCA PROSECCO – DOC Veneto | 12 | 16 | 46 |
| DOMAINE CHANDON SPLIT – California | 13 | ~ | ~ |
| MUMM NAPA 'BRUT PRESTIGE' – California | 13 | 17 | 50 |
| GLORIA FERRER ROSÉ – Carneros | 14 | 18 | 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 | 16 | 46 |
| CHALK HILL – Russian River Valley | 14 | 18 | 54 |
| LOUIS LATOUR 'GRAND ARDECHE' – France | 15 | 19 | 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 | 16 | 46 |
| DASHWOOD – Marlborough, New Zealand | 12 | 16 | 46 |
| DUCKHORN VINEYARDS – North Coast | 14 | 18 | 54 |
| HONIG – Napa Valley | 15 | 19 | 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 | 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 |
| 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

| | 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 |
| 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 | 17 | 50 |
| MARKHAM 'SIX STACK' – North Coast | 14 | 18 | 54 |
| FROG'S LEAP – Napa Valley | | | 78 |
| 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 |
| 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 | 18 | 54 |
| SEGHEISIO – Sonoma, California | 15 | 19 | 58 |
| 8 YEARS IN THE DESERT BY ORIN SWIFT – | | | |
| California | 16 | 20 | 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 | 16 | 46 |
| TROUBLEMAKER BY AUSTIN HOPE – Paso Robles | 13 | 17 | 50 |
| PENFOLDS 'KOONUNGA HILL' SHIRAZ – | | | |
| South Australia | 13 | 17 | 50 |
| THE PRISONER RED BLEND – California | 15 | 19 | 58 |
| ABSTRACT BY ORIN SWIFT – California | 16 | 20 | 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 |

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