

STARTERS

DEVILED EGGS

Sugar cured bacon,
homemade pickle relish 12

CALAMARI

Point Judith, RI, classic marinara 19

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 17

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 18

TUNA STACK*

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

STEAK EGG ROLLS

Spicy ranch, Chimichurri 18

SOUPS & SALADS

Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette
Add chicken +6, salmon or shrimp +10

FRENCH ONION SOUP

Caramelized onions, crouton,
Gruyère 11

THE WEDGE

Iceberg, bacon, tomatoes,
bleu cheese 14

STEAK SALAD*

Seared filet, avocado, bleu cheese, vine ripened
tomatoes, Dijon vinaigrette 25

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

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 14

COBB SALAD

Grilled chicken, mixed greens, avocado,
bacon, egg, tomatoes, bleu cheese crumbles,
buttermilk ranch 19

CUMBERLAND SALAD

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

SANDWICHES

STACKED STEAK BURGER*

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

STEAKHOUSE BURGER*

Gruyère, caramelized onions,
Thousand Island dressing,
parmesan fries 18

LONDON DIP

Grilled roast beef, cheese, horseradish, Au Jus,
multigrain toast, crispy potato wedges 21

SOUTHERN CRISPY
CHICKEN SANDWICH+

House made hot honey, pimento cheese,
parmesan fries 18

MEATLOAF SANDWICH

Crispy onion straws, cheese, mayo,
ketchup,parmesan fries 18

FRENCH DIP

Thinly sliced, baguette and horseradish,
parmesan fries 23

-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 28

SZECHUAN SALMON*

Thai barbeque sauce,
garlic whipped potatoes, broccoli
(available simply grilled) 33

TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato,
beurre blanc, garlic whipped potatoes,
broccoli 26

PECAN TROUT

Dijon mustard sauce, broccoli,
garlic whipped potatoes 31

BAY STREET CHICKEN FINGERS

“Old Savannah” style, parmesan fries 22

STEAKS & FILET MIGNON

NEW YORK STRIP STEAK*

16 oz. 45

STEAK FRITES*

Sliced hanger steak, béarnaise, crispy shallots 33

COFFEE-CURED*

Cured in our signature blend 10 oz. 51

CENTER CUT*

Petite Cut 7 oz. 44 / 10 oz. 50

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared Crab Cake, Dijon mustard sauce 45

*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 • Garlic Whipped Potatoes • Seasonal Vegetable
Broccoli w/ Garlic Butter • Creamed Spinach • Sautéed Asparagus • Smoked Gouda Mac & Cheese

+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. Helpful Dining Guidelines can be found at stoneyriver.com.

STARTERS

STEAK EGG ROLLS

Spicy ranch, Chimichurri 19

CRAB CAKE

Pan seared, roasted pineapple salsa, Dijon mustard sauce 19

DEVEILED EGGS

Sugar cured bacon, homemade pickle relish 13

CALAMARI

Point Judith, RI, classic marinara 21

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

JUMBO SHRIMP COCKTAIL

Spicy cocktail sauce 21

TUNA STACK*

Hawaiian Ahi, roasted pineapple, Sriracha aioli, sesame wontons 19

SOUPS & SALADS

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

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 12

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 14

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

HOUSE SALAD

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

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

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, ranch, Dijon vinaigrette 26

SEAFOOD

FEATURED FISH

Selections change daily MKT

NOLA GRILLED SHRIMP

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

CEDAR PLANK SALMON*

Oven roasted, lemon dijon butter, garlic whipped potatoes, broccoli (available simply grilled) 34

HONG KONG SEA BASS*

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

HAWAIIAN AHI TUNA*

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

PECAN TROUT

Dijon mustard sauce, broccoli, garlic whipped potatoes 32

SPECIALTIES

FRENCH DIP

Thinly sliced, toasted baguette, horseradish, parmesan fries 25

STEAKHOUSE BURGER*

Gruyère, caramelized onions, Thousand Island dressing, parmesan fries 19

TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 28

LOLLIPOP LAMB CHOPS*

Rosemary, balsamic vinegar, lemon, chimichurri, garlic whipped potatoes 46

BISTRO CHICKEN

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

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes, broccoli 27

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 48

NEW YORK STRIP STEAK*

16 oz. 47

BONE-IN “COWBOY CUT” RIBEYE STEAK*

22 oz. 55

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 43

STEAK FRITES*

Brasserie Style New York Strip 38



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 51

CENTER CUT*

Petite Cut 45 / Regular Cut 50

MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 48

TURF AND TIDE*

Filet medallions, jumbo shrimp, Dijon beurre blanc sauce 48

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared Crab Cake, Dijon mustard sauce 46

All Filets Mignons, Steaks, and Prime Rib are served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Mushroom Madeira Sauce • Béarnaise Sauce* • Au Poivre Sauce • Chimichurri 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

Broccoli w/ Garlic Butter • Garlic Whipped Potatoes • Creamed Spinach

Sautéed Asparagus • Smoked Gouda Mac & Cheese • Seasonal Vegetable

+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. Helpful Dining Guidelines can be found at stoneyriver.com.

WINES WE LOVE & DRINK

FRANK FAMILY CHARDONNAY – Carneros 15/58
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 13/50
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –
France 19/74
FLOWERS CHARDONNAY – Sonoma Coast 90
HONIG SAUVIGNON BLANC – Napa valley 40
AUSTIN HOPE CABERNET SAUVIGNON –
Paso Robles (*liter bottle*) 17/83
FLOWERS PINOT NOIR – Sonoma Coast 17/66
CHAPPELLET “SIGNATURE” CABERNET SAUVIGNON –
Napa Valley 128
ETUDE *GRACE BENOIST RANCH* PINOT NOIR –
Carneros 82
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 90

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 12/46
LUCIEN ALBRECHT BRUT ROSÉ –
AOC Crémant d’Alsace 13/50
DOMAINE CHANDON *SPLIT* – California 13/~
VEUVE CLICQUOT YELLOW LABEL – France 19/74
SCHRAMSBERG BLANC DE BLANC – North Coast 72
PERRIER-JOUËT GRAND BRUT – Epernay, France 75
LOUIS ROEDERER BRUT PREMIER – Reims, France 90
MOËT & CHANDON NECTAR IMPÉRIAL ROSÉ –
Epernay, France 105
DOM PERIGNON BRUT – France 300

CHARDONNAY

ST. FRANCIS – Sonoma County 13/50
CHALK HILL – Russian River Valley 14/54
FRANK FAMILY – Carneros 15/58
ZD – California 16/62
GARY FARRELL – Russian River Valley 70
RAMEY *RITCHIE VINEYARD* – Russian River Valley 75
PATZ & HALL *DUTTON RANCH* – Russian River Valley 75
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 85
PLUMPJACK *RESERVE* – Napa Valley 85
FLOWERS – Sonoma Coast 90
CHAPPELLET “GROWER COLLECTION” – Napa Valley 95
SHAFER *RED SHOULDER RANCH* – Carneros District 100
KISTLER *LES NOISELIERS* – Sonoma Coast 125
FAR NIENTE – Napa Valley 125

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC –
Sonoma County 12/46
DASHWOOD – Marlborough, New Zealand 12/46
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 13/50
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 14/54
HONIG – Napa valley 40

OTHER WHITES & ROSÉ

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 13/50
CHATEAU ST. MICHELLE RIESLING –
Columbia Valley 13/50
SCHLOSS VOLLRADS *QUALITÄTSWEIN* RIESLING –
Germany 15/58
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 13/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54

RED WINES

CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles 13/50
QUILT – Napa Valley 14/54
AUSTIN HOPE – Paso Robles (*liter bottle*) 17/83
HONIG – Napa Valley 18/70
THREE RIVERS – Columbia Valley 45
STARMONT – Napa Valley 62
MT. VEEDER – Napa Valley 72
SEQUOIA GROVE – Napa Valley 78
CHALK HILL *ESTATE RED* – Chalk Hill 95
PAPILLON *BY ORIN SWIFT* – Napa Valley 115
RIDGE *ESTATE* – Santa Cruz Mountain 118
GHOST BLOCK – Oakville, Napa Valley 120
ZD – Napa Valley 125
CHAPPELLET “SIGNATURE” – Napa Valley 128
LANCASTER *ESTATE* – Napa Valley 140
CAYMUS VINEYARDS – Napa Valley 145
CADE *HOWELL MOUNTAIN* – Napa Valley 160
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 192
SILVER OAK – Napa Valley 195
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 220
CAYMUS VINEYARDS SPECIAL SELECTION –
Napa Valley 275

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 13/50
MARKHAM – Napa Valley 14/54
DUCKHORN VINEYARDS – Napa Valley 85
CHAPPELLET – Napa Valley 98
PLUMPJACK – Napa Valley 115

PINOT NOIR

A TO Z – Oregon 13/50
BELLE GLOS “BALADE” – Santa Rita Hills 16/62
FLOWERS – Sonoma Coast 17/66
CHALK HILL – Sonoma Coast 45
ELOUAN – Oregon 48
SIDURI – Willamette Valley 52
THE FOUR GRACES – Willamette Valley 52
BREWER-CLIFTON – Sta. Rita Hills 80
ETUDE *GRACE BENOIST RANCH* – Carneros 82
RAMEY – Russian River Valley 95
BIG TABLE FARM – Willamette Valley 98
MERRY EDWARDS – Russian River 100
DOMAINE SERENE “YAMHILL CUVÉE” –
Willamette Valley 105
BELLE GLOS *CLARK AND TELEPHONE* –
Russian River Valley 110

ZINFANDEL

KLINKER BRICK “OLD VINE” – Lodi 13/50
SALDO – California 65
RIDGE LYTTON SPRINGS – Dry Creek Valley 75

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza Argentina 13/50
MOLLYDOOKER “TWO LEFT FEET” –
McLaren Vale, Australia 14/54
CATENA MALBEC – Mendoza, Argentina 13/50
THE PRISONER – Califonia 18/70
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75
ABSTRACT *BY ORIN SWIFT* – California 78
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 90

Corkage fee, \$25

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

STONEY RIVER BREAKFAST SKILLET 18

Scrambled eggs, thick cut bacon, cheddar cheese, hollandaise, country potatoes, green onions, multigrain toast

ROASTED PRIME RIB HASH 24

Over easy eggs, multi grain toast

FAMOUS STEAK AND BISCUITS* 21

Our signature specialty. Seared filet, homemade biscuits, parmesan fries

FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, hollandaise, country potatoes, whole grain toast

FRENCH TOAST ANNA 16

Powdered sugar, Vermont maple syrup and thick-cut, applewood-smoked bacon

SHRIMP AND GRITS 29

Jumbo cajun sautéed shrimp, Worcestershire cream reduction, bacon, cheese grits

BRUNCH BURGER* 19

Stacked steak burger, applewood smoked bacon, over easy egg, local brioche, country potatoes

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