

STONEY RIVER®

STEAKHOUSE AND GRILL

STARTERS

DEVILED EGGS

Sugar cured bacon,
house-made pickle relish 14

CRISPY CALAMARI

Point Judith, RI, classic marinara 19

TUNA STACK*

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

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 18

BOURBON SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 17

STEAK EGG ROLLS

Spicy ranch, chimichurri 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 13

COBB SALAD

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

HOUSE SALAD

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

THE WEDGE

Bacon, tomatoes, herb vinaigrette,
bleu cheese 14

STEAK SALAD*

Seared filet, avocado, bleu cheese,
vine ripened tomatoes, Dijon vinaigrette,
buttermilk ranch 26

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

ASIAN AHI TUNA SALAD*

Seared rare, artisan greens, avocado,
herb vinaigrette 24

CUMBERLAND SALAD

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

SANDWICHES

FRENCH ONION BURGER*

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

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

STACKED CHEESEBURGER*

Two seared patties, pickles, onion, cheese,
parmesan fries 19

FRENCH DIP*

Thinly sliced ribeye, baguette and horseradish,
parmesan fries 25

STEAKS

RIBEYE STEAK*

14 oz. 48

NEW YORK STRIP STEAK*

16 oz. 47

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 33



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 53

CENTER CUT*

Petite Cut 7 oz. 46 | Regular Cut 10 oz. 52

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared crab cake, Dijon mustard sauce 47

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 Baked 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

BISTRO CHICKEN

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

WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes,
broccoli 24

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli,
whipped potatoes 31

PASTA PESCATORE

Roasted red pepper cream sauce, crab,
shrimp, spinach 26

BAY STREET CHICKEN FINGERS

“Old Savannah” style, parmesan fries 24

TUSCAN CHICKEN

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

SZECHUAN SALMON*

Oven roasted Faroe Islands cold water salmon,
Thai barbeque sauce, whipped potatoes,
broccoli (available simply grilled) 33

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
Parmesan Truffle French Fries

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Spicy ranch, chimichurri 19

DEVILED EGGS

Sugar cured bacon, house-made pickle relish 14

BOURBON SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 19

CRISPY CALAMARI

Point Judith, RI,
classic marinara 21

TUNA STACK*

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

SOUPS & SALADS

House-made dressings: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette, 1000 Island
Add chicken +8, salmon or shrimp +12

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 12

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 14

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

STEAK SALAD*

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

COBB SALAD

Grilled chicken, mixed greens, avocado,
bacon, egg, tomatoes, bleu cheese crumbles,
buttermilk ranch 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. 45

BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 57

STEAK FRITES*

Sliced hanger steak, sauce béarnaise, crispy shallots 38



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend
10 oz. 53

CENTER CUT*

Petite Cut 7 oz. 47
Regular Cut 10 oz. 52

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 Baked Potato.

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 10

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,
sushi rice, asparagus 29

AHI TUNA*

Sesame crusted, sriracha aioli, soy ginger
sherry sauce, sushi rice, spinach 33

PECAN ENCRUSTED TROUT

Dijon mustard sauce, broccoli,
whipped potatoes 32

WILD MUSHROOM MEATLOAF

Madeira sauce, whipped potatoes, broccoli 27

PASTA PESCATORE

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

TUSCAN CHICKEN

Sautéed, goat cheese, sundried tomato, beurre
blanc, whipped potatoes, broccoli 28

FRENCH DIP*

Thinly sliced ribeye, baguette and horseradish,
parmesan fries 27

BISTRO CHICKEN

Panko crusted, parmesan cheese, lemon caper
sauce, whipped potatoes, broccoli 28

LOLLIPOP LAMB CHOPS*

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

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) 34

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
Parmesan Truffle French Fries

*These items may be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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

CHALK HILL CHARDONNAY – Russian River Valley 14/54
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –
Á Reims, France 19/74
FLOWERS CHARDONNAY – Sonoma Coast 90
HONIG SAUVIGNON BLANC – Napa valley 40
AUSTIN HOPE CABERNET SAUVIGNON –
Paso Robles (*liter bottle*) 18/88
ARGYLE ‘BLOOMHOUSE’ PINOT NOIR –
Willamette Valley 15/58
CHAPPELLET ‘SIGNATURE’ CABERNET SAUVIGNON –
Napa Valley 128
ENROUTE ‘LES POMMIERS’ PINOT NOIR –
Russian River Valley 82
8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL –
California 78

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
VEUVE CLICQUOT YELLOW LABEL –
Á Reims, 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

MER SOLEIL SILVER ‘UNOAKED’ – Monterey 12/46
CHALK HILL – Russian River Valley 14/54
LOUIS LATOUR ‘GRAND ARDECHE’ – France 15/58
ST. FRANCIS – Sonoma County 50
FRANK FAMILY – Carneros 58
ZD – California 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
SHAFFER *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
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 14/54
HONIG – Napa valley 40
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 50

OTHER WHITES & ROSÉ

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
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 54
SCHLOSS VOLLRADS *QUALITÄTSWEIN RIESLING* –
Germany 58

RED WINES

CABERNET SAUVIGNON

THREADCOUNT *BY QUILT* – California 12/46
ST. FRANCIS – Sonoma County 16/62
AUSTIN HOPE – Paso Robles (*liter bottle*) 18/88
HONIG – Napa Valley 18/70
THREE RIVERS – Columbia Valley 45
QUILT – 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 ‘SIX STACK’ – North Coast 14/54
DUCKHORN VINEYARDS – Napa Valley 85
CHAPPELLET – Napa Valley 98
PLUMPJACK – Napa Valley 115

PINOT NOIR

BÖEN *BY BELLE GLOS* – California 14/54
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 15/58
SIDURI – Willamette Valley 16/62
BELLE GLOS ‘BALADE’ – Santa Rita Hills 62
FLOWERS – Sonoma Coast 66
BREWER-CLIFTON – Sta. Rita Hills 80
ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
ETUDE *GRACE BENOIST RANCH* – Carneros 85
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 14/54
RIDGE LYTTON SPRINGS – Dry Creek Valley 75
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 78

OTHER INTERESTING REDS

ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 13/50
MOLLYDOOKER ‘TWO LEFT FEET’ –
McLaren Vale, Australia 14/54
PENFOLDS ‘BIN 28’ SHIRAZ – Australia 17/66
THE PRISONER RED BLEND – California 18/70
CATENA MALBEC – Mendoza, Argentina 50
ABSTRACT *BY ORIN SWIFT* – California 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

STONEY RIVER BREAKFAST SKILLET 18

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

FAMOUS STEAK & BISCUITS+ 24

Seared filet, caramelized onion aioli, house-made biscuits

FILET AND EGGS+ 24

Roasted tenderloin, over easy eggs, hollandaise, country potatoes

FRENCH TOAST ANNA 16

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

SMOKED SALMON BENEDICT 17

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

BRUNCH BURGER+ 19

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

SIDES

Country potatoes

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