

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

	6oz	9oz	BTL
CHALK HILL CHARDONNAY –			
Russian River Valley	14	18	54
CHATEAU MIRAVAL ROSÉ – Côtes de Provence	14	18	54
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –			
Á Reims, France	19	23	74
FLOWERS CHARDONNAY – Sonoma Coast			90
HONIG SAUVIGNON BLANC – Napa Valley			40
AUSTIN HOPE CABERNET SAUVIGNON –			
Paso Robles (liter bottle)	18	22	88
ARGYLE ‘BLOOMHOUSE’ PINOT NOIR –			
Willamette Valley	15	19	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

	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
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –			
Á Reims, France	19	23	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	16	46
CHALK HILL – Russian River Valley	14	18	54
LOUIS LATOUR ‘GRAND ARDECHE’ – France	15	19	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 ESTATE BOTTLED – Napa Valley			125

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC –			
Sonoma County	12	16	46
DASHWOOD – Marlborough, New Zealand	12	16	46
CRAGGY RANGE TE MUNA ROAD – New Zealand	14	18	54
HONIG – Napa Valley			40
CHALK HILL ESTATE BOTTLED – Chalk Hill			50

OTHER WHITES & ROSÉ

CHATEAU MIRAVAL ROSÉ – Côtes de Provence	14	18	54
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

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
HONIG – Napa Valley	18	22	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	17	50
MARKHAM ‘SIX STACK’ – North Coast	14	18	54
DUCKHORN VINEYARDS – Napa Valley			85
CHAPPELLET – Napa Valley			98
PLUMPJACK – Napa Valley			115

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 ‘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	17	50
SALDO – California	14	18	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	17	50
MOLLYDOOKER ‘TWO LEFT FEET’ –			
McLaren Vale, Australia	14	18	54
PENFOLDS ‘BIN 28’ SHIRAZ – Australia	17	21	66
THE PRISONER RED BLEND – California	18	22	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