



Steak - Seafood - Raw Bar

RAW BAR

On the Half Shell

Blue Point (Connecticut)	MP
Guest Oyster	MP

Cocktails

Jumbo Gulf Coast Shrimp	14
1 lb. Maine Lobster	MP

Kettles

River Stone's Lobster Stew	15
Chophouse Bouillabaisse Fish and Shellfish Stew Tomatoes/Fennel/Saffron	13
Sake Steamed PEI Mussels Ginger / Garlic / Cilantro / Butter / Soy	11

Plateaus

Shellfish Plateau Chilled Whole Lobster / 6-Shrimp / 6-Oysters on the Half Shell	50
Grand Shellfish Plateau Chilled Whole Lobster / 9-Shrimp / Crab Cocktail / 9-Oysters	90

Steamer

Whole Steamed Maine Lobster	MP
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APPETIZERS

*Seared #1 Tuna (Rare) Soy-Honey / Wasabi / Kimchi	12
Point Judith "Salt & Pepper" Calamari Cherry Pepper Relish	12
Blackened Sirloin Bites Horseradish Cream/Fried Onions	11
Warm "Deviled" Crab Dip Local Jumbo Lump / Buttered Toast	15
Tonight's Featured Soup	MP

SALADS

The Wedge Allan Benton Bacon / Point Reyes Blue Cheese / Tomatoes / Pecans	8
River Stone House Seasonal Greens / Granny Smith Apple / Champagne Vinaigrette	7
Classic Caesar Hearts of Romaine / Croutons / Parmigiano-Reggiano	9
Red Wine and Vanilla Poached Pear Baby Arugula / Candied Nuts / Point Reyes Blue Cheese	10

SEAFOOD

Steamed Maine Lobster	MP	Baked U-10 Scallops	25
		Andouille Sausage / Sweet Peppers / White Wine/ Butter	
Pecan-Crusted Salmon	26	Colossal Shrimp Platter	28
Smashed Sweet Potatoes/ Balsamic Brown Butter		Grilled or Fried with Napa Slaw and Chili-Garlic Mayo	
Jumbo Lump Crab Cake	28	*Blackened Catfish	24
Creamy Cole Slaw / Remoulade		Cajun "Dirty" Rice / Crawfish Remoulade	

All Selections are available a la "Oscar" (Broccolini / Local Crab / Bearnaise) 8 or Lobster Oscar 9

STEAKS ■ CHOPS ■ YARD BIRDS

RIVER STONE'S SIGNATURE STEAK

*Bone-in Dry-Aged Ribeye
22 oz (Aged 28 days)
\$39

*Filet	34	*Colorado Lamb Chops	38
8 oz		Roasted Peppers & Onions / Demi-Glacé	
*New York Strip	32	*Grilled Pork Chop	26
12 oz		Bourbon Mustard / Pickled Red Cabbage	
*Smoked Bone-in KC Strip	39	Roasted Half Chicken	19
18 oz		New Potato Hash / Roasted Broccolini	
*Porterhouse	39	* Top Sirloin "Au Poivre"	25
24oz		12 oz	

SURF AND TURF DINNER FOR TWO

*Two Top Sirloins
Mashed Potatoes / Seasonal Vegetable
One Whole Maine Lobster to Share
\$ 89

Larger Cuts Available upon Request

Steak Temperature Guide

Rare - Cool Red Center / Medium Rare - Warm Red Center / Medium - Pink Outside with Warm Red Center
Medium Well - Slight Pink Center with Well Done Outside / Well Done - No Pink and Cooked Thru

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase
your risk of food borne illness, especially if you have certain medical conditions.*

SIDES ■ SAUCES ■ ADD ONS

River Stone House Cut Fries	7		
Buttered Idaho Mashed Potatoes	7	Classic Béarnaise	
Baked Potato Spud Sundae	7	Fresh Creamed Horseradish	
Macaroni & Five Cheeses	10	Crumbled Point Reyes Blue Cheese	
Sherried Skillet Mushrooms	8	Brandy Peppercorn Sauce	
Sweet Potato Casserole	8	2	
Roasted Broccolini with Brown Butter	8	Jumbo Lump Crab Meat	
Today's Seasonal Vegetable	8	8	

Your Hosts: Brian & Teresa Mullins, Ken Dodd & Terri Truitt
Chef de Cuisine: Pete Evans & Sous Chef : Chris "CJ" Jones