



Steak • Seafood • Raw Bar

RAW BAR

Steamer		Kettle	
Whole Steamed Maine Lobster	MP	Creamy Maine Lobster Stew	18
On the Half Shell		Middle Neck Clams	17
Today's Oysters	MP	Plateaus	
Oysters Rockefeller	MP+10	*Shellfish Plateau	55
Cocktails		Chilled Whole Lobster / 6-Shrimp / 6-Oysters on the Half Shell	
Jumbo Shrimp Cocktail	16	*Grand Shellfish Plateau	95
1 lb. Maine Lobster	MP	Chilled Whole Lobster / 12-Shrimp / Lump Crab Salad / 12-Oyster	
RSCH Tuna Poke	20		

APPETIZERS

Point Judith "Salt & Pepper" Calamari	14
*Blackened Sirloin Bites	15
Chef's Cheese & Charcuterie Plate	28
Philly Cheese-Steak Spring Rolls	14
Warm "Deviled" Crab Dip	17
Garlic Parmesan Potato Rounds	9
Seared Ahi Tuna	20

SALADS

River Stone House	9
Green Goddess Dressing	
RSCH Classic Caesar	10
Parmesan / Toasted Croutons / Caesar Dressing	
Chophouse Wedge	15
Iceberg Lettuce / Edwards Bacon / Tomatoes / Point Reyes Blue Cheese / Pecans	
Strawberry & Asparagus Salad	14
Baby Spinach / Toasted Pistachios / Feta / Strawberries / Grilled Asparagus / Honey Balsamic	
Grilled Greek Salad	12
Grilled Romaine / Tomato / Cucumber / Kalamata Olives / Red Onion / Feta / Red Wine Vinaigrette	

A 20% gratuity may be added to parties of 6 or more.

6/7/2022

SEAFOOD

<p>* Scottish Salmon 35 Oyster Mushrooms / Asparagus Tips / Beurre Blanc</p> <p>Royal Red Shrimp Skewers 32 Grilled Citrus Marinated Shrimp / Rice Pilaf / Grilled Pineapple Salsa</p> <p>Steamed Maine Lobster MP</p>		<p>Stuffed Flounder 36 Crab & Crawfish Stuffing/ Sautéed Green Beans / Old Bay Cream</p> <p>Jumbo Lump Crab Cakes MP Mexican Street Corn/ Jalapeño Tartar Sauce</p> <p>Pan Seared Scallops MP Creamy Watercress Risotto</p> <p>Tonight's Featured Fish MP</p>
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STEAKS ■ CHOPS ■ BIRDS

RIVER STONE'S SIGNATURE STEAK

*Bone-in Dry Aged Ribeye
22 oz (Aged 28 days)
\$55

<p>*Filet 44 8 oz</p> <p>*New York Strip 38 12 oz</p> <p>*Smoked Bone-in KC Strip 43 18 oz</p> <p>*Porterhouse 54 24oz</p>		<p>*Mushroom Crusted Rack of Lamb 49 Honey Glazed Malibu Carrots/ Smashed Potatoes / Thyme Demi -Glaze</p> <p>*Korean BBQ Duroc Pork Chop 39 Charred Bok Choy / Soy-Ginger Glaze</p> <p>*Smoked Duck Breast 32 Garlic Roasted Potatoes/ Broccolini / Port Wine Reduction</p> <p>Brisket Rubbed Short Rib 35 Creamy Stone Ground Grits / S.C. Style Mustard Sauce</p>
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SURF AND TURF

*Crab and Lobster Stuffed 8 ounce Filet / Mashed Potatoes /
Broccolini / Bearnaise
Dinner for One 60 / For Two 110

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. These items may be cooked to order.

SIDES ■ SAUCES ■ ADD ONS

<p>RSCH House Cut Fries 8</p> <p>Smashed Yukon Gold Potatoes 8</p> <p>Baked Potato Spud Sundae 10</p> <p>Grilled Asparagus with Béarnaise 9</p> <p>Macaroni & Six Cheeses 12</p> <p>Sherried Skillet Mushrooms 9</p>		<p>Roasted Broccolini with Brown Butter 8</p> <p>Braised Collard Greens 8</p> <p>Mexican Street Corn 8</p> <p>Today's Seasonal Vegetable MP</p> <p>Classic Bearnaise 3</p> <p>Point Reyes Bleu Cheese Butter 3</p>
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Your Hosts: Brian & Teresa Mullins & Ken Dodd
Executive : Dallas Walton
Sous Chef: Osei Torres

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Veal Demi-glace	3	Compose Any Steak Plate	8
Brandy Peppercorn Sauce	3	Smashed Potatoes / Broccolini	
Shrimp Oscar	12		
Lobster Oscar	16		

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