

STONE & CURRENT

AT RIVER ISLAND

BEGINNINGS

Clams Casino* 16	Prime Rib Flatbread 18
Littleneck Clams, Bacon, Lemon, Cilantro Garlic Butter, Parmesan Crust	Shaved Prime Rib, Caramelized Onions, Blue Cheese, Arugula, Balsamic Reduction
Mussel Diablo* 19	Blue Crab & Artichoke Dip 13
Mussels, Shallots, Spicy Garlic, Saffron Tomato Broth	Creamed Blue Crab, Artichoke, Creamy Mozzarella
Jumbo Lump Crab Cake* 32	World-Famous "Nueske's" Bacon 18
Chili Garlic Mayo	Thick Cut, Bourbon Molasses Glaze, Creamy Aged White Cheddar Polenta
Shrimp Cocktail* 20	
U-10 Prawns, Charred Lemon, Peppered Cocktail Sauce	

SOUPS & SALADS

French Onion Soup 8	Classic Caesar 12
Lobster Bisque 12	Romaine, Parmesan Cheese, Herbed Croutons, Caesar Dressing
New England Clam Chowder 11	Caprese 17
Classic Wedge 15	Spring Mix, Heirloom Tomato, Burrata, Pesto, Balsamic Glaze
Romaine, Blue Cheese Crumbles, Cherry Tomatoes, Bacon, Blue Cheese Dressing	Chop Chop 14
Mixed Greens 12	Romaine, Macadamia Nuts, Crispy Wontons, Red Peppers, Sesame Ginger Vinaigrette
Spring Mix, Cherry Tomatoes, Sweet Red Onions, Cucumbers, Carrots, Feta Cheese, Raspberry Vinaigrette	

COMPOSED ENTRÉES

Clams & Linguine* 24	Lobster Pappardelle* 40
Littleneck Clams, Linguine, Extra Virgin Olive Oil, Garlic Wine Sauce, Calabrian Chilies, Italian Parsley, Shaved Parmesan	Sautéed Lobster, Lemon Garlic Beurre Blanc, Roasted Red Peppers, Chives, Pappardelle Pasta
Stone & Current Burger* 39	Pan-Seared Florida Snapper* 22
10 oz Wagyu Burger, Nueske's Bacon, Fried Egg, White Cheddar, Truffled Parmesan Shoestring Fries	Pan-Seared Red Snapper, Saffron Risotto, Capers, Blistered Asparagus, Stone & Current Compound Butter
Classic Beef Wellington* 40	Heirloom Garlic Chicken 22
Medium-Rare Filet, Mushroom Duxelles, Yukon Gold Mash, Puff Pastry, Red Wine Demi-Glace	Pan-Seared Deboned Chicken Thighs, Roasted Garlic, Portobello Mushroom, Leeks, Madeira Wine Sauce, Aged White Cheddar Polenta
Seafood Risotto* 45	Salmon Wellington* 30
Sautéed Shrimp, Scallops, Lobster, Clams, Saffron Risotto	Atlantic Salmon, Puff Pastry, Spinach Sauté, Parmesan, Lemon Garlic Beurre Blanc, Blistered Asparagus

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BY PASTURE

Filet Mignon* 6oz 25 8oz 35 12oz 45
Pork "Ribeye" Chop* 21
NY Strip* 12oz 48
Bone-In Veal Chop* 10oz 40
Ribeye* 14oz 45
Porterhouse* 22oz 62
Stone & Current Tomahawk Steak* 32oz 175 Shareable for Two
Colorado Premier Rack of Lamb* 42

BY SEA

Chilean Sea Bass* 32 Pan-Seared
Atlantic Salmon* 15 Grilled or Blackened
Ahi Tuna Grilled Rare* 18
Jumbo Prawns* 28 Grilled, Blackened, or Fried
Snow Crab Legs* MP Served By The Pound
Petite Cold Water Lobster Tail* 31
Chef's Daily Catch* MP

FLAVORINGS

Oscar 20	Demi-Glace 10
Wild Mushroom & Caramelized Onion Sauté 6	Chimichurri 6
Blue Cheese Crust 10	Truffle Butter 10
Sauce Au Poivre 6	Lemon Garlic Beurre Blanc 6

SIDES

Sautéed Vegetables 10	Broccoli Amandine 10
Jumbo Asparagus 10 Crushed Pistachios, Lemon Butter	Garlic Fingerling Potatoes 10
Rice Pilaf Blend 8	Yukon Gold Mash 11
Au Gratin Potatoes 12 Bacon, Smoked Gouda	Truffled Parmesan Shoestring Fries 12
Lobster Macaroni & Cheese 20	Green Bean Gremolata 10 Shallots, Lemon Zest, White Wine, Garlic Butter

GF | Gluten-Free V | Vegetarian VG | Vegan

Please alert your server to any allergies or dietary restrictions.

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For your convenience, an 18% gratuity will be added to your check.