



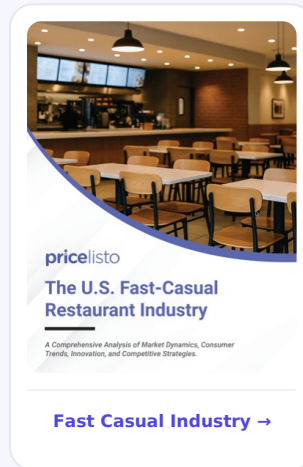
STONEY RIVER

STEAKHOUSE AND GRILL

Stoney River

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



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Most Ordered

ITEM	PRICE
STEAK ROLLS Served with spicy ranch.	\$22.89
STACKED CHEESEBURGER Two seared patties, pickles, onions and cheese.	\$22.89
THE WEDGE Iceberg, bacon, tomatoes, blue cheese.	\$16.89
DEVEILED EGGS Sugar-cured bacon, homemade pickle relish.	\$16.89
HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar.	\$16.89
BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce with garlic whipped potatoes and broccoli.	\$33.69
CARROT CAKE Made in-house carrot cake with pineapple, pecans, coconut and carrots. Finished with cream cheese icing.	\$18.09
RIBEYE STEAK A tender, well-marbled cut of aged beef - 14 oz.	\$57.69
CLASSIC CAESAR Parmesan cheese and rustic croutons.	\$16.89
NEW YORK STRIP STEAK Extra Cut.	\$56.49

STARTERS

ITEM	PRICE
STEAK ROLLS (STARTERS) Served with spicy ranch.	\$22.89
CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce.	\$22.89
WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce.	\$22.89
CALAMARI Seasoned, breaded and deep fried. Served with a marinara sauce.	\$22.89
DEVEILED EGGS (STARTERS) Sugar-cured bacon, homemade pickle relish.	\$16.89
SPINACH DIP Reggiano cheese, local tortilla chips.	\$20.49

SOUPS & SALADS

ITEM	PRICE
STEAK SALAD Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette.	\$31.29
HOUSE SALAD (SOUPS & SALADS) Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar.	\$16.89
COBB SALAD Grilled chicken, mixed greens, avocado, bacon, eggs, tomatoes, bleu cheese crumbles, buttermilk ranch	\$25.29

ITEM	PRICE
CLASSIC CAESAR (SOUPS & SALADS) Parmesan cheese and rustic croutons.	\$16.89
THE WEDGE (SOUPS & SALADS) Iceberg, bacon, tomatoes, blue cheese.	\$16.89
NEW ENGLAND LOBSTER BISQUE Sherry garnish.	\$15.69
FRENCH ONION SOUP Caramelized onions, crouton and melted gruyère cheese baked in a traditional soup crock.	\$13.29

STEAKS & PRIME RIB

ITEM	PRICE
RIBEYE STEAK (STEAKS & PRIME RIB) A tender, well-marbled cut of aged beef - 14 oz.	\$57.69
NEW YORK STRIP STEAK (STEAKS & PRIME RIB) Extra Cut.	\$56.49
BONE-IN "COWBOY CUT" RIBEYE STEAK	\$66.09
STEAK FRITES Sliced hanger steak, sauce béarnaise, crispy shallots	\$45.69

FILET MIGNON

ITEM	PRICE
COFFEE-CURED Cured in our signature blend.	\$62.49
FILET MEDALLIONS and CRAB CAKE Filet medallions, pan seared Crab Cake, Dijon mustard sauce	\$55.29
TURF AND TIDE Filet medallions, jumbo shrimp, Dijon beurre blanc sauce	\$55.29

SPECIALTIES

ITEM	PRICE
STACKED CHEESEBURGER (SPECIALTIES) Two seared patties, pickles, onions and cheese.	\$22.89
BISTRO CHICKEN (SPECIALTIES) Panko-crusted, parmesan cheese, lemon caper sauce with garlic whipped potatoes and broccoli.	\$33.69
TUSCAN CHICKEN Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli	\$33.69
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli.	\$32.49
LOLLIPOP LAMB CHOPS House marinade, chimichurri, garlic whipped potatoes	\$55.29
FAMOUS STEAK and BISCUITS Our signature specialty. Seared filet on homemade biscuits, parmesan fries.	\$27.69

SEAFOOD

ITEM	PRICE
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NOLA GRILLED SHRIMP - 1 Sides	\$34.89
Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable.	
PECAN TROUT - 1 Sides	\$36.09
Dijon mustard sauce, garlic whipped potatoes, and broccoli.	
CEDAR PLANK SALMON	\$38.49
Oven roasted with lemon dijon butter, garlic whipped potatoes and broccoli	
"HONG KONG STYLE" SEA BASS	\$55.29
Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds.	

SIDES

ITEM	PRICE
SMOKED GOUDA MACandCHEESE	\$10.89
PARMESAN FRIES	\$10.89
CREAMED SPINACH	\$10.89
Fresh spinach, cream cheese, parmesan, fontina	
ONE POUND BAKED POTATO	\$10.89
SAUTEED ASPARAGUS	\$10.89
GARLIC WHIPPED POTATOES	\$10.89
AU GRATIN POTATOES	\$10.89
BROCCOLI	\$10.89

DESSERT

ITEM	PRICE
CARROT CAKE (DESSERT)	\$18.09
Made in-house carrot cake with pineapple, pecans, coconut and carrots. Finished with cream cheese icing.	
CRÈME BRÛLÉE	\$16.89
Rich, creamy vanilla bean custard with a caramelized sugar crust and berries.	
FOUR LAYER CHOCOLATE GANACHE CAKE	\$16.89
With vanilla ice cream and hot fudge.	

FAMILY MEALS

ITEM	PRICE
STEAK ROLL FAMILY MEAL	\$48.09