

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
 CRAB CAKE "The Original" - Seasoned jumbo lump crabmeat with a lemon caper sauce MKT.
 SPINACH DIP Reggiano cheese, local tortilla chips 13
 TUNA STACK* Ahi, avocado, mango, Sriracha aioli, and sesame wontons 16
 WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17
 STEAK ROLLS Chimichurri, spicy ranch 13

SOUPS & SALADS

DRESSINGS MADE IN-HOUSE: *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette*

- FRENCH ONION SOUP Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock 9
 NEW ENGLAND LOBSTER BISQUE Sherry garnish. Cup 9
 HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 11
 BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 11
 THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 11
 CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 11

ENTRÉE SALADS

- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory smoked bacon, buttermilk ranch 16
 STEAK SALAD* Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 22
 AHI TUNA SALAD Seared rare, artisan greens, avocado, mango, Asian vinaigrette 21

FILETS, STEAKS & PRIME RIB

We use only Certified Angus Beef® Brand for our steaks and prime rib. All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler. We do not recommend, and will respectfully not guarantee any meat ordered "medium well" or above.

- COFFEE-CURED FILET MIGNON* Cured in our signature blend 10 oz. 40
 STEAK AU POIVRE* Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 34
 RIBEYE STEAK* 14 oz. 37
 NEW YORK STRIP STEAK* 16 oz. 37
 BONE-IN "COWBOY CUT" RIBEYE STEAK* 22 oz. 46
 PRIME RIB OF BEEF* Aged and slow roasted - Regular cut 12 oz. 31 / Extra cut 16 oz. 36
 CENTER CUT FILET MIGNON* Petite cut 35 / Regular cut 40
 STONEY RIVER LEGENDARY FILET* Our signature 12 oz. cut 45
 TRIO OF FILET MEDALLIONS* Bleu Cheese Encrusted, Au Poivre and Béarnaise 37
 FILET MEDALLIONS WITH CRISPY LOBSTER* 42

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted 3 / Chimichurri, Mushroom Madeira, Béarnaise or Au Poivre sauce 3 / Oscar style: Lump crab, asparagus with Béarnaise* sauce 11 / Crispy Lobster Tail 20*
All of our steaks, prime rib and filets are served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

SEAFOOD

- FEATURED FISH Selections change daily MKT.
 NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable 28
 PAN-ROASTED COLD WATER SALMON* Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 29
 "HONG KONG STYLE" SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 38
 AHI TUNA* Pan-seared with soy ginger sherry sauce and sautéed spinach 31
 PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 26

SPECIALTIES

- FAMOUS STEAK & BISCUITS* Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19
 FRENCH DIP* Thinly sliced on a toasted baguette with horseradish 19
 PRIME RIB SANDWICH* Sliced to order, served au jus 18
 STACKED CHEESEBURGER* Two seared patties, pickles, onion and cheese 16
 STEAKHOUSE BURGER* Gruyère, caramelized onions, Thousand Island dressing 16
 WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22
 BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 23
 BARBECUE DANISH BABY BACK RIBS Served with bbq sauce and parmesan fries 28

House, Caesar, Baby Kale or Wedge Salad to accompany your entrée \$7.



SIDES ALL 7

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES ♦ CREAMED SPINACH ♦ GARLIC WHIPPED POTATOES
 MASHED SWEET POTATO CASSEROLE ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ SAUTÉED ASPARAGUS ♦ SEASONAL VEGETABLE
 SMOKED GOUDA MAC & CHEESE ♦ WILD MUSHROOMS

**THESE ITEMS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

Please notify your server of any food allergies.

An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

CHATEAU STE. MICHELLE "INDIAN WELLS" –
Columbia Valley 11/39
QUILT – Napa Valley 14/51
AUSTIN HOPE – Paso Robles 15/55
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 16/59
HONIG – Napa Valley 18/67
SEBASTIANI – North Coast 45
STARMONT – North Coast 50
CLOS PEGASE – Napa Valley 65
ELIZABETH SPENCER – Napa Valley 65
JORDAN – Alexander Valley 80
SEQUOIA GROVE – Napa Valley 80
ZD – Napa Valley 80
FRANK FAMILY – Napa Valley 85
CHAPPELLET "SIGNATURE" – Napa Valley 86
KULETO *ESTATE* – Napa Valley 90
CHALK HILL *ESTATE RED* – Chalk Hill 90
PAPILLON *BY ORIN SWIFT* – Napa Valley 100
RAMEY – Napa Valley 105
CAYMUS VINEYARDS – Napa Valley 120
MINER FAMILY "EMILY'S" – Oakville, Napa Valley 120
PAUL HOBBS – Napa Valley 150
SHAFER *ONE POINT FIVE* – Napa Valley, Stags Leap District 160
NEWTON "THE PUZZLE" – Napa Valley 160
CAYMUS SPECIAL SELECTION – Rutherford 210

MERLOT

THE VELVET DEVIL – Washington State 10/35
SEBASTIANI VINEYARDS – North Coast 11/39
MARKHAM – Napa Valley 13/47
NEYERS *CONN VALLEY* – Napa Valley 78
DUCKHORN VINEYARDS – Napa Valley 85
PRIDE MOUNTAIN – Napa/Sonoma Counties 90

PINOT NOIR

LUCKY STAR – California 9/31
ELOUAN – Oregon 11/39
BÖEN – Russian River Valley 12/43
CHALK HILL – Sonoma Coast 13/47
MEIOMI – California 40
LINCOURT – Sta. Rita Hills 43
BALLETO – Russian River Valley 45
CHALONE *ESTATE* – Chalone AVA 47
ARGYLE – Willamette Valley 48
BREWER-CLIFTON – Sta. Rita Hills 65
FOLEY *ESTATE* – Sta. Rita Hills 65
GARY FARRELL – Russian River Valley 65
FIDDLEHEAD CELLARS *SEVEN TWENTY EIGHT* – Sta. Rita Hills 70
ARGYLE "NUTHOUSE" – Eola-Amity Hills, Oregon 80
DOMAINE SERENE "YAMHILL CUVÉE" – Willamette Valley 80
BELLE GLOS "DAIRYMAN" – Russian River Valley 85
MERRY EDWARDS – Russian River Valley 85
FLOWERS – Sonoma Coast 90
WILLIAMS SELYEM – Russian River Valley 150
PETER MICHAEL 'MA DANSEAUSE' *FORT ROSS-SEAVIEW* –
Sonoma County 170

ZINFANDEL

PREDATOR "OLD VINE" – Lodi 11/39
FROG'S LEAP – Napa Valley 13/47
SALDO – California 50
RIDGE *EAST BENCH* – Dry Creek Valley 65

RED WINES CONTINUED...

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 10/35
INDIA INK *BY KULETO* – Napa Valley 14/51
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/55
THE PRISONER – Napa Valley 16/59
MOLLYDOOKER "BLUE EYED BOY" – Australia 18/67
NEWTON CLARET "SKYSIDE" – North Coast 40
ABSTRACT *BY ORIN SWIFT* – California 50
DUMOL SYRAH – Russian River Valley 90
MOLLYDOOKER "CARNIVAL OF LOVE" – Australia 110

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 9/31
GRUET BRUT – New Mexico 11/39
LOUIS ROEDERER BRUT PREMIER – Epernay, France 50
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100
POL ROGER RESERVE – Epernay, France 110
DOM PERIGNON BRUT – France 225

CHARDONNAY

DARCIE KENT – Central Coast/Livermore Valley 9/31
CHALK HILL – Sonoma Coast 11/39
WENTE *RIVA RANCH* – Monterey 12/43
ZD – California 13/47
GRAYSON CELLARS – California 35
LINCOURT "STEEL" – Sta. Rita Hills 40
MER SOLEIL "SILVER" – Monterey County 40
CHALONE *ESTATE* – Chalone AVA 42
SKYSIDE – North Coast 42
GARY FARRELL – Russian River Valley 50
PATZ & HALL *ESTATE* – Sonoma Coast 50
ROMBAUER – Carneros 55
GRIGICH HILLS *ESTATE* – Napa Valley 55
WALTER HANSEL *THE MEADOWS VINEYARD* –
Russian River Valley 60
RAMEY – Russian River Valley 68
CAKEBREAD CELLARS – Napa Valley 70
FLOWERS – Sonoma Coast 80
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90
KISTLER *LES NOISETIERS* – Sonoma Coast 90
SHAFER *RED SHOULDER RANCH* – Carneros 90
KOSTA BROWN "ONE SIXTEEN" –
Russian River Valley 110

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 9/31
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 12/43
PASCAL JOLIVET – Sancerre, France 13/47
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40
CAKEBREAD CELLARS – Napa Valley 50
MERRY EDWARDS – Russian River Valley 125

OTHER WHITES & ROSÉ

CHÂTEAU DE TRINQUEVEDEL ROSÉ – France 11/39
CH. ST. MICHELLE RIESLING – Columbia Valley 9/31
SAINT M RIESLING – Pfalz, Germany 10/35
CAPOSALDO PINOT GRIGIO – Veneto, Italy 9/31
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 11/39
CONUNDRUM WHITE TABLE WINE – California 40
JERMANN PINOT GRIGIO – Venezia Giulia, Italy 57

CLASSIC AMERICAN COCKTAILS

SIGNATURE MARTINI 12

Tito's Vodka : Blue Cheese Jalapeño Olive
Rosemary

PRICKLY PEAR 11

Corzo Anejo Tequila : La Poire : Blood Orange : Sage

ONE FINE DAY 10

Square One Basil Vodka : La Poire
Frosted Blackberry

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

THE DRAPER 10

Bulleit Rye Whiskey : Blood Orange : Honey
Orange Bitters

ANGEL'S REVENGE 11

Angel's Envy Bourbon : Disaronno : Candied Cherry

THE MATADOR 10

El Mayor Blanco Tequila : Lime : Honey

GREAT DANE 10

Tito's Vodka : Grapefruit : Candied Rim

CUCUMBER MULE 11

Hendrick's Gin : St~Germain
Fever Tree Ginger Beer

BLUE RIDGE BRAMBLE 10

Miller's Gin : Chambord : Lemon

AFTER DINNER COCKTAILS

MINT DAISY 10

Stolichnaya Vanil : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 10

Espresso : Stolichnaya Vanil : Frangelico

THE CLASSIC 10

Hubbard & Cravens Coffee : Frangelico
Bailey's : Kahlúa

GONE PECAN 10

Cathead Pecan Vodka : RumChata
Black Walnut Bitters

DESSERT S

CRÈME BRÛLÉE 9

Rich, creamy vanilla bean custard with a
caramelized sugar crust and fresh berries

CHOCOLATE FUDGE CAKE 9

With fudge and vanilla ice cream

CARROT CAKE 11

Triple-layered, vanilla bean cream cheese icing
with chopped pecans and caramel

CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

LOCAL DRAFT BEERS

HOP DANG DIGGITY 6

Jekyll Brewing, Southern IPA

SKYWATER GOLDEN ALE 6

Pretoria Fields, Blonde Ale

COPPERHEAD ALE 6

Gate City Brewing Co., Amber Ale

FOG MACHINE 6

Southern Brewing Co., IPA

CRAFT BOTTLES

420 5

Sweetwater

LONG DAY LAGER 5

Redhare Brewing

WALKERS STATION 5

Pretoria Fields

CLASSIC CITY LAGER 5

Creature Comforts

CANDANCE BELGIAN STYLE ALE 5

Reformation

DOMESTIC & IMPORT

MILLER LIGHT 5

BUD LIGHT 5

MICHELOB ULTRA 5

SAM ADAMS 5

STELLA ARTOIS 6

COGNAC & BRANDY

CAMUS VSOP 11

BACHE GABRIELSEN "AMERICAN OAK" 12

REMY MARTIN VSOP 14

BACHE GABRIELSEN "NATUR XO" 32

REMY MARTIN XO 52

PORTS

WARRE'S "WARRIOR" 9

SANDEMAN "FOUNDER'S RESERVE" 8

QUINTA DO NOVAL 10 YR. TAWNY 11

QUINTA DO NOVAL 20 YR. TAWNY 22

GRAHAMS 30 YR. TAWNY 26