

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11  
CRAB CAKE Pan-seared, fresh mango-jalapeño and Dijon mustard sauce 16  
SPINACH DIP Reggiano cheese, warm tortilla chips 13  
TUNA STACK+ Ahi, avocado, mango, Sriracha aioli and sesame wontons 16  
CALAMARI Seasoned and deep fried. Served with marinara sauce 15  
WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17  
STEAK ROLLS Chimichurri, spicy ranch 13  
HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 12

## SOUP & ENTRÉE SALADS

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

- FRENCH ONION SOUP 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, blue cheese 11  
CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 11

## ENTRÉE SALADS

- VINE-RIPENED TOMATO SALAD Basil, herb vinaigrette, fresh mozzarella 12  
THAI GRILLED CHICKEN SALAD Mixed greens tossed in a honey lime vinaigrette and topped with peanuts and a Thai peanut sauce 15  
CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 15  
STEAK SALAD+ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, Dijon vinaigrette 21  
ASIAN AHI TUNA SALAD+ Seared rare, artisan greens, avocado, mango, Asian herb vinaigrette 20

## BURGERS & SANDWICHES

We grind fresh daily for our hand-pattied burgers. All burgers and sandwiches are served with parmesan fries.

- FRENCH DIP+ Thinly sliced, toasted baguette with horseradish 19  
STACKED CHEESEBURGER+ Two seared patties, pickles, onions and cheese 15  
STEAKHOUSE BURGER+ Gruyère, caramelized onions, Thousand Island dressing 16  
VEGGIE BURGER Served all the way with Monterey Jack 14  
PRIME RIB SANDWICH+ Sliced to order, served au jus 18  
CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 15

## FILETS, STEAK & PRIME RIB

We use only Certified Angus Beef® brand for our steaks and prime rib. Our steaks are seasoned with our special seasoning blend, grilled on a high-temperature broiler and finished with Maître d' butter. We do not recommend, and respectfully not guarantee any meat ordered 'medium well' or above.

- COFFEE-CURED FILET MIGNON+ Cured in our special blend of coffee, brown sugar and molasses - 10 oz. 39  
CENTER CUT FILET MIGNON+ Petite cut 34 / Regular cut 39  
STONE RIVER LEGENDARY FILET+ Our signature 12 oz. cut 43  
TRIO OF FILET MEDALLIONS+ Bleu Cheese Encrusted, Au Poivre and Béarnaise 37  
STEAK 'N' FRIES+ A Brasserie-style New York Strip steak with garlic and parmesan fries 27  
NEW YORK STRIP STEAK+ Extra cut - 16 oz. 37  
RIBEYE STEAK+ A tender well-marbled cut of aged beef - 14 oz. 37  
BONE-IN "COWBOY CUT" RIBEYE STEAK+ Well-season, aged beef - 22 oz. 46  
PRIME RIB OF BEEF+ Aged and slow roasted - Regular cut - 12 oz. 32 / Extra cut - 16 oz. 37

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted 3 / Chimichurri, Béarnaise+, Mushroom Madeira or Au Poivre sauce 3 / Oscar style: Lump crab, asparagus with Béarnaise+ sauce 11

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

- TODAY'S FEATURED FISH Selections change daily MKT.  
JUMBO FRIED SHRIMP Rémooulade, cocktail sauce and parmesan fries 28  
PAN-ROASTED COLD WATER SALMON+ Garlic whipped potatoes and broccoli. Szechuan style or lemon bierre blanc 27  
"HONG KONG STYLE" SEA BASS Steamed sea bass on a bed of sautéed spinach and sweet sesame soy sauce, with toasted sesame seeds, ginger and green onions 36  
AHI TUNA+ Seared rare and sliced, with soy ginger sherry sauce. With sautéed spinach 30  
PECAN TROUT Dijon mustard sauce, garlic whipped potatoes and broccoli 26  
CRAB CAKES Pan-seared, fresh mango, jalapeño, Dijon mustard sauce, parmesan fries 27

## SPECIALTIES

- FAMOUS STEAK & BISCUITS+ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 18  
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22  
BISTRO CHICKEN Panko-crust, parmesan cheese and lemon caper sauce. Served with garlic whipped potatoes and broccoli 22  
BAY STREET CHICKEN FINGERS "Old Savannah" style. With parmesan fries and Southern slaw 19  
BARBECUED BABY BACK RIBS BBQ sauce, parmesan fries, Southern slaw 28

House, Caesar or Wedge Salad to accompany your entrée 7

## SIDES ALL 7

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CARMELIZED ONION MASHED POTATOES ♦ CREAMED SPINACH  
GARLIC WHIPPED POTATOES ♦ SMOKED GOUDA MAC & CHEESE ♦ MASHED SWEET POTATO CASSEROLE  
ONE POUND BAKED POTATO ♦ PARMESAN FRIES ♦ SAUTEÉD ASPARAGUS ♦ SEASONAL VEGETABLE ♦ SOUTHERN SLAW



+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. 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

LYETH – Sonoma Valley 10/35  
CHATEAU STE. MICHELLE “INDIAN WELLS” –  
Columbia Valley 11/39  
QUILT – Napa Valley 14/51  
AUSTIN HOPE – Paso Robles 15/55  
HONIG – Napa Valley 16/59  
STARMONT – Napa Valley 47  
KULETO *ESTATE* – Napa Valley 60  
SEBASTIANI – Alexander Valley 60  
CLOS PEGASE – Napa Valley 65  
SEQUOIA GROVE – Napa Valley 75  
JORDAN – Alexander Valley 80  
CHATEAU MONTELENA – Napa Valley 85  
CHALK HILL *ESTATE RED* – Chalk Hill 90  
FRANK FAMILY – Napa Valley 90  
RAMEY – Napa Valley 92  
PAPILLON *BY ORIN SWIFT* – Napa Valley 100  
LADERA *ESTATE* – Napa Valley 125  
LANCASTER *ESTATE* – Alexander Valley 125  
CAYMUS VINEYARDS – Napa Valley 130  
PAUL HOBBS – Napa Valley 150  
SHAFER *ONE POINT FIVE* – Napa Valley 160  
MERUS – Napa Valley 255  
CHAPPELLET *PRITCHARD HILL* – Napa Valley 275  
OPUS ONE – Napa Valley 325

### MERLOT

THE VELVET DEVIL – Washington State 10/35  
SEBASTIANI VINEYARDS – Sonoma 11/39  
MARKHAM – Napa Valley 13/47  
FROG’S LEAP – Napa Valley 65  
DUCKHORN VINEYARDS – Napa Valley 85  
PRIDE MOUNTAIN – Napa/Sonoma Counties 90  
PAHLMAYER *ESTATE* – Napa Valley 130

### PINOT NOIR

LUCKY STAR – California 9/31  
ELOUAN – Oregon 11/39  
BÖEN – Russian River Valley 12/43  
ARGYLE – Willamette Valley 13/47  
MEIOMI – California 40  
CHALK HILL – Sonoma Coast 45  
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 45  
CHALONE *ESTATE* – Chalone AVA 47  
SPY VALLEY – Marlborough, New Zealand 55  
GARY FARRELL – Russian River Valley 65  
BREWER–CLIFTON – Sta. Rita Hills 65  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65  
SHEA WINE CELLARS *ESTATE* – Willamette Valley 65  
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 82  
MERRY EDWARDS – Russian River Valley 85  
BELLE GLOS “DAIRYMAN” – Russian River Valley 90  
FLOWERS – Sonoma Coast 90  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 95  
ROCHIOLI *ESTATE* – Russian River 120  
WILLIAMS SELYEM – Russian River Valley 145  
KOSTA BROWNE – Russian River Valley 165  
PETER MICHAEL – Sonoma 165  
WILLIAMS SELYEM *WESTSIDE ROAD NEIGHBORS* –  
Russian River Valley 210

### ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/39  
KLINKER BRICK – Lodi, Mokelumne River 12/43  
SALDO – California 60  
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 9/31  
THE SEEKER MALBEC – Mendoza, Argentina 10/35  
ROTH *ESTATE* “HERITAGE” – Napa Valley 13/47  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/55  
THE PRISONER – Napa Valley 16/59  
NEWTON CLARET “SKYSIDE” – Sonoma County 40  
INDIA INK *BY KULETO* – Napa Valley 50  
NEWTON “THE PUZZLE” – Napa Valley 160

### SYRAH / SHIRAZ

MELVILLE *VERNA’S VINEYARD* – Santa Barbara County 50  
MOLLYDOOKER “BLUE EYED BOY” –  
McLaren Vale, Australia 80  
DUMOL – Russian River Valley 90  
MOLLYDOOKER “CARNIVAL OF LOVE” –  
McLaren Vale, Australia 105  
BLACK BART *STAGECOACH* – Napa Valley 125

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 9/31  
GRUET BRUT – New Mexico 11/39  
VEUVE CLICQUOT YELLOW LABEL – France 100  
POL ROGER *RESERVE* – Epernay, France 105  
DOM PERIGNON BRUT – France 250

### CHARDONNAY

DARCIE KENT – Monterey 9/31  
LINCOURT “STEEL” – Sta. Rita Hills 10/35  
WENTE *RIVA RANCH* – Monterey 12/43  
ZD – California 13/47  
ST. FRANCIS – Sonoma County 35  
CHALONE *ESTATE* – Chalone AVA 40  
NEWTON “SKYSIDE” – Sonoma County 42  
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 45  
GARY FARRELL – Russian River Valley 50  
PATZ & HALL *ESTATE* – Sonoma Coast 50  
ROMBAUER – Carneros 55  
WALTER HANSEL *THE MEADOWS VINEYARD* –  
Russian River Valley 60  
RAMEY – Russian River Valley 65  
CAKEBREAD CELLARS – Napa Valley 70  
FLOWERS – Sonoma Coast 70  
LEWIS CELLARS – Russian River Valley 85  
KISTLER *LES NOISETIERS* – Sonoma Coast 90  
SHAFER *RED SHOULDER RANCH* – Napa Valley 90

### SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 9/31  
CRAGGY RANGE *TE MUNA ROAD* –  
Martinborough, New Zealand 12/43  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40  
ROUND POND *ESTATE* – Rutherford, Napa Valley 45  
CAKEBREAD CELLARS – Napa Valley 50  
MERRY EDWARDS – Russian River Valley 125

### OTHER WHITES & ROSÉ

CAPOSALDO PINOT GRIGIO – Veneto, Italy 9/31  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 11/39  
CH. ST. MICHELLE RIESLING – Columbia Valley 9/31  
SAINT M RIESLING – Pfalz, Germany 10/35  
CHÂTEAU DE TRINQUEVEDEL ROSÉ – France 11/39  
AUGUST KESSELER *KABINETT RIESLING* –  
Germany 30

## CLASSIC AMERICAN COCKTAILS

### THE ROCKEFELLER MARTINI 12

Grey Goose Vodka or Bombay Sapphire Gin  
Dry Vermouth : Olives

### SIGNATURE MARTINI 12

Tito's Vodka : Blue Cheese Jalapeño Olive  
Rosemary

### THE DRAPER 11

Bulleit Rye Whiskey : Blood Orange  
Honey : Orange Bitters

### ONE FINE DAY 10

Square One Basil Vodka : La Poire  
Frosted Blackberry

### LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain  
Mint : Pineapple

### GREAT DANE 10

Tito's Vodka : Grapefruit : Candied Rim

### ANGEL'S REVENGE 11

Angel's Envy Bourbon : Disaronno  
Candied Cherry

### BLUE RIDGE BRAMBLE 10

Miller's Gin : Chambord : Lemon

### TEQUILA MOCKINGBIRD 11

Corzo Añejo : Pineapple Liqueur : Açai Syrup

### THE MATADOR 10

El Mayor Blanco Tequila : Lime : Honey

## COGNAC & BRANDY

### CAMUS VSOP 11

### GERMAIN-ROBIN "CRAFT-METHOD" 12

### REMY MARTIN VSOP 14

### GERMAIN-ROBIN "SELECT BARREL XO" 32

### REMY MARTIN XO 52

## AFTER DINNER COCKTAILS

### MINT DAISY 10

Stolichnaya Vanil : Crème De Cacao  
Crème De Menthe

### A SHOT IN THE DARK 10

Espresso : Stolichnaya Vanil : Frangelico

### LADY GODIVA 10

Hubbard & Cravens Ethiopian Blend  
Grand Marnier : Godiva Dark Liqueur

### STONEY RIVER COFFEE 10

Hubbard & Cravens Ethiopian Blend  
Frangelico : Bailey's : Kahlúa

## DESSERTS

### 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

## PORTS

### SANDEMAN "FOUNDER'S RESERVE" 8

### QUINTA DO NOVAL 20 YR. TAWNY 22

### GRAHAMS 30 YR. TAWNY 26

### FONSECA BIN 27 30

### FAR NIENTE DOLCE SEMILLON 85