

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
 CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 17
 SPINACH DIP Reggiano cheese, local tortilla chips 13
 TUNA STACK⁺ Ahi, avocado, mango, Sriracha aioli, and sesame wontons 16
 JUMBO SHRIMP COCKTAIL Classic recipe. Served on crushed ice with our spicy cocktail sauce 17
 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
 VINE-RIPENED TOMATO SALAD Basil, herb vinaigrette, fresh mozzarella 13
 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.

- STEAK AU POIVRE⁺ Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 35
 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. 33 / Extra cut 16 oz. 38
 COFFEE-CURED FILET MIGNON⁺ Cured in our signature blend 10 oz. 41
 CENTER CUT FILET MIGNON⁺ Petite cut 35 / Regular cut 40
 STONEY RIVER LEGENDARY FILET⁺ Our signature 12 oz. cut 44
 TRIO OF FILET MEDALLIONS⁺ Bleu Cheese Encrusted, Au Poivre and Béarnaise 37

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

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⁺ From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre 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 30

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 20
 PRIME RIB SANDWICH⁺ Sliced to order, served au jus 19
 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
 DOUBLE-BONE PORK CHOP Heritage Berkshire Farm, bourbon cherry sauce, with garlic whipped potatoes and seasonal vegetable 29

House, Caesar, Baby Kale or Wedge Salad to accompany your entrée \$7.00

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. Please notify your server of any food allergies.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

SEBASTIANI – North Coast 10/35
ST. FRANCIS – Sonoma County 12/43
QUILT – Napa Valley 13/47
JOSEPH CARR – Napa Valley 14/51
AUSTIN HOPE – Paso Robles 15/55
CHATEAU ST. JEAN – California 40
MT. VEEDER – Napa Valley 55
HONIG – Napa Valley 65
HALL – Napa Valley 75
SEQUOIA GROVE – Rutherford, Napa Valley 82
ROUND POUND – Rutherford, Napa Valley 90
CHAPPELLET “SIGNATURE” – Napa Valley 95
GROTH – Oakville, Napa Valley 95
JORDAN – Alexander Valley 100
KULETO *ESTATE* – Napa Valley 100
MOLLY DOODKER “GIGGLEPOT” –
Rivers Lane, McLaren Vale 100
CAYMUS VINEYARDS – Napa Valley 105
ZD – Napa Valley 105
MINER FAMILY – Oakville, Napa Valley 125
PAPILLON *BY ORIN SWIFT* – Napa Valley 130
ALTVS – Napa Valley 130
LANCASTER *ESTATE* – Alexander Valley 155
NICKLE & NICKLE *C.C RANCH* – Napa Valley 165
SILVER OAK – Napa Valley 175
MERUS – Napa Valley 225
CAYMUS SPECIAL SELECTION – Rutherford 210
OPUS ONE – Napa Valley 300
HEITZ *MARTHA'S VINEYARD* – Napa Valley 325

MERLOT

THE VELVET DEVIL – Washington State 10/35
WENTE “SANDSTONE” – Livermore Valley 11/39
H3 – Horse Heaven Hills 12/43
MARKHAM – Napa Valley 45
SWASON – Napa Valley 47
FROG'S LEAP – Rutherford, Napa Valley 65
NORHTSTAR – Columbia Valley 65
DUCKHORN VINEYARDS – Napa Valley 88

PINOT NOIR

LUCKY STAR – California 9/31
ELOUAN – Oregon 12/43
CHALONE *ESTATE* – Chalone AVA 13/47
BÖEN – Santa Lucia Highlands 14/51
MEIOMI – California 40
DOMAINE FAIVELEY – Burgundy, France 40
ARGYLE – Willamette Valley 42
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 42
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60
BELLE GLOS *CLARK AND TELEPHONE* – Santa Barbara 65
CHALK HILL *ESTATE* – Russian River Valley 75
GARY FARRELL – Russian River Valley 80
FLOWERS – Sonoma Coast 85
TWO SISTERS *LINDSAY'S VINEYARD* – Sta. Rita Hills 85
BELLE GLOS “DAIRYMAN” – Russian River Valley 87
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 90
KOSTA BROWN – Sonoma Coast 150

ZINFANDEL

CAMPUS OAKS “OLD VINE” – Lodi 10/35
JOEL GOTT – California 12/43
SALDO – California 15/55
SEGHEISIO – Sonoma County 45
DRY CREEK “OLD VINES” – Sonoma 60
RIDGE *GEYERSVILLE* – Sonoma County 65

RED WINES CONTINUED...

OTHER INTERESTING REDS

CIGAR BOX MALBEC – Mendoza, Argentina 9/31
SHOOFLY SHIRAZ – McLaren Vale, Australia 9/31
BROQUEL MALBEC – Mendoza, Argentina 11/39
8 YEARS IN THE DESERT *BY ORIN SWIFT* –
California 15/55
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ –
McLaren Vale, Australia 18/67
INDIA INK *BY KULETO* – Napa Valley 40
ABSTRACT *BY ORIN SWIFT* – California 50
THE PRISONER – Napa Valley 75
CAYMUS-SUISUN “GRAND DURIF” PETIT SYRAH –
Suisun Valley, California 100
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ –
McLaren Vale, Australia 155

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 9/31
DOMAINE CHANDON – California 11/39
GLORIA FERRER BLANC DE NOIR – Carneros 40
DUVAL-LEROY BRUT – Epernay, France 70
LOUIS ROEDERER – Epernay, France 75
VEUVE CLICQUOT YELLOW LABEL – France 100
DOM PERIGNON BRUT – France 225

CHARDONNAY

WENTE “MORNING FOG” – San Francisco Bay 10/35
SEBASTIANI – North Coast 11/39
MER SOLEIL “SILVER” – Monterey County 13/47
CHALK HILL – Sonoma Coast 14/51
STARMONT – Carneros 38
CHATEAU ST. JEAN – Sonoma Coast 40
LINCOURT *COURTNEY'S VINEYARD* – Sta. Rita Hills 40
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 45
CLOS PEGASE *MITSUKO'S VINEYARD* – Napa Valley 45
J. LOHR “ARROYO VISTA” – Monterey County 48
PINE RIDGE “DIJON CLONES” – Carneros 55
ROMBAUER – Carneros 58
CAKEBREAD CELLARS – Napa Valley 65
FLOWERS – Sonoma Coast 80
FERRAIR-CARANO *RESERVE* – Carneros 82
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 85
FAR NIENTE – Napa Valley 90
PLUMPJACK – Napa Valley 95
LEWIS CELLARS – Napa Valley 100
ZD *RESERVE* – Carneros 100

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 9/31
HONIG – Napa Valley 12/43
KIM CRAWFORD – New Zealand 38
CRAGGY RANGE *TE MUNA ROAD* –
Martinborough, New Zealand 45
TWOMEY – Napa/Sonoma County 48
CAKEBREAD CELLARS – Napa Valley 55

OTHER WHITES

CH. ST. MICHELLE RIESLING – Columbia Valley 9/31
FIRESTONE RIESLING – Santa Ynez Valley 9/31
CAPOSALDO PINOT GRIGIO – Veneto, Italy 9/31
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/43
SAINT M RIESLING – Pfalz, Germany 27
JERMANN PINOT GRIGIO – Venezie Giulia, Italy 57

CLASSIC AMERICAN COCKTAILS

SWEET SUMMERTIME MEMORIES 10

Tito's Vodka : Iced Tea : Mint : Lemon

THE MATADOR 10

El Mayor Blanco : Lime : Honey

POST HOUSE EST. 1945 10

Plymouth Gin : Ruby Grapefruit : Sage Leaf

PROSECCO SPRITZER 10

Sparkling Wine : St~Germain : Lemon

JACKSON OLD FASHIONED 12

Bulliet Bourbon : Sweet Vermouth

Candied Cherry

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

THE DRAPER 11

Bulleit Rye : Blood Orange : Honey

Orange Bitters

SIGNATURE MARTINI 12

Tito's Vodka : Blue Cheese Jalapeño Olive

Rosemary

ANGEL'S REVENGE 11

Angel's Envy Bourbon : Disaronno

Candied Cherry

THE SAMURAI 11

Suntory Toki Whiskey : Grapefruit : Tonic

COGNAC & BRANDY

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

THE CLASSIC 10

Hubbard & Cravens Ethiopian Blend

Frangelico : Bailey's : Kahlúa

DESSERTS

CHOCOLATE FUDGE CAKE 9

With fudge and vanilla ice cream

KEY LIME PIE 9

In a graham cracker crust with fresh

whipped 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

SANDEMAN'S 20 YR. TAWNY 13

GRAHAMS 30 YR. TAWNY 26