

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 17
- TUNA STACK<sup>+</sup> 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
- HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 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<sup>+</sup> 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<sup>+</sup> Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 35
- RIBEYE STEAK<sup>+</sup> 14 oz. 37
- NEW YORK STRIP STEAK<sup>+</sup> 16 oz. 37
- BONE-IN "COWBOY CUT" RIBEYE STEAK<sup>+</sup> 22 oz. 46
- PRIME RIB OF BEEF<sup>+</sup> Aged and slow roasted - Regular cut 12 oz. 32 / Extra cut 16 oz. 37
- COFFEE-CURED FILET MIGNON<sup>+</sup> Cured in our signature blend 10 oz. 40
- CENTER CUT FILET MIGNON<sup>+</sup> Petite cut 35 / Regular cut 39
- STONE RIVER LEGENDARY FILET<sup>+</sup> Our signature 12 oz. cut 43
- TRIO OF FILET MEDALLIONS<sup>+</sup> Bleu Cheese Encrusted, Au Poivre and Béarnaise 37

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted 3 / Chimichurri, Mushroom Madeira, Béarnaise<sup>+</sup> or Au Poivre sauce 3 / Oscar style: Lump crab, asparagus with Béarnaise<sup>+</sup> 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.
- JUMBO FRIED SHRIMP Rémooulade, cocktail sauce and parmesan fries 28
- PAN-ROASTED COLD WATER SALMON<sup>+</sup> 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<sup>+</sup> Pan-seared with soy ginger sherry sauce and sautéed spinach 30

## SPECIALTIES

- FAMOUS STEAK & BISCUITS<sup>+</sup> Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19
- FRENCH DIP<sup>+</sup> Thinly sliced on a toasted baguette with horseradish 20
- STACKED CHEESEBURGER<sup>+</sup> Two seared patties, pickles, onion and cheese 16
- STEAKHOUSE BURGER<sup>+</sup> 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 22
- CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 16

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

## SIDES ALL 7

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



<sup>+</sup>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

GRAYSON CELLARS – California 10/35  
CHATEAU STE. MICHELLE “INDIAN WELLS” –  
Columbia Valley 11/39  
NEWTON “SKYSIDE” CLARET – California 12/43  
QUILT – Napa Valley 13/47  
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 14/51  
ROTH ESTATE – Alexander Valley 45  
STARMONT – North Coast 47  
HONIG – Napa Valley 65  
SEBASTIANI – Alexander Valley 65  
MOUNT VEEDER – Napa Valley 72  
HALL – Napa Valley 78  
FRANK FAMILY – Napa Valley 80  
CHATEAU MONTELENA – Napa Valley 85  
JORDAN – Alexander Valley 85  
LONG SHADOWS “FEATHER” – Columbia Valley 85  
RAMEY – Napa Valley 85  
PAPILLON BY ORIN SWIFT – Napa Valley 90  
KULETO ESTATE – Napa Valley 95  
CHALK HILL ESTATE RED – Chalk Hill 100  
CAYMUS VINEYARDS – Napa Valley 110  
ZD – Napa Valley 115  
MINER STAGECOACH – NAPA VALLEY 120  
ATLVS – Napa Valley 130  
DUNN HOWELL MOUNTAIN – Napa Valley 145  
PAUL HOBBS – Napa Valley 168  
NICKEL & NICKEL SALLENGER VINEYARD – Napa Valley 180  
SILVER OAK – Napa Valley 180  
MERCURY HEAD BY ORIN SWIFT – Napa Valley 185  
PAHLMAYER – Napa Valley 200  
CAYMUS SPECIAL SELECTION – Napa Valley 225  
OPUS ONE – Napa Valley 300  
MERUS – Napa Valley 310

### MERLOT

H3 – Horse Heaven Hills 10/35  
WENTE “SANDSTONE” – Livermore Valley 12/39  
SEBASTIANI VINEYARDS – North Coast 12/43  
MARKHAM – Napa Valley 52  
TWOMEY – Napa Valley 68  
FROG’S LEAP – Napa Valley 70  
DUCKHORN VINEYARDS – Napa Valley 85  
PAHLMAYER ESTATE – Napa Valley 115

### PINOT NOIR

LUCKY STAR – California 9/31  
ELOUAN – Oregon 11/39  
LINCOURT – Sta. Rita Hills 12/43  
VAN DUZER – Willamette Valley 13/47  
BÖEN – Russian River Valley 13/47  
BELLE GLOS LAS ALTURAS LANE – Tri County 14/51  
MEIOMI – California 40  
CHALONE ESTATE – Chalone AVA 45  
ARGYLE – Willamette Valley 48  
CHALK HILL – Sonoma Coast 50  
GARY FARRELL – Sonoma Coast 60  
FOLEY ESTATE – Sta. Rita Hills 70  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 85  
FLOWERS – Sonoma Coast 85  
BELLE GLOS “DAIRYMAN” – Russian River Valley 90  
MERRY EDWARDS – Russian River Valley 90  
BERGSTRÖM SILICE VINEYARD – Willamette Valley 100

### ZINFANDEL

BERAN – Sonoma County 12/43  
KLINKER BRICK “OLD VINE” – Lodi, California 13/47  
SALDO – California 13/47  
SEGHESSIO – Sonoma Coast 45  
FROG’S LEAP – Napa Valley 48  
GREEN & RED CHILES CANYON – Napa Valley 48  
ROBERT BAILE VINEYARDS “BLACK CHICKEN” –  
Napa Valley 65

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 9/31  
THE SEEKER MALBEC – Mendoza, Argentina 10/35  
CHATEAU STE. MICHELLE SYRAH –  
Columbia Valley 11/39  
INDIA INK BY KULETO – Napa Valley 12/43  
MELVILLE SYRAH – Sta. Rita Hills 50  
MOLLYDOOKER “THE BOXER” –  
McLaren Vale, Australia 50  
8 YEARS IN THE DESERT BY ORIN SWIFT – California 50  
ABSTRACT BY ORIN SWIFT – California 55  
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ –  
McLaren Vale, Australia 70  
THE PRISONER – Napa Valley 75  
MOLLYDOOKER “ENCHANTED PATH” SHIRAZ –  
McLaren Vale, Australia 125

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35  
LUCIEN ALBRECHT BRUT ROSÉ –  
AOC Cremant d’Alsace 12/43  
ARGYLE BRUT – Willamette Valley, Oregon 14/51  
DUVAL-LEROY – Reims, France 65  
MOËT & CHANDON BRUT IMPERIAL – France 85  
VEUVE CLICQUOT YELLOW LABEL –  
Reims, France 100  
DOM PERIGNON BRUT – France 195

### CHARDONNAY

GRAYSON CELLARS – California 9/31  
WENTE “MORNING FOG” – Livermore Valley 10/35  
ST. FRANCIS – Sonoma County 11/39  
CHALK HILL – Sonoma Coast 13/47  
LINCOURT “STEEL” – Sta. Rita Hills 40  
NEWTON “SKYSIDE” – North Coast 45  
GARY FARRELL – Russian River Valley 50  
ZD – California 50  
ROMBAUER – Carneros 55  
PATZ & HALL ESTATE – Sonoma Coast 65  
RAMEY – Russian River Valley 65  
CAKEBREAD CELLARS – Napa Valley 70  
FLOWERS – Sonoma Coast 75  
CHALK HILL ESTATE BOTTLED – Chalk Hill 95  
KISTLER LES NOISETIERS – Sonoma Coast 105

### SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 9/31  
ROTH ESTATE – Sonoma County 11/39  
CRAGGY RANGE TE MUNA ROAD –  
Martinborough, New Zealand 12/43  
CHALK HILL ESTATE BOTTLED – Chalk Hill 40  
CAKEBREAD CELLARS – Napa Valley 50  
MERRY EDWARDS – Russian River Valley 65

### OTHER WHITES & ROSÉ

CHATEAU 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  
CHATEAU MINUTY “M MINUTY” ROSÉ –  
Côte de Provence 12/43  
SCHLOSS VOLLRADS RIESLING –  
Rhinegau, Germany 30  
CHATEAU MIRAVAL ROSÉ – Côte de Provence 40

## CLASSIC AMERICAN COCKTAILS

### THE ROCKEFELLER MARTINI 12

Grey Goose Vodka or Bombay Sapphire Gin  
Dry Vermouth : Olives

### SIGNATURE MARTINI 12

Belvedere Vodka : Blue Cheese Jalapeño Olive  
Rosemary

### THE MATADOR 10

El Mayor Blanco : Lime : Honey

### LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

### PROSECCO SPRITZER 12

Sparkling Wine : St~Germain : Lemon

### THE DRAPER 11

Bulleit Rye : Blood Orange : Honey  
Orange Bitters

### PRICKLY PEAR 11

Corzo Anejo : La Poire : Blood Orange  
Sage

### THE BRITISH ARE COMING 11

Belvedere : Earl Grey Tea  
Blackberry : Basil

### AMERICAN MULE 10

Templeton Rye Whiskey: Mint : Lime  
Fever Tree Ginger Beer

### ANGEL'S REVENGE 12

Angel's Envy Bourbon : Disaronno  
Candied Cherry

## COGNAC & BRANDY

### 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

### CRÈME BRÛLÉE 9

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

### CARROT CAKE 11

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

### CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

## PORTS & WINE

### SANDEMAN "FOUNDER'S RESERVE" 8

### COCKBURN'S SPECIAL RESERVE 9

### SANDEMAN'S 20 YR. 13

### GRAHAMS 30 YR. TAWNY 26