

STARTERS

- DEVILED EGGS Sugar-cured bacon and homemade pickle relish 11
 CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 16
 SPINACH DIP Reggiano cheese, local tortilla chips 12
 TUNA STACK+ Ahi, avocado, mango, Sriracha aioli, and sesame wontons 15
 WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 16
 STEAK ROLLS Chimichurri, spicy ranch 13

SOUPS & SIDE SALADS

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

- FRENCH ONION SOUP 8
 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

- THAI CHICKEN SALAD Roasted peanuts, crispy wontons, honey-lime vinaigrette, peanut sauce 15
 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

Our Legendary 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. 39
 STEAK & FRIES+ A Brasserie style New York Strip steak 29
 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. 32 / Extra cut - 16 oz. 37
 CENTER CUT FILET MIGNON+ Petite cut 35 / Regular cut 39
 STONEY RIVER LEGENDARY FILET+ Our signature 12 oz. cut 43
 TRIO OF FILET MEDALLIONS+ Bleu Cheese Encrusted, Mushroom Madeira and Béarnaise 37
 STEAK MADIERA+ Marinated filet medallions finished in a wild mushroom Madeira sauce 36

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted 3 / Chimichurri, Mushroom Madeira, Béarnaise+ 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, parmesan fries 28
 PAN-ROASTED COLD WATER SALMON+ Garlic whipped potatoes and broccoli Szuchuan style or lemon buerre blanc 28
 AHI TUNA+ Pan-seared with soy ginger sherry sauce and sautéed spinach 29
 PECAN TROUT Dijon mustard sauce, garlic whipped potatoes and broccoli 26

SPECIALTIES

- FRENCH DIP+ Thinly sliced on a toasted baguette with horseradish 20
 WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22
 STACKED CHEESEBURGER+ Two seared patties, pickles, onion and cheese 16
 STEAKHOUSE BURGER+ Gruyère, caramelized onions, Thousand Island dressing 17
 BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes and broccoli 22
 BARBECUE DANISH BABY BACK RIBS BBQ sauce, parmesan fries, Southern slaw 28

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

Our beef entrées feature U.S.D.A. top choice (or higher) aged beef except for our Bone-in Ribeye, which features Black River Angus Beef®.

SIDES ALL 7

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES
 MASHED SWEET POTATO CASSEROLE ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO
 SAUTEÉD ASPARAGUS ♦ SEASONAL VEGETABLE ♦ SMOKED GOUDA MAC & CHEESE



**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

LYETH – Sonoma Valley 10/35
CHATEAU STE. MICHELLE “INDIAN WELLS” –
Columbia Valley 11/39
QUILT – Napa Valley 13/47
AUSTIN HOPE – Paso Robles 15/55
HONIG – Napa Valley 16/59
NEWTON CLARET “SKYSIDE” – Sonoma County 40
KULETO *ESTATE* – Napa Valley 60
SEBASTIANI – Alexander Valley 60
CLOS PEGASE – Napa Valley 65
JORDAN – Alexander Valley 80
ZD – Napa Valley 80
CHALK HILL *ESTATE RED* – Chalk Hill 90
FRANK FAMILY – Napa Valley 90
RAMEY – Napa Valley 92
PAPILLON *BY ORIN SWIFT* – Napa Valley 100
CHAPPELLET – Napa Valley 115
MINER *STAGECOACH VINEYARD* – Napa Valley 115
CAYMUS VINEYARDS – Napa Valley 120
PAUL HOBBS – Napa Valley 150
SHAFER “ONE POINT FIVE” – Napa Valley, Stags Leap District 165
CAYMUS SPECIAL SELECTION – Rutherford 250

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
LINCOURT – Sta. Rita Hills 13/47
ARGYLE – Willamette Valley 40
MEIOMI – California 40
CHALONE *ESTATE* – Chalone AVA 47
SIDURI *CHEHALEM MOUNTAINS* – Willamette Valley 55
BREWER-CLIFTON – Sta. Rita Hills 65
GARY FARRELL – Russian River Valley 65
FOLEY *ESTATE* – Sta. Rita Hills 65
DOMAINE SERENE “YAMHILL CUVEE” – 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
BERGSTRÖM *SILICE VINEYARDS* – Willamette Valley 115
WILLIAMS SELYEM – Russian River Valley 145
WILLIAMS SELYEM *WESTSIDE ROAD NEIGHBORS* –
Russian River Valley 210

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/39
BERAN – Napa Valley 12/43
SALDO – California 13/47
RAVENSWOOD – Sonoma Valley 32
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65
ROBERT BIALE VINEYARDS “BLACK CHICKEN” –
Napa Valley 85

RED WINES CONTINUED...

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 9/31
THE SEEKER MALBEC – Mendoza, Argentina 10/35
YANGARRA *ESTATE SHIRAZ* – Australia 11/39
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/55
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ –
McLaren Vale, Australia 18/67
THE PRISONER – Napa Valley 65
MARTINELLI *TERRA FELICE SYRAH* – Russian River Valley 68
DUMOL SYRAH – Russian River Valley 90
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ –
McLaren Vale, Australia 120
BLACK BART *STAGECOACH SYRAH* – Napa Valley 125
NEWTON “THE PUZZLE” – Napa Valley 160

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35
GRUET BRUT – New Mexico 11/39
LUCIEN ALBRECHT BRUT ROSÉ –
AOC Crémant d’Alsace 12/43
MUMM CUVEE BRUT ROSÉ – Napa Valley 50
PERRIER-JOUËT GRAND BRUT – Epernay, France 90
VEUVE CLICQUOT YELLOW LABEL – France 100
POL ROGER RESERVE – Epernay, France 105
DOM PERIGNON BRUT – France 225

CHARDONNAY

DARCIE KENT – Monterey 9/31
WENTE *RIVA RANCH* – Monterey 12/43
CHALONE *ESTATE* – Chalone AVA 13/47
GRAYSON CELLARS – California 32
ST. FRANCIS – Sonoma County 35
LINCOURT “STEEL” – Sta. Rita Hills 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
GRIGICH HILLS *ESTATE* – Napa Valley 55
WALTER HANSEL *THE MEADOWS VINEYARD* –
Russian River Valley 60
RAMEY – Russian River Valley 65
CAKEBREAD CELLARS – Napa Valley 70
ZD – California 70
LEWIS CELLARS – Russian River Valley 85
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90
KISTLER *LES NOISETIERS* – Sonoma Coast 90

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 9/31
CRAGGY RANGE *TE MUNA ROAD* – 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

CLASSIC AMERICAN COCKTAILS

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

YES WAY ROSÉ 11

Rosé : St. Germain : Lemon : Basil Flower

TEQUILA MOCKINGBIRD 11

Corzo Añejo : Pineapple Liqueur : Açai Syrup

STRAWBERRY FIELDS 10

Tanqueray 10 : St~Germain

Jake's Locally Grown Strawberry Jam

SWEET SUMMERTIME MEMOIRS 10

Knob Creek Whiskey : Iced Tea : Mint : Lemon

SIGNATURE MARTINI 12

Tito's Vodka : Blue Cheese Jalapeño Olive

Rosemary

BLUE RIDGE BRAMBLE 10

Miller's Gin : Chambord : Lemon

ONE FINE DAY 10

Square One Basil Vodka : La Poire

Frosted Blackberry

SOUTHERN PEACH 10

Knob Creek Rye Whiskey : Disaronno

Sweet Peach

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

KEOKE COFFEE 10

Hubbard & Cravens Ethiopian Blend

Camus VSOP : Crème de Cacao : 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

QUINTA DO NOVAL 20 YR. TAWNY 22

GRAHAMS 30 YR. TAWN 26

FONSECA BIN 27 30