

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
 SPINACH DIP Reggiano cheese, warm 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
 HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 13

SOUP & 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
 VINE-RIPENED TOMATO SALAD Basil, herb vinaigrette, fresh mozzarella 12
 THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 11
 CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 11

ENTRÉE SALADS

- STEAK SALAD⁺ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 22
 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 15
 ASIAN AHI TUNA SALAD⁺ Seared rare, artisan greens, avocado, mango, Asian vinaigrette 20

STEAKS & PRIME RIB

We use only Certified Angus Beef® brand for our steaks and prime rib. 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 non 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. 38
 CENTER CUT FILET MIGNON⁺ Petite cut 34 / Regular cut 39
 STONEY RIVER LEGENDARY FILET⁺ Our signature 12 oz. cut 41
 TRIO OF FILET MEDALLIONS⁺ Bleu Cheese Encrusted, Au Poivre, and Béarnaise 36
 STEAK FRITES⁺ A Brasserie-style New York Strip steak 27
 NEW YORK STRIP STEAK⁺ Extra cut - 16 oz. 36
 RIBEYE STEAK⁺ A tender well-marbled cut of aged beef - 14 oz. 37
 BONE-IN "COWBOY CUT" RIBEYE STEAK⁺ Well-seasoned, aged beef - 22 oz. 45
 PRIME RIB OF BEEF⁺ Aged and slow roasted - Queen cut 30 / King cut 34

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

- FEATURED FISH Selections change daily MKT.
 NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable 27
 PAN-ROASTED COLD WATER SALMON⁺ Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc 27
 "HONG KONG STYLE" SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 36
 AHI TUNA⁺ Pan-seared with soy ginger sherry sauce and sautéed spinach 29
 PECAN TROUT Dijon mustard sauce, garlic whipped potatoes, and broccoli 26
 CRAB CAKES Pan-seared, fresh mango, jalepeño, Dijon mustard sauce, parmesan fries 28

SPECIALTIES

- FAMOUS STEAK & BISCUITS⁺ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 18
 FRENCH DIP⁺ Thinly sliced, toasted baguette with horseradish 19
 STACKED CHEESEBURGER⁺ Two seared patties, pickles, onion and cheese 15
 STEAKHOUSE BURGER⁺ Gruyère, caramelized onions, Thousand Island dressing 15
 PRIME RIB SANDWICH⁺ Sliced to order, served au jus 18
 WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 21
 CRISPY CHICKEN SANDWICH⁺ Gruyère cheese, arugula, tomato, lemon aioli 15
 BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon butter caper sauce with garlic whipped potatoes and broccoli 21
 BAY STREET CHICKEN FINGERS "Old Savannah" style, with parmesan fries 19
 DANISH BABY BACK RIBS BBQ sauce, parmesan fries and cole slaw 28

House, Caesar or Wedge Salad to accompany your entrée 7

SIDES ALL 7

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

+Items are served raw or undercooked. Consuming raw or undercooked meats, 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

THREE RIVERS 2017 – Columbia Valley 10/35
WENTE *SOUTHERN HILLS* 2017 –
Livermore Valley, San Francisco Bay 11/39
CH. STE. MICHELLE “INDIAN WELLS” 2016 –
COLUMBIA VALLEY 12/43
JOSEPH CARR 2017 – Napa Valley 13/47
CHATEAU ST. JEAN 2018 – Sonoma County 40
STARMONT 2017 – North Coast 45
ROTH *ESTATE* 2016 – Alexander Valley 45
SEBASTIANI 2017 – North Coast 50
HONIG 2016 – Napa Valley 60
QUILT 2018 – Napa Valley 70
CHATEAU MONTELENA 2016 – Napa Valley 80
JORDAN 2015 – Alexander Valley 85
HALL 2016 – Napa Valley 85
SEQUOIA GROVE 2017 – Napa Valley 85
ROUND POND 2016 – Rutherford, Napa Valley 90
KULETO *ESTATE* 2014 – Napa Valley 100
NEYERS VINEYARD *NEYERS RANCH* 2015 – Napa Valley 100
CHALK HILL *ESTATE RED* 2016 – Chalk Hill 100
MINER 2015 – Oakville, Napa Valley 120
LANCASTER *ESTATE* 2015 – Alexander Valley 125
CAYMUS VINEYARDS 2018 – Napa Valley 125
ALTVS 2015 – Napa Valley 145
SEBASTIANI “CHERRYBLOCK” 2015 – Sonoma Valley 160
NICKEL & NICKEL *C.C. RANCH* 2017 – Napa Valley, Rutherford 160
DUNN 2015 – Napa Valley 175
PAUL HOBBS 2014 – Napa Valley 200
SILVER OAK 2012 – Napa Valley 235
CAYMUS VINEYARDS SPECIAL SELECTION 2015 –
Napa Valley 260
MERUS 2013 – Napa Valley 280
HEITZ *MARTHA'S VINEYARD* 2010 – Napa Valley 375

MERLOT

THE VELVET DEVIL 2017 – Washington State 9/31
SEBASTIANI 2017 – North Coast 11/39
MARKHAM 2016 – Napa Valley 13/47
WHITEHALL LANE 2015 – Napa Valley 42
FERRARI-CARANO 2016 – Sonoma County 45
DUCKHORN VINEYARDS 2016 – Napa Valley 85
TWO MEY CELLARS 2014 – Napa Valley 90
PRIDE MOUNTAIN VINEYARDS 2017 – Napa/Sonoma Valley 97

PINOT NOIR

LUCKY STAR 2017 – California 9/31
ELOUAN 2017 – Oregon 12/43
CHALK HILL 2017 – Sonoma Coast 13/47
BÖEN 2017 – *SANTA LUCIA HIGHLANDS* 14/51
LINCOURT *RANCHO SANTA ROSA* 2016 – Sta. Rita Hills 45
CHALONE *ESTATE* 2015 – Chalone AVA 50
FOLEY *RANCHO SANTA ROSA* 2015 – Sta. Rita Hills 60
GARY FARRELL 2016 – Russian River Valley 65
BELLE GLOS “DAIRYMAN” 2017 – Russian River Valley 75
BIG TABLE FARM *PELOS SANDBERG VINEYARD* 2017 –
Eola-Amity Hills 75
DOMAINE SERENE “YAMHILL CUVÉE” 2016 –
Willamette Valley 80
RADIO-COTEAU “LA NEBLINA” 2015 – Sonoma Coast 85
FLOWERS 2017 – Sonoma Coast 115
KOSTA BROWN *GAP'S CROWN VINEYARD* 2016 – Sonoma Coast 215

ZINFANDEL

PREDATOR “OLD VINE” 2018 – Lodi 11/39
NOVY 2017 – Russian River Valley 13/47
FROG'S LEAP 2017 – Napa Valley 14/51
BERAN 2013 – Sonoma County 47
SEGHESSIO 2017 – Sonoma County 47
GREEN & RED *TIP TOP VINEYARD* 2014 – Napa Valley 50
RIDGE *LYTTON SPRINGS* 2017 – Sonoma County 60
ROBERT BIALE “BLACK CHICKEN” 2017 – Napa Valley 65
TURLEY *DUARTE VINEYARD* 2018 – Contra Costa County 80

RED WINES CONTINUED...

OTHER INTERESTING REDS

THE SEEKER MALBEC 2018 – Mendoza, Argentina 9/31
INDIA INK *BY KULETO* 2016 – Napa Valley 14/51
CHÂTEAU GRAND MOULIN MACQUIN 2015 –
AOP Montagne Saint-Emilion, France 14/51
NIETO SENETINER “DON NICANOR” MALBEC 2017 –
Mendoza, Argentina 35
ROTH *ESTATE* “HERITAGE” 2016 – Sonoma County 45
SKYSIDE RED BLEND 2017 – North Coast 48
8 YEARS IN THE DESERT *BY ORIN SWIFT* 2018 –
California 70

WHITES

CHAMPAGNE & SPARKLING

PICCINI PROSECCO – DOC Treviso 11/39
GRUET BRUT – New Mexico 11/39
LUCIEN ALBRECHT BRUT ROSÉ –
AOC Crémant d'Alsace 11/39
MUMM CUVÉE BRUT ROSÉ – Napa Valley 40
VEUVE CLICQUOT YELLOW LABEL –
Á Reims France 85
DUVAL-LEROY – Á Reims, France 90
LOUIS ROEDERER BRUT PREMIER – Reims, France 90
POL ROGER RESERVE – Epernay, France 100

CHARDONNAY

SEBASTIANI 2017 – North Coast 9/31
WENTE *MORNING FOG* 2018 –
Livermore Valley, San Francisco Bay 10/35
CHALK HILL 2018 – Sonoma Coast 12/43
CHALONE *ESTATE* 2016 – Chalone AVA 13/47
LINCOURT “STEEL” 2013 – Sta. Rita Hills 40
AU BON CLIMAT 2017 – Santa Barbara County 41
NEWTON “SKYSIDE” 2016 – North Coast 45
FRANK FAMILY 2017 – Napa Valley 48
ROMBAUER 2018 – Carneros 50
PATZ & HALL *DUTTON RANCH* 2016 –
Russian River Valley 50
GARY FARRELL 2017 – Russian River Valley 58
RAMEY 2014 – Russian River Valley 65
FLOWERS 2016 – Sonoma Coast 85
PLUMPJACK *RESERVE* 2016 – Napa Valley 85
LEWIS CELLARS 2015 – Sonoma, Russian River Valley 85
CHALK HILL *ESTATE BOTTLED* 2014 – Chalk Hill 85
SHAFER *RED SHOULDER RANCH* 2017 –
Napa Valley, Carneros District 87
RAMEY *RITCHIE VINEYARD* 2014 – Russian River Valley 100
ZD *RESERVE* 2016 – Carneros 105

SAUVIGNON BLANC

CLIFFORD BAY 2018 – Marlborough, New Zealand 9/31
CRAGGY RANGE *TE MUNA ROAD* 2019 –
Martinborough, New Zealand 12/43
HONIG 2018 – Napa Valley 35
CHALK HILL *ESTATE BOTTLED* 2015 – Chalk Hill 45
ROTH *ESTATE* 2015 – Alexander Valley 45
CAKEBREAD CELLARS 2018 – Napa Valley 48

OTHER WHITES & ROSÉ

PICCINI PINOT GRIGIO 2018 – IGT delle Venezie 9/31
FIRESTONE RIESLING 2018 – Santa Barbara County 9/31
THE FOUR GRACES PINOT GRIS 2018 –
Willamette Valley 12/43
SAINT M RIESLING 2017 – Pfalz, Germany 30
MARCO FELLUGA PINOT GRIGIO 2018 – Collio, Italy 30
SCHLOSS VOLLRADS RIESLING 2018 –
Rhinegau, Germany 35
MIRAVAL ROSÉ 2018 – Côtes de Provence, France 42
JERMANN PINOT GRIGIO 2017 – Venezia Giulia, Italy 45

CLASSIC AMERICAN COCKTAILS

THE “TRIANGLE” MARTINI 12

Vitzellen Vodka or Conniption Gin
Dry Vermouth : Olives

STRAWBERRY FIELDS 10

Tanqueray 10 Gin : St~Germain
Mrs. Ruth’s Strawberry Jam

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

ONE FINE DAY 10

Square One Basil Vodka : La Poire
Frosted Blackberry

THE DRAPER 11

Bulleit Rye : Blood Orange : Honey
Orange Bitters

PROSECCO SPRITZER 12

Sparkling Wine : St~Germain : Lemon

EARLY RISER 11

Woodford Reserve : Maple Syrup : Orange

BLUE RIDGE BRAMBLE 10

Hendrick’s Gin : Chambord : Lemon

MATCHA BE MINE 10

Honeysuckle Vodka : Matcha Green Tea
Sparkling Wine

ROOT OF THE MATTER 11

Sailor Jerry Spiced Rum : Root Beer Essence
Orange Bitters

COGNAC & BRANDY

REMY MARTIN VSOP 14

REMY MARTIN XO 52

LIMONCELLO 10

AFTER DINNER COCKTAILS

MINT DAISY 10

Stolichnaya Vanil : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 10

Espresso : Stolichnaya Vanil : Frangelico

GONE PECAN 10

Pecan Vodka : RumChata : Black Walnut Bitters

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

WARRE’S “WARRIOR” 9

QUINTA DO NOVAL 10 YR. TAWNY 12

WARRE’S OTIMA 10 YR. YAWNY 11

WARRE’S OTIMA 20 YR. TAWNY 20