STARTERS

DEEVED EGS  Sugar-cured bacon and homemade pickle relish  11
CRAB CAKE  Pan-seared, fresh mango-jalepeño, and Dijon mustard sauce  16
SPINACH DIP  Reggiano cheese, local tortilla chips  12
TUNA STACK*  Ahi, avocado, mango, Sriracha alioli, 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
AH 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 MAIDIERA*  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  Remoulade, cocktail sauce, parmesan fries  28
PAN-ROASTED COLD WATER SALMON*  Garlic whipped potatoes and broccoli Szuchuan style or lemon buerre blanc  28
AH 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
VEGGIE BURGER  Made in-house, topped with Monterey Jack  13
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 entrees 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  CARAMELIZED 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 HOBBES – 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
- FOG’S LEAP – Napa Valley 65
- DUCKHORN VINEYARDS – Napa Valley 85
- PRIDE MOUNTAIN – Napa/Sonoma Counties 90
- PAHLMeyer ESTATE – Napa Valley 130

**PINOT NOIR**
- LUCKY STAR – California 9/31
- ELOUAN – Oregon 11/39
- BOÉN – 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 CUIVEE” – 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
- BERGSTROM SILICE VINEYARDS – Willamette Valley 115
- WILLIAMS SELYM – Russian River Valley 145
- WILLIAMS SELYM WESTSIDE ROAD NEIGHBORS – Russian River Valley 210

**ZINFANDEL**
- PREDATOR “OLD VINE” – Lodi 11/39
- BERAN – Napa Valley 12/43
- SALDO – California 13/47
- RAJESHWOOD – Sonoma Valley 32
- RIDGE LYTHON 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
- GRIEU BRUT – New Mexico 11/39
- LUCIEN ALBRECHT BRUT ROSE’ – AOC Crémant d’Alsace 12/43
- MUMM CUVEE BRUT ROSE’ – Napa Valley 50
- PERRIER–JOUÉT GRAND BRUT – Epernay, France 90
- VEUVE CLICQUOT YELLOW LABEL – France 100
- POL ROGER RESERVE – Epernay, France 105
- DOM PERIGNON BRUT – France 225

**CHARDONNAY**
- DARICE 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 & ROSE’**
- CAPOSAルド PINOT GRIGO – 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 TRINQUEVEL ROSE’ – France 11/39
# Classic American Cocktails

**Lemon Drop Mojito**  
Wheatley Vodka : St~Germain : Mint : Pineapple

**Yes Way Rosé**  
Rosé : St. Germain : Lemon : Basil Flower

**Tequila Mockingbird**  
Corzo Añejo : Pineapple Liquor : Açaí Syrup

**Strawberry Fields**  
Tanqueray 10 : St~Germain  
Jake’s Locally Grown Strawberry Jam

**Sweet Summertime Memoirs**  
Knob Creek Whiskey : Iced Tea : Mint : Lemon

**Signature Martini**  
Tito’s Vodka : Blue Cheese Jalapeño Olive
Rosemary

**Blue Ridge Bramble**  
Miller’s Gin : Chambord : Lemon

**One Fine Day**  
Square One Basil Vodka : La Poire  
Frosted Blackberry

**Southern Peach**  
Knob Creek Rye Whiskey : Disaronno  
Sweet Peach

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# After Dinner Cocktails

**Mint Daisy**  
Stolichnaya Vanil : Crème De Cacao  
Crème De Menthe

**A Shot in the Dark**  
Espresso : Stolichnaya Vanil : Frangelico

**Lady Godiva**  
Hubbard & Cravens Ethiopian Blend  
Grand Marnier : Godiva Dark Liquor

**Stoney River Coffee**  
Hubbard & Cravens Ethiopian Blend  
Frangelico : Bailey’s : Kahlúa

**Keoke Coffee**  
Hubbard & Cravens Ethiopian Blend  
Camus VSOP : Crème de Cacao : Kahlúa

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# Desserts

**Chocolate Fudge Cake**  
With fudge and vanilla ice cream

**Key Lime Pie**  
In a graham cracker crust with fresh whipped cream

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

**Chef’s Selection**  
Seasonal favorite recommended tableside

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# Ports

**Sandeman “Founder’s Reserve”**  
Grahams 30 yr. Tawn

**Quinta do Noval 20 yr. Tawny**  
Fonseca Bin 27