STEWARDS
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 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
AHÍ 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 MADIO®  Marinated filet medallions finished in a wild mushroom Madeira sauce  36

ACCOMPANIMENTS FOR FILETSTEKS 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  Rémoulade, cocktail sauce, parmesan fries  28
PAN-ROASTED COLD WATER SALMON*  Garlic whipped potatoes and broccoli Szuchuan style or lemon buerre blanc  28
AHÍ 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. Served with parmesan fries  20
WILD MUSHROOM MEATLOAF  Madeira sauce, garlic whipped potatoes and broccoli  22
VEGGIE BURGER  Made in-house, topped with Monterey Jack and served with parmesan fries  13
STACKED CHEESEBURGER*  Two seared patties, pickles, onion and cheese. Served with parmesan fries  16
STEAKHOUSE BURGER®  Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries  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  CARMELIZED ONION WHIPPED POTATOES
MASHED SWEET POTATO CASSEROLE  PARMESAN FRIES  ONE POUND BAKED POTATO
SAUTÉED 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.

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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 STAGEOACH 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

FROG’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 CHEALEM 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

BERGSTROM 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

**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 ELEVATE SYRAH – Russian River Valley 68

DUMOL SYRAH – Russian River Valley 90

MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ – McLaren Vale, Australia 120

BLACK BART STAGECOUNTRY 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 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

DARCI 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

CAPASALDO 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 TRINQUEVELD ROSE’ – France 11/39
### Classic American Cocktails

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tequila Mockingbird</strong></td>
<td>11</td>
</tr>
<tr>
<td>Corzo Añejo : Pineapple Liquor : Açaí Syrup</td>
<td></td>
</tr>
<tr>
<td><strong>Strawberry Fields</strong></td>
<td>10</td>
</tr>
<tr>
<td>Tanqueray 10 : St~Germain</td>
<td></td>
</tr>
<tr>
<td>Jake’s Locally Grown Strawberry Jam</td>
<td></td>
</tr>
<tr>
<td><strong>Signature Martini</strong></td>
<td>12</td>
</tr>
<tr>
<td>Tito’s Vodka : Blue Cheese Jalapeño Olive</td>
<td></td>
</tr>
<tr>
<td>Rosemary</td>
<td></td>
</tr>
<tr>
<td><strong>One Fine Day</strong></td>
<td>10</td>
</tr>
<tr>
<td>Square One Basil Vodka : La Poire</td>
<td></td>
</tr>
<tr>
<td>Frosted Blackberry</td>
<td></td>
</tr>
<tr>
<td><strong>Southern Peach</strong></td>
<td>10</td>
</tr>
<tr>
<td>Knob Creek Rye Whiskey : Disaronno</td>
<td></td>
</tr>
<tr>
<td>Sweet Peach</td>
<td></td>
</tr>
<tr>
<td><strong>Not So Dark &amp; Stormy</strong></td>
<td>9</td>
</tr>
<tr>
<td>Gosling’s Dark Rum : Pineapple</td>
<td></td>
</tr>
<tr>
<td>Fever Tree Ginger Beer</td>
<td></td>
</tr>
<tr>
<td><strong>The Botanist</strong></td>
<td>10</td>
</tr>
<tr>
<td>Roku Gin : Grapefruit : Fever Tree Ginger Ale</td>
<td></td>
</tr>
<tr>
<td><strong>Winter is Coming</strong></td>
<td>11</td>
</tr>
<tr>
<td>Plymouth Gin : Crème de Violette : Lemon</td>
<td></td>
</tr>
<tr>
<td><strong>Fire &amp; Ice</strong></td>
<td>11</td>
</tr>
<tr>
<td>Maker’s Mark Whiskey : Almond : Hellfire Bitters</td>
<td></td>
</tr>
</tbody>
</table>

### After Dinner Cocktails

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mint Daisy</strong></td>
<td>10</td>
</tr>
<tr>
<td>Stolichnaya Vanil : Créme De Cacao</td>
<td></td>
</tr>
<tr>
<td>Créme De Menthe</td>
<td></td>
</tr>
<tr>
<td><strong>A Shot in the Dark</strong></td>
<td>10</td>
</tr>
<tr>
<td>Espresso : Stolichnaya Vanil : Frangelico</td>
<td></td>
</tr>
<tr>
<td><strong>Stoney River Coffee</strong></td>
<td>10</td>
</tr>
<tr>
<td>Hubbard &amp; Cravens Kenya Windrush Blend</td>
<td></td>
</tr>
<tr>
<td>Frangelico : Bailey’s : Kahlúa</td>
<td></td>
</tr>
<tr>
<td><strong>Gone Pecan</strong></td>
<td>10</td>
</tr>
<tr>
<td>Cathead Pecan Vodka : RumChata</td>
<td></td>
</tr>
<tr>
<td>Black Walnut Bitters</td>
<td></td>
</tr>
</tbody>
</table>

### Desserts

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Key Lime Pie</strong></td>
<td>9</td>
</tr>
<tr>
<td>In a graham cracker crust with fresh whipped cream</td>
<td></td>
</tr>
<tr>
<td><strong>Four Layer Chocolate Ganache Cake</strong></td>
<td>10</td>
</tr>
<tr>
<td>With layers of chocolate ganache and topped with powered sugar</td>
<td></td>
</tr>
<tr>
<td><strong>Carrot Cake</strong></td>
<td>11</td>
</tr>
<tr>
<td>Triple-layered, vanilla bean cream cheese icing with chopped pecans and caramel</td>
<td></td>
</tr>
<tr>
<td><strong>Chef’s Selection</strong></td>
<td>AQ</td>
</tr>
<tr>
<td>Seasonal favorite recommended tableside</td>
<td></td>
</tr>
</tbody>
</table>

### Ports

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sandeman “Founder’s Reserve”</strong></td>
<td>8</td>
</tr>
<tr>
<td><strong>Quinta do Noval 20 yr. Tawny</strong></td>
<td>22</td>
</tr>
<tr>
<td><strong>Grahams 30 yr. Tawny</strong></td>
<td>26</td>
</tr>
<tr>
<td><strong>Fonseca Bin 27</strong></td>
<td>30</td>
</tr>
<tr>
<td><strong>Far Niente Dolce Semillon</strong></td>
<td>85</td>
</tr>
</tbody>
</table>