STARTERS
DEVILED EGGS  Sugar-cured bacon, homemade pickle relish  11
SPINACH DIP  Reggiano cheese, local tortilla chips  13
TUNA STACK*  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
CALAMARI  Seasoned and deep fried. Served with marinara sauce  16
CRAB CAKE  Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce  16
HOT CHICKEN BISCUITS  Our version of a Nashville favorite on homemade Southern biscuits  12

SOUPS & 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
THE WEDGE SALAD  Iceberg, bacon, tomatoes, blue cheese  11
BABY KALE SALAD  Toasted almonds, dried cranberries, herb vinaigrette  11
CLASSIC CAESAR SALAD  Parmesan cheese and rustic croutons  11

ENTRÉE SALADS
VINE-RIPENED TOMATO SALAD  Basil, herb vinaigrette, fresh mozzarella  13
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
AH! TUNA SALAD*  Seared rare, artisan greens, avocado, mango, Asian vinaigrette  20
STEAK SALAD*  Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette  22

BURGERS & SANDWICHES
We grind fresh daily for our hand-pattied burgers. All burgers and sandwiches are served with parmesan fries.
STACKED CHEESEBURGER*  Two seared patties, pickles, onions and cheese  15
STEAKHOUSE BURGER*  Gruyère, caramelized onions, Thousand Island dressing  16
CRISPY CHICKEN SANDWICH  Gruyère, arugula, tomato, lemon aioli  15
PRIME RIB SANDWICH*  Sliced to order, served au jus  19
FRENCH DIP*  Thinly sliced, toasted baguette with horseradish  20

STEAKS & PRIME RIB
We use 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.
STEAK ‘N FRIES*  A Brasserie style New York Strip steak  27
PRIME RIB OF BEEF*  Aged and slow roasted - 12 oz.  32 / Extra cut - 16 oz.  37
COFFEE-CURED FILET MIGNON*  Cured in our signature blend - 10 oz.  40
CENTER CUT FILET MIGNON*  Petite cut  34 / Regular cut  39
STONEY RIVER LEGENDARY FILET*  Our signature 12 oz. cut  43
TRIO OF FILET MEDALLIONS  Bleu Cheese Encrusted, Au Poivre and Béarnaise  37
NEW YORK STRIP STEAK  Extra cut - 16 oz.  37
RIBEYE STEAK  14 oz.  37
BONE-IN “COWBOY CUT” RIBEYE STEAK  22 oz.  46

ACCOMPANIMENTS FOR FILETS AND STEAKS:
Bleu Cheese Encrusted  3 / Chimichurri, Béarnaise*, Mushroom Madera or Au Poivre sauce  3 / Oscar style: Lump crab, asparagus with Béarnaise* sauce  11

SPECIALTIES
BAY STREET CHICKEN FINGERS  “Old Savannah” style with parmesan fries and cole slaw  18
BISTRO CHICKEN  Panko-crusted, parmesan cheese, lemon caper sauce with garlic whipped potatoes and broccoli  21
FISH TACOS  Daily fish selections, deep fried, avocado, spicy ranch dressing  17
JUMBO FRIED SHRIMP  Rémoulade, cocktail sauce and parmesan fries  29
PAN-ROASTED COLD WATER SALMON*  Garlic whipped potatoes and broccoli. Szechuan style or “naked”  26
AH! TUNA STEAK  Pan-seared with soy ginger sauce and sautéed spinach  30
DANISH BABY BACK RIBS  BBQ sauce, parmesan fries and cole slaw  27

SIDES ALL 7
AU GRATIN POTATOES  • BROCCOLI  • CARAMELIZED ONION WHIPPED POTATOES  • COLE SLAW  • CREAMED SPINACH  • GARLIC WHIPPED POTATOES  • MASHED SWEET POTATO CASSEROLE  • ONE POUND BAKED POTATO  • PARMESAN FRIES  • SAUTEED ASPARAGUS  • SEASONAL VEGETABLE  • SMOKED GOUDA MAC & CHEESE

RA/PR ANN

*These items may be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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**

CHATEAU STE. MICHELLE “INDIAN WELLS” - Columbia Valley 10/35

JOSEPH CARR - Paso Robles 11/39

QUILT - Napa Valley 13/47

AUSTIN HOPE - Paso Robles 14/51

SEBASTIANI ESTATE - Napa Valley 60

HONIG - Napa Valley 60

LADERA - Napa Valley 65

JORDAN - Napa Valley 80

LONG SHADOWS “FEATHER” - Napa Valley 85

HALL - Napa Valley 85

CHALK HILL ESTATE RED - Napa Valley 90

KULETO ESTATE - Napa Valley 90

PAPILLON BY ORIN SWIFT - Napa Valley 90

GHOST BLOCK ESTATE - Oakville, Napa Valley 110

CHAPPELLET “SIGNATURE” - Napa Valley 120

CAYMUS VINEYARDS - Napa Valley 130

SEBASTIANI “CHERRY BLOCK” - Napa Valley 145

PAUL HOBB S - Napa Valley 150

DUNN HOWELL MOUNTAIN - Napa Valley 150

CAYMUS SPECIAL SELECTION - Napa Valley 225

**MERLOT**

THE VELVET DEVIL - Washington State 10/35

SEBASTIANI ESTATE - Sonoma 11/39

MARKHAM - Napa Valley 12/43

DUCKHORN VINEYARDS - Napa Valley 85

PLUMPJACK - Napa Valley 100

**PINOT NOIR**

LUCKY STAR - California 9/31

ELOQUA - Oregon 11/39

LINCOURT RANCHO SANTA ROSA - Sta. Rita Hills 12/43

BÖEN - Russian River Valley 14/51

ARGYLE - Willamette Valley 48

CHALONE ESTATE - Chalone AVA 50

SIDURI - Russian River Valley 55

SANFORD - Sta. Rita Hills 60

SLANDER BY ORIN SWIFT - California 65

FOLEY ESTATE - Sta. Rita Hills 65

GARY FARRELL - Russian River Valley 65

BELLE GLOS “DAIRYMAN” - Russian River Valley 70

FLOWERS - Sonoma Coast 85

ARGYLE “NUTHOUSE” - Eola-Amity Hills, Oregon 95

SAINTSBURY STANLY RANCH - Carneros, Napa Valley 100

**ZINFANDEL**

BERAN - Sonoma County 10/35

KLINKER BRICK “OLD VINES” - Lodi 11/39

PREDATOR “OLD VINES” - Lodi 12/43

8 YEARS IN THE DESERT BY ORIN SWIFT - California 15/55

JOEL GOTT - California 35

SALDO - California 60

HENDRY BLOCK 7 & 22 - Napa Valley 60

GREEN & RED TIP TOP VINEYARD - Sonoma County 65

RIDGE LYTON SPRINGS - Dry Creek Valley 65

**RED WINES CONTINUED...**

**OTHER INTERESTING REDS**

THE SEEKER MALBEC - Mendoza, Argentina 10/35

PENFOLDS KOONUNGA HILL SHIRAZ - Australia 11/39

INDIA INK BY KULETO - Lake/Napa County 12/43

SKYSIDE RED BLEND - Sonoma County 12/43

THE PRISONER - Napa Valley 15/55

TILIA MALBEC - Mendoza, Argentina 35

ABSTRACT BY ORIN SWIFT - California 55

DOMAINE RASPAIL-AY GIGONDAS - Rhone 60

MOLLYDOOKER “BLUE EYED BOY” SHIRAZ - McLaren Vale, South Australia 75

CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH - Suisun Valley, California 80

**WHITES**

**CHAMPAGNE & SPARKLING**

LA MARCA PROSECCO - DOC Vento 10/35

GRUET BRUT - New Mexico 11/39

SCHRAMSBERG BLANC DE BLANC - Napa Valley 65

VEUVE CLICQUOT YELLOW LABEL - Reims, France 100

DOM PERIGNON BRUT - France 225

**CHARDONNAY**

GRAYSON - California 10/35

CHALK HILL - Sonoma Coast 11/39

WENTE RIVA RANCH - Monterey 12/43

LINCOURT “STEEL” - Sta. Rita Hills 40

ST. FRANCIS - Sonoma County 40

NEWTON “SKYSIDE” - Sonoma County 42

CLOS PEGASE MITSUKO’S VINEYARD - Napa Valley 45

GARY FARRELL - Russian River Valley 50

CHALONE ESTATE - Chalone AVA 55

ROMBAUER - Carneros 55

RAMEY - Russian River Valley 60

PATZ & HALL DUTTON RANCH - Russian River Valley 65

CAKEBREAD CELLARS - Napa Valley 70

CHALK HILL ESTATE BOTTLED - Chalk Hill 70

SHAFER RED SHOULDER RANCH - Napa Valley 85

PLUMPJACK RESERVE - Napa Valley 85

**SAUVIGNON BLANC**

CLIFFORD BAY - Marlborough, New Zealand 9/31

HONIG - Napa Valley 12/43

Craggy Range TE MUNA ROAD - New Zealand 13/47

CHALK HILL ESTATE BOTTLED - Chalk Hill 40

CAKEBREAD CELLARS - Napa Valley 50

CADE - Napa Valley 50

MERRY EDWARDS - Russian River Valley 70

**OTHER WHITES & ROSÉ**

CHATEAU STE. MICHELLE RIESLING - Columbia Valley 9/31

SAINT M RIESLING - Pfalz, Germany 10/35

CAPOSALDO PINOT GRIGIO - Delta Venezia, Italy 9/31

CHATEAU MINUTY “M DE MINUTY ROSÉ” - Côtes de Provence 11/39

CHATEAU MIRAVAL ROSÉ - Côtes de Provence 12/43

SCHLOSS VOLLRADES RIESLING - Germany 40

CONUNDRUM WHITE TABLE WINE - California 40

CHATEAU VAL-JOANIS ROSÉ - Côtes de Luberon 42

SELBACH-OSTER “KABINETTE” RIESLING - Mosel, Germany 45

**JERMANN PINOT GRIGIO** - Collio, Italy 55
CLASSIC AMERICAN COCKTAILS

SIGNATURE MARTINI  12
Tito’s Vodka : Blue Cheese Jalapeño Olive
Rosemary

BLUE RIDGE BRAMBLE  10
Miller’s Gin : Chambord : Lemon

LEMON DROP MOJITO  11
Wheatley Vodka : St~Germain : Mint : Pineapple

LADY DUCHESS  10
Sparkling Wine : Crème de Cassis : Honey Syrup

HIGH NOON  12
High West Double Rye Whiskey : Cocoa Rum
Brown Sugar

FIRE & ICE  11
Maker’s Mark Whiskey : Toasted Almond
Hellfire Bitters

SOUTHERN PEACH  10
Bulleit Rye Whiskey : Disaronno : Sweet Peach

CUCUMBER MULE  11
Hendrick’s Gin : St~Germain
Fever Tree Ginger Beer

THE MATADOR  10
El Mayor : Lime : Honey

SWEET SUMMERTIME MEMOIRS  10
Knob Creek Whiskey : Iced Tea : Mint : Lemon

COGNAC & BRANDY

GERMAIN–ROBIN “CRAFT–METHOD”  13
REMY MARTIN VSOP  14
GERMAIN–ROBIN APPLE XO  14
REMY MARTIN XO  55

AFTER DINNER COCKTAILS

MINT DAISY  10
Stolichnaya Vanil : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK  10
Espresso : Stolichnaya Vanil : Frangelico

STONEY RIVER COFFEE  10
Hubbard & Cravens Coffee : Frangelico
Bailey’s : Kahlúa

LADY GODIVA  10
Hubbard & Cravens Coffee : Grand Marnier
Godiva Dark Liquor

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,
chopped pecans and caramel

CHEF’S SELECTION  AQ
Seasonal favorite recommended tableside

PORTS

WARRE’S “WARRIOR”  9
SANDEMAN “FOUNDER’S RESERVE”  8
GRAHAMS 10 YR. TAWNY  12
GRAHAMS 30 YR. TAWNY  26