

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11  
 SPINACH DIP Reggiano cheese, warm 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-jalapeno, and Dijon mustard sauce 17

## 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

- 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  
 AHI 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  
 VEGGIE BURGER Healthy, served all the way with Monterey Jack 14  
 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 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.

- 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 35 / 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  
 STEAK AU POIVRE+ Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 35  
 BONE-IN "COWBOY CUT" RIBEYE STEAK+ 22 oz. 46

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

- Bleu Cheese Encrusted 3 / Chimichurri, Béarnaise+, Au Poivre or Mushroom Madeira 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, mashed potatoes, parmesan fries or our one pound baked potato. Other steaks are available, please ask your server. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.

## SPECIALTIES

- FAMOUS STEAK & BISCUITS+ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19  
 WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22  
 BAY STREET CHICKEN FINGERS "Old Savannah" style, parmesan fries and cole slaw 18  
 BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce with garlic whipped potatoes and broccoli 20  
 FISH TACOS Daily fish selections, deep fried, avocado, spicy ranch dressing 17  
 NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable 28  
 PAN-ROASTED COLD WATER SALMON+ With garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 26  
 AHI TUNA Seared rare and sliced, with soy ginger sherry sauce. With sautéed spinach 30  
 DANISH BABY BACK RIBS BBQ sauce, parmesan fries, cole slaw 27

House, Caesar or Baby Kale Salad to accompany your filet, prime rib or entrée \$7.

## 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 ♦ 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.



## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

LYETH – Sonoma Valley 10/35  
CH. STE. MICHELLE “INDIAN WELLS” – Columbia Valley 11/39  
SKYSIDE – Sonoma County 12/43  
QUILT – Napa Valley 13/47  
STARMONT – Napa Valley 55  
SEBASTIANI – Alexander Valley 60  
HONIG – Napa Valley 60  
LADERA – Napa Valley 65  
JORDAN – Alexander Valley 80  
LONG SHADOWS “FEATHER” – Columbia Valley 85  
KULETO *ESTATE* – Napa Valley 90  
MINER FAMILY *STAGECOACH* – Napa Valley 120  
CAYMUS VINEYARDS – Napa Valley 130  
PAUL HOBBS – Napa Valley 150  
CAYMUS SPECIAL SELECTION – Napa Valley 225

### MERLOT

THE VELVET DEVIL – Washington State 10/35  
SEBASTIANI VINEYARDS – Sonoma County 11/39  
MARKHAM – Napa Valley 12/43  
GENESIS – Columbia Valley 40  
DUCKHORN VINEYARDS – Napa Valley 85

### PINOT NOIR

LUCKY STAR – California 9/31  
ELOUAN – Willamette Valley 11/39  
LINCOURT *LINDSAY'S* – Sta. Rita Hills 12/43  
MEIOMI – California 35  
ARGYLE – Willamette Valley 48  
CHALONE *ESTATE* – Chalone AVA 50  
FOLEY *ESTATE* – Sta. Rita Hills 65  
GARY FARRELL – Russian River Valley 65  
FLOWERS – Sonoma Coast 85  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 95  
SAINTSBURY *BROWN RANCH* – Carneros 100

### ZINFANDEL

JOEL GOTT – California 10/35  
PREDATOR “OLD VINE” – Lodi 11/39  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/55  
SALDO – California 60  
HENDRY *BLOCK 7 & 22* – Napa Valley 60  
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65

### SYRAH / SHIRAZ

YANGARRA *ESTATE* – McLaren Vale 10/35  
MARTINELLI *TERRA FELICA* – Russian River 68  
STAG’S LEAP – Napa Valley 68  
MOLLYDOOKER “BLUE EYED BOY” –  
McLaren Vale, South Australia 75  
MOLLYDOOKER “CARNIVAL OF LOVE” –  
McLaren Vale, South Australia 135

### OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 9/31  
THE SEEKER MALBEC – Mendoza, Argentina 10/35  
THE PRISONER – Napa Valley 15/55  
DOMAINE RASPAIL–AY GIGONDAS – Rhone 60  
NEWTON “THE PUZZLE” – Napa Valley 170

### DESSERT SELECTIONS

FONSECA BIN 27 *375 ML BOTTLE* – Portugal 30  
FAR NIENTE DOLCE SEMILLON – Napa Valley 85

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35  
BOUVET-LADUBAY EXCELLENCE –  
Loire Valley, France 11/39  
GRUET BRUT – New Mexico 11/39  
VEUVE CLICQUOT YELLOW LABEL – France 100  
DOM PERIGNON BRUT – France 195

### CHARDONNAY

GRAYSON – California 10/35  
ST. FRANCIS – Sonoma County 11/39  
WENTE *RIVA RANCH* – Monterey 12/43  
LINCOURT “STEEL” – Sta. Rita Hills 40  
NOVY *KEFFER RANCH VINEYARD* – Russian River 40  
NEWTON “SKYSIDE” – North Coast 42  
CHALK HILL – Sonoma Coast 45  
CLOS PEGASE *MITSUOKO'S VINEYARD* – Napa Valley 45  
AU BON CLIMAT – Santa Barbara, California 48  
GARY FARRELL – Russian River Valley 50  
CHALONE *ESTATE* – Chalone AVA 55  
ROMBAUER – Carneros 55  
RAMEY – Russian River Valley 60  
CAKEBREAD CELLARS – Napa Valley 70  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70

### 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

### OTHER WHITES & ROSÉ

CHARLES & CHARLES – Columbia Valley 9/31  
CH. ST. MICHELLE RIESLING – Columbia Valley 9/31  
SAINT M RIESLING – Pfalz, Germany 10/35  
CAPOSALDO PINOT GRIGIO – Veneto, Italy 9/31  
SCHLOSS VOLLRADS RIESLING – Germany 40  
CONUNDRUM WHITE TABLE WINE – California 40  
JERMANN PINOT GRIGIO – Venezie Giulia, Italy 55

### CLASSIC AMERICAN COCKTAILS

#### SIGNATURE MARTINI \$12

Tito's Vodka : Rosemary : Blue Cheese Jalapeño Olive

#### BLUE RIDGE BRAMBLE \$9

Miller's Gin : Chambord : Lemon

#### LEMON DROP MOJITO \$11

Wheatley Vodka : St~Germain : Mint : Pineapple

#### ONE FINE DAY \$10

Square One Basil Vodka : La Poire : Frosted Blackberry

#### HIGH NOON \$12

High West Double Rye Whiskey : Cocoa Rum : Brown Sugar

#### FIRE & ICE \$11

Maker's Mark Whiskey : Toasted Almond : Hellfire

#### SOUTHERN PEACH \$9

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

## 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

### ONE FINE DAY 10

Square One Basil Vodka : La Poire  
Frosted Blackberry

### 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

### CAMUS VSOP 11

### GERMAIN-ROBIN "CRAFT-METHOD" 12

### REMY MARTIN VSOP 14

## 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 Liqueur

## DESSERTS

### CRÈME BRÛLÉE 9

Rich, creamy vanilla bean custard with a  
caramelized sugar crust and berries

### CHOCOLATE FUDGE CAKE 9

With fudge and vanilla ice 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

### TAYLOR FLADGATE 10 YR. TAWNY 9

### GRAHAMS 30 YR. TAWNY 26