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 jalapeño, 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
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
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 POIÈRE*  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 buerre blanc  26
AH! 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 entree: $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 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
CH. STE. MICHELLE “INDIAN WELLS” – Columbia Valley 10/35
SKYSIDE – Sonoma County 12/43
QUILT – Napa Valley 13/47
AUSTIN HOPE – Paso Robles 14/51
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

Meron
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
SAルド – California 60
HENDRY BLOCK 7 & 22 – Napa Valley 60
RIDGE LYTON SPRINGS – Dry Creek Valley 65

SYRAH / SHIRAZ
YANGARRA ESTATE – McLaren Vale 10/35
MARTINNELI 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
BOUVER–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 AVA RANCH – Monterey 12/43
LINCOURT “STEEL” – Sta. Rita Hills 40
NOVY KESTER RANCH VINEYARD – Russian River 40
NEWTON “SKYSIDE” – North Coast 42
CHALK HILL – Sonoma Coast 45
CLOS PEGASE MITSUKO’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
RAIMEY – 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
CRAUGGE RANGE TE MUNA ROAD – New Zealand 13/47
CHALK HILL ESTATE BOTTLED – Chalk Hill 40
CAKEBREAD CELLARS – Napa Valley 50

OTHER WHITES & ROSE
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 $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 : Coca Rum : Brown Sugar
FIRE & ICE $11
Maker’s Mark Whiskey : Toasted Almond : Hellfire
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
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

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 Liquor

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 tablesde

PORTS

WARRE’S “WARRIOR”  9

SANDEMAN “FOUNDER’S RESERVE”  8

TAYLOR FLADGATE 10 YR. TAWNY  9

GRAHAMS 30 YR. TAWNY  26