STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

SPINACH & ARTICHOKE DIP
Reggiano cheese, warm tortilla chips 16

DEVILED EGGS
Sugar cured bacon, house-made pickle relish 14

JUMBO SHRIMP COCKTAIL
Old Bay shrimp, cocktail sauce, lemon aioli 22

GRILLED SEAFOOD PLATTER
Lobster tail, jumbo shrimp, scallops, chili crisp, warm bread 58

BOURBON SHRIMP ON COUNTRY TOAST
Dijon beurre blanc sauce 18

STEAK EGG ROLLS
Spicy ranch, chimichurri 19

CRAB CAKE
Pan seared, roasted red pepper cream sauce, artisan greens 22

TUNA STACK
Hawaiian ahi, avocado, roasted pineapple, sriracha aioli, sesame wontons 19

SOUPS & SALADS

House-made dressings: Bleu Cheese, 1000 Island, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP
Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE
Sherry garnish 14

STEAK SALAD+
Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 26

THE WEDGE
Bacon, tomatoes, herb vinaigrette, bleu cheese 14

HOUSE SALAD
Rustic croutons, hard boiled egg, cucumbers, bacon, tomatoes, cheddar 14

CLASSIC CAESAR SALAD
Parmesan, rustic croutons 14

AHI TUNA SALAD+
Seared rare, artisan greens, avocado, herb vinaigrette 24

CUMBERLAND SALAD
Crispy chicken, roasted pecans, avocado, tomatoes, bacon, buttermilk ranch 19

SHRIMP LOUIE
Tomatoes, avocado, jumbo shrimp, herb vinaigrette, 1000 Island 24

SANDWICHES

Served with Parmesan Fries, Sub for Parmesan Truffle Fries +2

FRENCH ONION BURGER+
Gruyère, caramelized onions, arugula, 1000 Island 19

BLACKENED SALMON SANDWICH
Rémoulade, pickles, lettuce, red onion 20

PANÉED CHICKEN SANDWICH
Gruyère, caramelized onion aioli, arugula, roma tomatoes 19

STACKED CHEESEBURGER+
Two seared patties, pickles, onion, cheese 19

FRENCH DIP+
Thinly sliced ribeye, baguette, horseradish 26

FAMOUS STEAK & BISCUITS+
Seared filet, caramelized onion aioli, house-made biscuit, steakhouse batonettes 25

CERTIFIED ANGUS BEEF PRIME

PRIME STEAKS

Hand-selected from the top 3% of beef for exceptional marbling, tenderness, and rich, buttery flavor.

RIBEYE STEAK+
Prime 14 oz. 51

BONE-IN "COWBOY CUT" RIBEYE STEAK+
Prime 24 oz. 59

NEW YORK STRIP STEAK+
Prime 16 oz. 52

PRIME RIB OF BEEF+
Prime 12 oz. 46

FILET MIGNON

COFFEE-CURED+
Cured in our signature blend 10 oz. 53

CENTER CUT+
Petite Cut 7 oz. 46
Regular Cut 10 oz. 52

ACCOMPANIMENTS

SAUCES	*Trio 10*
Truffle Butter	4
Chimichurri	4
Au Poivre	4
Béarnaise	4
Mushroom Madeira	4

CHEF'S ADDITIONS	
Crab Cake	20
Sea Scallops	24
Broiled Lobster Tail	24

SPECIALTY	
Bleu Cheese Encrusted	4
Oscar Style	14
Bourbon Shrimp	14
Lobster Béarnaise	14

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 11

SZECHUAN SALMON+
Faroe Islands cold water salmon, Thai barbeque sauce, whipped potatoes, broccoli *(available simply grilled)* 29

NOLA GRILLED SHRIMP
Roasted pineapple salsa, sushi rice, asparagus 29

AHI TUNA+
Sesame crusted, sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34

PASTA PESCATORE
Roasted red pepper cream sauce, crab, shrimp, spinach 27

FILET MEDALLIONS & LOBSTER+
Broiled tail, whipped potatoes 58

FILET MEDALLIONS OSCAR+
Classic style, whipped potatoes 49

STEAK FRITES+
Certified Angus Beef® Prime butcher's cut, béarnaise, crispy shallots, parmesan fries 35

WILD MUSHROOM MEATLOAF
Madeira sauce, whipped potatoes, broccoli 24

BISTRO CHICKEN
Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 28

TUSCAN CHICKEN
Goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 28

PECAN ENCRUSTED TROUT
Dijon mustard sauce, broccoli, whipped potatoes 30

SIDES

Using beef tallow to deliver a cleaner, superior flavor.

Parmesan Truffle Fries	9
Au Gratin Potatoes	9
Steakhouse Batonettes	8
Loaded Baked Potato	8
Whipped Potatoes	8
Caramelized Onion Whipped Potatoes	9
Sweet Potato Casserole	9
Smoked Gouda Mac & Cheese	9
Roasted Brussels Sprouts & Bacon	9
Creamed Spinach	9
Sautéed Wild Mushrooms	9
Steamed Broccoli	8
Sautéed Asparagus	9

Proudly serving Coca-Cola® products.

+These items may be cooked to order. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. 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. Some items served at this establishment may contain imported seafood. Ask for more information. An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion. Helpful Dining Guidelines can be found at stoneyriver.com.

BB/CG-LUN-GERM

STONEY RIVER®
STEAKHOUSE AND GRILL

STARTERS

STEAK EGG ROLLS
Spicy ranch, chimichurri 19

BOURBON SHRIMP ON COUNTRY TOAST
Dijon beurre blanc sauce 18

SPINACH & ARTICHOKE DIP
Reggiano cheese, warm tortilla chips 17

TUNA STACK
Hawaiian ahi, avocado, roasted pineapple, sriracha aioli, sesame wontons 19

GRILLED SEAFOOD PLATTER
Lobster tail, jumbo shrimp, scallops, chili crisp, warm bread 58

JUMBO SHRIMP COCKTAIL
Old Bay shrimp, cocktail sauce, lemon aioli 22

DEVILED EGGS
Sugar cured bacon, house-made pickle relish 14

CRAB CAKE
Pan seared, roasted red pepper cream sauce, artisan greens 22

CRAB STUFFED MUSHROOMS
Lump crabmeat, parmesan cream sauce 20

SOUPS & SALADS

House-made dressings: Bleu Cheese, 1000 Island, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP
Caramelized onions, crouton, Gruyère 12

NEW ENGLAND LOBSTER BISQUE
Sherry garnish 14

STEAK SALAD+
Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette, buttermilk ranch 26

THE WEDGE
Bacon, tomatoes, herb vinaigrette, bleu cheese 14

HOUSE SALAD
Rustic croutons, hard boiled egg, cucumbers, bacon, tomatoes, cheddar 14

CLASSIC CAESAR SALAD
Parmesan, rustic croutons 14

CERTIFIED ANGUS BEEF® BRAND
PRIME

PRIME STEAKS

Hand-selected from the top 3% of beef for exceptional marbling, tenderness, and rich, buttery flavor.

RIBEYE STEAK+
Prime 14 oz. 51

BONE-IN "COWBOY CUT" RIBEYE STEAK+
Prime 24 oz. 59

NEW YORK STRIP STEAK+
Prime 16 oz. 52

PRIME RIB OF BEEF+
Prime 12 oz. 46

FILET MIGNON

COFFEE-CURED+
Cured in our signature blend 10 oz. 53

CENTER CUT+
Petite Cut 7 oz. 46
Regular Cut 10 oz. 52

ACCOMPANIMENTS

SAUCES	*Trio 10*
Truffle Butter	4
Chimichurri	4
Au Poivre	4
Béarnaise	4
Mushroom Madeira	4

CHEF'S ADDITIONS	
Crab Cake	20
Sea Scallops	24
Broiled Lobster Tail	24

SPECIALTY	
Bleu Cheese Encrusted	4
Oscar Style	14
Bourbon Shrimp	14
Lobster Béarnaise	14

SEAFOOD & SPECIALTIES

House, Caesar or Wedge Salad to accompany your entrée 11

FAROE ISLANDS CEDAR PLANK SALMON+
Lemon Dijon butter, whipped potatoes, broccoli *(available simply grilled)* 34

BISTRO CHICKEN
Panko crusted, parmesan, tomatoes, lemon caper sauce, whipped potatoes, broccoli 28

PECAN ENCRUSTED TROUT
Dijon mustard sauce, broccoli, whipped potatoes 30

NOLA GRILLED SHRIMP
Roasted pineapple salsa, sushi rice, asparagus 29

FAMOUS STEAK & BISCUITS+
Seared filet, caramelized onion aioli, house-made biscuit, steakhouse batonettes 28

FILET MEDALLIONS & LOBSTER+
Filet medallions, broiled tail, whipped potatoes 58

FILET MEDALLIONS OSCAR+
Filet medallions, lump crab, béarnaise, asparagus, whipped potatoes 49

STEAK FRITES+
Certified Angus Beef® Prime butcher's cut, béarnaise, crispy shallots, parmesan fries 38

LOLLIPOP LAMB CHOPS+
Chimichurri, whipped potatoes 46

BONE-IN PORK CHOP+
Bourbon cherry sauce, whipped potatoes, broccoli 35

TUSCAN CHICKEN
Goat cheese, sun-dried tomatoes, beurre blanc, whipped potatoes, broccoli 28

NEW ENGLAND SEA SCALLOPS
Wild mushroom risotto, lemon butter 45

AHI TUNA+
Sesame crusted, sriracha aioli, soy ginger sherry sauce, sushi rice, spinach 34

WILD MUSHROOM MEATLOAF
Madeira sauce, whipped potatoes, broccoli 28

PASTA PESCATORE
Roasted red pepper cream sauce, crab, shrimp, spinach 31

FRENCH ONION BURGER+
Gruyère, caramelized onions, arugula, 1000 Island, parmesan fries 19

FOR THE TABLE

Using beef tallow to deliver a cleaner, superior flavor.

Parmesan Truffle Fries	12
Au Gratin Potatoes	12
Steakhouse Batonettes	10
Loaded Baked Potato	10
Wild Mushroom Risotto	12

Whipped Potatoes	10
Caramelized Onion Whipped Potatoes	12
Sweet Potato Casserole	12
Smoked Gouda Mac & Cheese	12
Lobster Mac & Cheese	22

Roasted Brussels Sprouts & Bacon	12
Creamed Spinach	12
Sautéed Wild Mushrooms	12
Steamed Broccoli	10
Sautéed Asparagus	12

Proudly serving Coca-Cola® products.

+These items may be cooked to order. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. 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. Some items served at this establishment may contain imported seafood. Ask for more information. An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion. Helpful Dining Guidelines can be found at stoneyriver.com.

WINES WE LOVE & DRINK

	6oz	9oz	BTL
CHALK HILL CHARDONNAY – Russian River Valley	14	19	55
CRAGGY RANGE *TE MUNA* SAUVIGNON BLANC – Martinborough, New Zealand	13	17	50
CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence	14	19	55
ARGYLE BRUT SPARKLING WINE – Willamette Valley			42
ROMBAUER CHARDONNAY – Carneros			78
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (*LITER BOTTLE*)	18	25	91
BÖEN *BY BELLE GLOS* PINOT NOIR – California	14	19	55
HALL CABERNET SAUVIGNON – Napa Valley			80
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley			82
THE PRISONER RED BLEND – California	19	26	77

WHITE WINES

CHAMPAGNE & SPARKLING

	6oz	BTL
LA MARCA PROSECCO – Veneto, Italy	12	46
MUMM NAPA 'BRUT PRESTIGE' – California	13	50
GLORIA FERRER ROSÉ – Carneros	14	55
ARGYLE BRUT – Willamette Valley		42
VEUVE CLICQUOT YELLOW LABEL – Reims, France		130
DOM PERIGNON BRUT – France		300

CHARDONNAY

	6oz	9oz	BTL
MER SOLEIL *RESERVE* – Monterey	12	16	46
CHALK HILL – Russian River Valley	14	19	55
LOUIS LATOUR 'GRAND ARDÈCHE' – France	15	20	59
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills			45
ZD – California			62
FERRARI-CARANO *RESERVE* – Carneros, Napa Valley			65
GARY FARRELL – Russian River Valley			65
FRANK FAMILY – Carneros			68
ROMBAUER – Carneros			78
CAKEBREAD CELLARS – Napa Valley			82
CHALK HILL *ESTATE BOTTLED* – Chalk Hill			90
PLUMPJACK *RESERVE* – Napa Valley			97

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand	12	16	46
CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand	13	17	50
HONIG – Napa Valley			50
DUCKHORN – North Coast			57
CAKEBREAD CELLARS – Napa Valley			58

OTHER WHITES & ROSÉ

CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence	14	19	55
AIX ROSÉ – Coteaux d'Aix-en-Provence, France	15	20	59
DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany	12	16	46
LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France	14	19	55
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy	12	16	46
TOMMASI 'LE ROSSE' PINOT GRIGIO – Veneto, Italy	13	17	50
FIRESTONE RIESLING – Santa Ynez Valley			35

RED WINES

CABERNET SAUVIGNON & CABERNET BLENDS

	6oz	9oz	BTL
THREADCOUNT *BY QUILT* – California	12	16	46
ST. FRANCIS – Sonoma County	16	22	64
AUSTIN HOPE – Paso Robles (*LITER BOTTLE*)	18	25	91
THREE RIVERS – Columbia Valley			42
ROTH *ESTATE* – Alexander Valley			50
STARMONT – North Coast			52
DAOU – Paso Robles			58
QUILT – Napa Valley			68
HONIG – Napa Valley			75
HALL – Napa Valley			80
CHATEAU MONTELENA – Napa Valley			95
JORDAN – Alexander Valley			102
CHALK HILL *ESTATE RED* – Chalk Hill			100
CAYMUS VINEYARDS – Napa Valley			140
CADE *HOWELL MOUNTAIN* – Napa Valley			148
SEBASTIANI 'CHERRY BLOCK' – Sonoma Valley			160
SILVER OAK – Napa Valley			172
DARIOUSH 'SIGNATURE' – Napa Valley			195
CAYMUS VINEYARDS SPECIAL SELECTION – Napa Valley			255

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles	12	16	46
MARKHAM 'SIX STACK' – North Coast	14	19	55
COLUMBIA CREST 'H3' – Horse Heaven Hills			40
FERRARI-CARANO – Sonoma County			48
DUCKHORN VINEYARDS – Napa Valley			78
PRIDE MOUNTAIN VINEYARDS – Napa Valley			85

PINOT NOIR

BÖEN *BY BELLE GLOS* – California	14	19	55
ARGYLE 'BLOOM HOUSE' – Willamette Valley	15	20	59
SIDURI – Willamette Valley	16	22	64
LINCOURT – Sta. Rita Hills			40
FOLEY *ESTATE* – Sta. Rita Hills			70
GARY FARRELL – Russian River Valley			72
ENROUTE 'LES POMMIERS' – Russian River Valley			82
BELLE GLOS 'DAIRYMAN' – Russian River Valley			95
ARGYLE 'NUTHOUSE' – Eola-Amity Hills, Oregon			97
GOLDENEYE – Anderson Valley			118

ZINFANDEL

SEGHESIO – Sonoma County	14	19	55
SALDO – California	15	20	59
FROG'S LEAP – Napa Valley			63
ROBERT BIALE 'BLACK CHICKEN' – Napa Valley			78

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina	12	16	46
PENFOLDS 'BIN 28' SHIRAZ – Australia	16	22	64
THE PRISONER RED BLEND – California	19	26	77
DON NICANOR 'NIETO SENETINER' MALBEC – Argentina			44

Corkage fee, $25.

STONEY RIVER®
STEAKHOUSE AND GRILL

COCKTAILS & BEER

THE ROCKEFELLER MARTINI 15
Grey Goose Vodka or Bombay Sapphire Gin : Olives or Twist

JACKSON OLD FASHIONED 15
Bulleit Bourbon : Sweet Vermouth : Candied Cherry

THE MATADOR 14
Pantalones Blanco Tequila : Lime : Honey

LEMON DROP MOJITO 13
Tito's Handmade Vodka : St~Germain : Mint : Pineapple

THE DRAPER 15
Knob Creek Rye Whiskey : Blood Orange
Honey : Orange Bitters

NEGRONI 14
Hendrick's Gin : Sweet Vermouth : Campari

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

BLUE RIDGE BRAMBLE 14
Miller's Gin : Chambord : Lemon

TEQUILA MOCKINGBIRD 15
Corazón Reposado Tequila : Giffard Pineapple Rum Liqueur
Lemon Juice : Blood Orange : Acai Syrup

ONE FINE DAY 15
Wheatley Vodka : La Poire Liqueur : Basil
Frosted Blackberry

ANGEL'S REVENGE 15
Angel's Envy Bourbon : Disaronno : Candied Cherry

SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala
Fever-Tree Sparkling Pink Grapefruit

Olives and Candied Cherries by Filthy Food.

LOCAL DRAFT BEERS...8

STELLA ARTOIS Anheuser-Busch InBev, Lager
TRAFFIC Crosstown Brewing Company, IPA
FOOL'S GOLD Crosstown Brewing Company, Lager
TAILGATE ORANGE Tailgate Brewing Company, Wheat

WHISKEY

ANGEL'S ENVY 17
BAKER'S SINGLE BARREL 17
BASIL HAYDEN'S 16
BLANTON'S BOURBON 22
BLANTON'S BOURBON GOLD 43
BLANTON'S STRAIGHT FROM THE BARREL 63
BUFFALO TRACE 14
DUKE KENTUCKY STRAIGHT BOURBON WHISKEY 30
DUKE GRAND CRU 'FOUNDER'S RESERVE' 30
EAGLE RARE PRIVATE BARREL SELECT 18*
E.H. TAYLOR SMALL BATCH 17
E.H. TAYLOR SINGLE BARREL 24
E.H. TAYLOR BARREL PROOF 29
ELIJAH CRAIG SMALL BATCH 16
ELMER T. LEE SINGLE BARREL 26*
FOUR ROSES SINGLE BARREL 16
GEORGE T. STAGG 33*
HIBIKI HARMONY 18
ISAAC BOWMAN PORT BARREL 18
KNOB CREEK 15
KNOB CREEK RYE 16
TOKI WHISKEY 16
THOMAS H. HANDY SAZERAC STRAIGHT RYE 33*
TRAVELLER WHISKEY 15
WILLIAM LARUE WELLER 35*
W. L. WELLER ANTIQUE 107 24
W. L. WELLER 12 YR. 30*
W.L. WELLER C.Y.P.B. 27
W. L. WELLER FULL PROOF 28*
W. L. WELLER SPECIAL RESERVE 16
WOODFORD RESERVE 15

All Bourbons are a 2 ounce pour.

SPECIALTY LIST

OLD RIP VAN WINKLE 10 YR. 41*
VAN WINKLE SPECIAL RESERVE 12 YR. 51*
PAPPY VAN WINKLE 15 YR. FAMILY RESERVE 91*
PAPPY VAN WINKLE 20 YR. FAMILY RESERVE 111*
PAPPY VAN WINKLE 23 YR. FAMILY RESERVE 141*

All Specialty Bourbons are 1 ounce pours.

**Limited Availability*

AFTER DINNER DRINKS

COCKTAILS

MINT DAISY 14
Absolut Vanilia Vodka : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 14
Espresso : Absolut Vanilia Vodka : Frangelico

LADY GODIVA 13
Hubbard & Cravens Coffee : Grand Marnier
Mozart Cream Chocolate Liqueur

THE CLASSIC 13
Hubbard & Cravens Coffee : Frangelico
Bailey's : Grand Marnier

COGNAC & BRANDY

COURVOISIER VSOP 11

REMY MARTIN VSOP 14

GERMAIN-ROBIN 'SELECT BARREL XO' 20

REMY MARTIN XO 30

PORTS

WARRE'S 'WARRIOR' 9

SANDEMAN 'LATE BOTTLED VINTAGE'
10 YR. TAWNY 11

TAYLOR FLADGATE 20 YR. TAWNY 22

GRAHAMS 30 YR. TAWNY 26

DESSERTS

SEASONAL CRÈME BRÛLÉE...14

A rotating selection inspired by the flavors of the season.
Ask your server about today's offering
Suggested Pairing:
Sandeman 'Late Bottled Vintage' 10 yr. Tawny Port 11

FOUR LAYER CHOCOLATE GANACHE CAKE...15

With Tillamook vanilla ice cream and hot fudge
Suggested Pairing:
A Shot in the Dark 14

CARROT CAKE...16

Triple-layered, vanilla bean cream cheese icing
with chopped pecans and caramel
Suggested Pairing:
The Classic 13

CHEF'S SELECTION...AQ

Seasonal favorite recommended tableside
Ask your server about a "Suggested Pairing"

BRUNCH FEATURES

LOBSTER AVOCADO TOAST+ 24
Cold water Maine lobster, Hass avocado, whole grain toast, over easy eggs, parmesan-encrusted tomatoes

FILET AND EGGS+ 24
Roasted tenderloin, over easy eggs, hollandaise, country potatoes

SMOKED SALMON BENEDICT+ 17
Smoked salmon, over easy eggs, English muffin, hollandaise, country potatoes

CRISPY CHICKEN AND WAFFLE 16
(Available with Hot Chicken)
Thick-cut bacon, pure maple syrup

RED VELVET WAFFLE 15
Thick-cut bacon, pure maple syrup

BLUE RIDGE QUICHE 17
Savory custard of applewood-smoked bacon, Gouda cheese, spinach. Served with a mixed green salad

BRUNCH BURGER+ 20
Stacked steak burger, cheese, applewood-smoked bacon, over easy egg, local brioche, country potatoes

STONEY RIVER BREAKFAST SKILLET 18
Scrambled eggs, thick-cut bacon, cheddar cheese, hollandaise, country potatoes, green onions, multigrain toast

SIDES
Country potatoes • Cheese grits

+These items may be cooked to order. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

BRUNCH COCKTAILS

BLOODY MARY 8
Bold spices, vodka, rosemary

WHITE SANGRIA 8
Sauvignon Blanc, St~Germain, Tuaca

RED SANGRIA 8
Pinot Noir, brandy, fruit juices

BREAKFAST MARTINI 8
Vodka, orange marmalade, fresh citrus

MIMOSA 8
Fresh squeezed orange juice, Prosecco

BELLINI 8
Fresh peach, Prosecco

CARAFES TO SHARE 20
Mimosa or Bellini

BAR MENU

STACKED CHEESEBURGER+ 19
Two seared patties, pickles, onion, cheese,
parmesan fries

BEEF TENDERLOIN SANDWICH+ 28
Horseradish sauce, caramelized onions,
arugula, parmesan fries

FRENCH DIP+ 25
Shaved prime rib, baguette, horseradish, parmesan fries

PANÉED CHICKEN SANDWICH 19
Gruyère, caramelized onion aioli, arugula,
Roma tomatoes, parmesan fries

SHRIMP LOUIE 24
Tomatoes, avocado, jumbo shrimp,
herb vinaigrette, 1000 Island

CUMBERLAND SALAD* 19
Crispy chicken, roasted pecans, avocado,
tomatoes, bacon, buttermilk ranch

*+These items may be cooked to order. *Contains nuts. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*