Please notify your server of any food allergies.

**SIDES**

House, Caesar, Baby Kale or Wedge Salad to accompany your entrée $7.

**BAY STREET CHICKEN TENDERS**

Bistro Chicken

CRISPY CHICKEN SANDWICH

Wild Mushroom Meatloaf

veggie burger

Steakhouse Burger

Stacked Cheeseburger

Prime Rib Sandwich

French Dip

Famous Steak & Biscuits

**STEAK ROLLS**

Chimichurri, spicy ranch 13

**SOUPS & SALADS**

**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, hickory-smoked bacon, tomatoes, bleu cheese 11

**CLASSIC CAESAR SALAD** Parmesan cheese and rustic croutons 11

**ENTRÉE SALADS**

CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 15

STEAK SALAD Seared filet, avocado, bleu cheese, vine-ripened tomatoes, hickory-smoked bacon, Dijon vinaigrette 22

AHI TUNA SALAD Seared rare, artisan greens, avocado, mango, Asian vinaigrette 20

**STEAKS & PRIME RIB**

**STEAK FRIES** A Brasserie-style New York Strip steak 27

**RIBEYE STEAK** 14 oz. 36

**NEW YORK STRIP STEAK** 16 oz. 36

**BONE-IN “COWBOY CUT” RIBEYE STEAK** 22 oz. 44

**PRIME RIB OF BEEF** Aged and slow roasted - Regular cut 12 oz. 31 / Extra cut 16 oz. 35

**FILET MIGNON**

**STEAK AU POIVRE** Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 35

**COFFEE-CURED** Cured in our signature blend 10 oz. 39

**CENTER CUT** Petite cut 34 / Regular cut 38

**THE LEGENDARY** Our signature 12 oz. cut 42

**ACCOMPANIMENTS FOR FILETS AND STEAKS:**

- Bleu Cheese Encrusted 3 / Chimichurri, Mushroom Madeira, Béarnaise* or Au Poivre sauce 3 / Oscar style: Lump crab, asparagus with Béarnaise* sauce 9

All of our 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. Served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

**SEAFOOD**

**NOLA GRILLED SHRIMP** Seasoned jumbo Gulf shrimp with mango salsa, Southern rice and seasoned daily vegetable 27

**PAN-ROASTED COLD WATER SALMON** From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc 27

**“HONG KONG STYLE” SEA BASS** Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 38

**AHI TUNA** Pan-seared with soy ginger sherry sauce and sautéed spinach 30

**PAN-SEARED SCALLOPS** From Georges Bank. Lemon buerre blanc with vine-ripened tomatoes and sautéed spinach 33

**SPECIALTIES**

**FAMOUS STEAK & BISCUITS** Our signature specialty. Seared filet on homemade biscuits, parmesan fries 18

**FRENCH DIP** Thinly sliced, toasted baguette with horseradish. Served with parmesan fries 19

**PRIME RIB SANDWICH** Sliced to order, served au jus and served with parmesan fries 18

**STACKED CHEESEBURGER** Two seared patties, pickles, onion and cheese. Served with parmesan fries 15

**STEAKHOUSE BURGER** Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 15

**VEGGIE BURGER** Served all the way, topped with Monterey Jack and served with parmesan fries 14

**WILD MUSHROOM MEATLOAF** Madeira sauce, garlic whipped potatoes and broccoli 22

**CRISPY CHICKEN SANDWICH** Gruyère cheese, arugula, tomato, lemon aioli and served with parmesan fries 15

**BISTRO CHICKEN** Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 23

**BAY STREET CHICKEN TENDERS** "Old Savannah" style, with parmesan fries 19

House, Caesar, Baby Kale or Wedge Salad to accompany your entree $7.

**SIDES**

AU GRATIN POTATOES • BROCCOLI • CARAMELIZED ONION WHIPPED POTATOES • SAUTÉED ASPARAGUS • GARLIC WHIPPED POTATOES

PARMESAN FRIES • ONE POUND BAKED POTATO • 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.

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.

**STARTERS**

CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 15

SPINACH DIP Reggiano cheese, local tortilla chips 13

TUNA STACK* Ahí, avocado, mango, Sriracha aioli, and sesame wontons 16

WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 16

**DRESSINGS MADE IN-HOUSE:** Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette, Asian Vinaigrette, Dijon Vinaigrette

**FRENCH ONION SOUP** 9

**STONEY RIVER® STEAKHOUSE AND GRILL**

**SMOKED GOURMET’® COFFEE**

18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion.
REDS

CABERNET SAUVIGNON & CABERNET BLENDS
COLUMBIA CREST “H3” – Horse Heaven Hills 10/35
QUILT – Napa Valley 13/47
HALL – Napa Valley 15/55
MT. VEEDER – Napa Valley 15/55
THREE RIVERS – Columbia Valley 45
STARMONT – Napa Valley 50
JOSEPH CARR – Paso Robles 50
SEQUOIA GROVE – Napa Valley 60
HONIG – Napa Valley 70
AUSTIN HOPE – Paso Robles 80
RAMEY – Napa Valley 90
GHOST BLOCK – Oakville, Napa Valley 92
CHALK HILL ESTATE RED – Chalk Hill 95
CHAPPELLET “SIGNATURE” – Napa Valley 98
RIDGE ESTATE – Santa Cruz Mountains 100
PAPILLON BY ORIN SWIFT – Napa Valley 100
KULETO ESTATE – Napa Valley 105
ZD – Napa Valley 110
ROUND POND – Rutherford, Napa Valley 115
LANCASTER ESTATE – Napa Valley 125
CAYMUS VINEYARDS – Napa Valley 130
ALTVS – Napa Valley 135
HARTWELL ESTATE – Stags Leap District, Napa Valley 140
CADE HOWELL MOUNTAIN – Napa Valley 160
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 180
PAUL HOBBs – Napa Valley 190
SILVER OAK – Napa Valley 195
NICKEL & NICKEL SULLINGER VINEYARD – Napa Valley 200
MERCURY HEAD BY ORIN SWIFT – Napa Valley 200
MERUS – Napa Valley 270
CAYMUS VINEYARDS SPECIAL SELECTION – Napa Valley 275

MERLOT
THE VELVET DEVIL – Washington State 9/31
GRIGI CHILLS ESTATE – Napa Valley 15/55
MARKHAM – Napa Valley 40
FROG’S LEAP – Rutherford, Napa Valley 57
DUCKHORN VINEYARDS – Napa Valley 75
TWOMEY CELLARS – Napa Valley 75
PRIDE MOUNTAIN – Napa County 100
PLUMPJACK – Napa Valley 100

PINOT NOIR
BOEN – Russian River Valley 12/43
THE FOUR GRACES – Williamette Valley 13/47
BELLE GLOS LAS ALTURAS – Santa Lucia Highlands, Monterey County 15/55
FLOWERS – Sonoma Coast 16/59
ELOUAN – Oregon 40
SIDURI – Williamette Valley 40
CHALK HILL – Sonoma Coast 45
CHALHONE ESTATE – Chalone AVA 47
SANFORD ESTATE – Sta. Rita Hills 50
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 55
VAN DUZER – Williamette Valley 60
ETUDE GRACE BENEDICT RANCH – Carneros 65
BREWER-CLIFTON – Sta. Rita Hills 75
BELLE GLOS “DAIRYMAN” – Russian River Valley 80
TALLEY RINCON VINEYARD – Arroyo Grande Valley, California 85
DOMAINE SERENE “YAMHILL CUVEE” – Williamette Valley 88
BIG TABLE FARM – Williamette Valley 90
MERRY EDWARDS – Russian River 95
WILLIAMS SELYM – Sonoma County 175
KOSTA BROWNE – Russian River Valley 190

ZINFANDEL
BERAN – Sonoma County 11/39
KLINKER BRICK “OLD VINE” – Lodi 13/47
SALDO – California 50
RIDGE LYTXON SPRINGS – Dry Creek Valley 65
ROBERT BIALE VINEYARDS “BLACK CHICKEN” – Napa Valley 65

OTHER INTERESTING REDS
THE SEEKER MALBEC – Mendoza, Argentina 10/35
MOLLYDOOKER “TWO LEFT FEET” – Australia 13/47
CATENA MALBEC – Mendoza, Argentina 13/47
INDIA INK BY KULETO – Lake County 15/55
MOLLYDOOKER “BLUE EYED BOY” – Australia 17/63
THE PRISONER – Napa Valley 18/67
SKYSIDE RED BLEND – North Coast 35
NIETO SENETINER MALBEC – Mendoza, Argentina 35
L’ECOLE N# 41 SYRAH – Columbia Valley 40
8 YEARS IN THE DESERT BY ORIN SWIFT – California 50
MARTINELLI TERESA FELICE SYRAH – Russian River Valley 50
ABSTRACT BY ORIN SWIFT – California 60
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley, California 90
MOLLYDOOKER “ENCHANTED PATH” – Australia 115
MOLLYDOOKER “VELVET GLOVE” – Australia 285

WHITES

CHAMPAGNE & SPARKLING
LA MARCA PROSECCO – DOC Vento 10/35
LUCIEN ALBRECHT BRUT ROSE – AOC Crémant d’Alsace 12/43
DOMAINE CHANDON SPLIT – California 13/–
VEUVE CLICQUOT YELLOW LABEL – France 17/63
CHAMBERS BLANC DE BLANC – North Coast 65
PERRIER-JOUET GRAND BRUT – Epernay, France 68
LOUIS ROEDERER BRUT PREMIER – Reims, France 70
POL ROGER RESERVE – Epernay, France 85
MOET & CHANDON NECTAR IMPÉRIAL ROSE – Epernay, France 95
PER DOMIIGNON BRUT – France 280

CHARDONNAY
ST. FRANCIS – Sonoma County 10/35
CHALK HILL – Sonoma Coast 12/43
FRANK FAMILY – Carneros 14/51
ZD – California 15/55
CHALONE ESTATE – Chalone AVA 37
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 45
GARY FARRELL – Russian River Valley 55
RAMEY RITCHE VINEYARD – Russian River Valley 62
PATZ & HALL DUTTON RANCH – Russian River Valley 70
CHALK HILL ESTATE BOTTLED – Chalk Hill 70
CAKEBREAD CELLARS – Napa Valley 70
FLOWERS – Sonoma Coast 70
PLUMPJACK RESERVE – Napa Valley 78
SHAFTER RED SHOULDER RANCH – Carneros District 87
LEWIS CELLARS – Napa Valley 88
KISTLER LES NOISIELIERS – Sonoma Coast 110
ZD RESERVE – Carneros 115
KOSTA BROWNE “ONE SIXTEEN” – Sonoma Coast 125
FAR NIENTE – Napa Valley 125

SAUVIGNON BLANC
CRAGGY RANGE TE MUNA ROAD – New Zealand 13/47
CHALK HILL ESTATE BOTTLED – Chalk Hill 13/47
HONIG – Napa Valley 35
TWOMEY – Napa/Sonoma County 48
CAKEBREAD CELLARS – Napa Valley 50
CADE – Napa Valley 55
MERRY EDWARDS – Sonoma County 59

OTHER WHITES & ROSÉ
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 13/47
CHATEAU ST. MICHELLE RIESLING – Columbia Valley 9/31
SCHLOSS VOLK RADS QUALITÄTSWEIN RIESLING – Germany 13/47
THE FOUR GRACE PINOT GRIS – Williamette Valley 11/39
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/47
JJ PRÜM WEINER NEUER NACH GUTHEISING RIESLING – Mosel, Germany 75

REDS CONTINUED...
CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 12
Grey Goose Vodka or Bombay Sapphire Gin
Dry Vermouth : Olives

SIGNATURE MARTINI 12
Belvedere Vodka : Blue Cheese Jalapeño Olive
Rosemary

ONE FINE DAY 10
Square One Basil Vodka : La Poire
Frosted Blackberry

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

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

ANGEL’S REVENGE 12
Angel’s Envy Bourbon : Disaronno
Candied Cherry

FOOL’S GOLD 10
Prosecco : Apple Brandy : Ginger : Gold Dust

THE MATADOR 11
El Mayor Blanco : Lime : Honey

PROSECCO SPRITZER 10
Sparkling Wine : St~Germain : Lemon

THE DRAPER 12
Bulleit Rye : Blood Orange : Honey
Orange Bitters

PORTS & WINE
WARRE’S “WARRIOR” 9
TAYLOR FLADGATE 10 YR. TAWNY 12
GRAHAMS 20 YR. TAWNY 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

THE CLASSIC 10
Hubbard & Cravens Kenya Windrush
Frangelico : Bailey’s : Kahlúa

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

DESSERTS

CRÈME BRÛLÉE 9
Rich, creamy vanilla bean custard with a
caramelized sugar crust and berries

FOUR LAYER CHOCOLATE
GANACHE CAKE 10
With layers of chocolate ganache and topped
with powered sugar

CARROT CAKE 11
Triple-layered, vanilla bean cream cheese icing
with chopped pecans and caramel

CHEF’S SELECTION AQ
Seasonal favorite recommended tablesider

COGNAC & BRANDY

DOMAINE D’ESPÉRANCE
BAS-ARMAGNAC 5 ANS 14
PIERRE FERRAND 1ER CRU DE
COGNAC 15
DOMAINE D’ESPÉRANCE
BAS-ARMAGNAC Distilled in 1998 18