

## STARTERS

- DEVILED EGGS Sugar-cured bacon and homemade pickle relish 11  
 CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 16  
 SPINACH DIP Reggiano cheese, local tortilla chips 12  
 TUNA STACK+ Ahi, avocado, mango, Sriracha aioli, and sesame wontons 15  
 WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 16  
 STEAK ROLLS Chimichurri, spicy ranch 13

## SOUPS & SIDE SALADS

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

- FRENCH ONION SOUP 8  
 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, bacon, tomatoes, bleu cheese 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  
 STEAK SALAD+ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 22  
 AHI TUNA SALAD+ Seared rare, artisan greens, avocado, mango, Asian vinaigrette 21

## FILETS, STEAKS & PRIME RIB

*Our Legendary 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.*

- COFFEE-CURED FILET MIGNON+ Cured in our signature blend 10 oz. 39  
 STEAK & FRIES+ A Brasserie style New York Strip steak 29  
 RIBEYE STEAK+ 14 oz. 37  
 NEW YORK STRIP STEAK+ 16 oz. 37  
 BONE-IN "COWBOY CUT" RIBEYE STEAK+ 22 oz. 46  
 PRIME RIB OF BEEF+ Aged and slow roasted - Regular cut - 12 oz. 32 / Extra cut - 16 oz. 37  
 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, Mushroom Madeira and Béarnaise 37  
 STEAK MADIERA+ Marinated filet medallions finished in a wild mushroom Madeira sauce 36

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

*Bleu Cheese Encrusted 3 / Chimichurri, Mushroom Madeira, Béarnaise+ 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, garlic whipped potatoes, parmesan fries or our one pound baked potato.*

## SEAFOOD

- TODAY'S FEATURED FISH Selections change daily MKT.  
 JUMBO FRIED SHRIMP Rémooulade, cocktail sauce, parmesan fries 28  
 PAN-ROASTED COLD WATER SALMON+ Garlic whipped potatoes and broccoli Szuchuan style or lemon buerre blanc 28  
 AHI TUNA+ Pan-seared with soy ginger sherry sauce and sautéed spinach 29  
 PECAN TROUT Dijon mustard sauce, garlic whipped potatoes and broccoli 26

## SPECIALTIES

- FRENCH DIP+ Thinly sliced on a toasted baguette with horseradish 20  
 WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22  
 STACKED CHEESEBURGER+ Two seared patties, pickles, onion and cheese 16  
 STEAKHOUSE BURGER+ Gruyère, caramelized onions, Thousand Island dressing 17  
 BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes and broccoli 22  
 BARBECUE DANISH BABY BACK RIBS BBQ sauce, parmesan fries, Southern slaw 28

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

*Our beef entrées feature U.S.D.A. top choice (or higher) aged beef except for our Bone-in Ribeye, which features Black River Angus Beef®.*

## SIDES ALL 7

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES  
 MASHED SWEET POTATO CASSEROLE ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO  
 SAUTEÉD 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  
CHATEAU STE. MICHELLE “INDIAN WELLS” –  
Columbia Valley 12/43  
QUILT – Napa Valley 13/47  
HONIG – Napa Valley 16/59  
NEWTON CLARET “SKYSIDE” – Sonoma County 40  
KULETO *ESTATE* – Napa Valley 60  
SEBASTIANI – Alexander Valley 60  
CLOS PEGASE – Napa Valley 65  
JORDAN – Alexander Valley 80  
ZD – Napa Valley 80  
CHALK HILL *ESTATE RED* – Chalk Hill 90  
FRANK FAMILY – Napa Valley 90  
RAMEY – Napa Valley 92  
PAPILLON *BY ORIN SWIFT* – Napa Valley 100  
CHAPPELLET – Napa Valley 115  
MINER *STAGECOACH VINEYARD* – Napa Valley 115  
CAYMUS VINEYARDS – Napa Valley 120  
PAUL HOBBS – Napa Valley 150  
SHAFER “ONE POINT FIVE” – Napa Valley, Stags Leap District 165  
CAYMUS SPECIAL SELECTION – Rutherford 250

### MERLOT

THE VELVET DEVIL – Washington State 10/35  
SEBASTIANI VINEYARDS – Sonoma 11/39  
MARKHAM – Napa Valley 13/47  
FROG’S LEAP – Napa Valley 65  
DUCKHORN VINEYARDS – Napa Valley 85  
PRIDE MOUNTAIN – Napa/Sonoma Counties 90  
PAHLMAYER *ESTATE* – Napa Valley 130

### PINOT NOIR

LUCKY STAR – California 9/31  
ELOUAN – Oregon 11/39  
BÖEN – Russian River Valley 12/43  
LINCOURT – Sta. Rita Hills 13/47  
ARGYLE – Willamette Valley 40  
MEIOMI – California 40  
CHALONE *ESTATE* – Chalone AVA 47  
SIDURI *CHEHALEM MOUNTAINS* – Willamette Valley 55  
BREWER–CLIFTON – Sta. Rita Hills 65  
GARY FARRELL – Russian River Valley 65  
FOLEY *ESTATE* – Sta. Rita Hills 65  
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 82  
MERRY EDWARDS – Russian River Valley 85  
BELLE GLOS “DAIRYMAN” – Russian River Valley 90  
FLOWERS – Sonoma Coast 90  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 95  
BERGSTRÖM *SILICE VINEYARDS* – Willamette Valley 115  
WILLIAMS SELYEM – Russian River Valley 145  
WILLIAMS SELYEM *WESTSIDE ROAD NEIGHBORS* –  
Russian River Valley 210

### ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/39  
BERAN – Napa Valley 12/43  
SALDO – California 13/47  
RAVENSWOOD – Sonoma Valley 32  
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65  
ROBERT BIALE VINEYARDS “BLACK CHICKEN” –  
Napa Valley 85

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 9/31  
THE SEEKER MALBEC – Mendoza, Argentina 10/35  
YANGARRA *ESTATE SHIRAZ* – Australia 11/39  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/55  
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ –  
McLaren Vale, Australia 18/67  
THE PRISONER – Napa Valley 65  
MARTINELLI *TERRA FELICE SYRAH* – Russian River Valley 68  
DUMOL SYRAH – Russian River Valley 90  
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ –  
McLaren Vale, Australia 120  
BLACK BART *STAGECOACH SYRAH* – Napa Valley 125  
NEWTON “THE PUZZLE” – Napa Valley 160

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35  
GRUET BRUT – New Mexico 11/39  
LUCIEN ALBRECHT BRUT ROSÉ –  
AOC Crémant d’Alsace 12/43  
MUMM CUVÉE BRUT ROSÉ – Napa Valley 50  
PERRIER–JOUËT GRAND BRUT – Epernay, France 90  
VEUVE CLICQUOT YELLOW LABEL – France 100  
POL ROGER RESERVE – Epernay, France 105  
DOM PERIGNON BRUT – France 225

### CHARDONNAY

DARCIE KENT – Monterey 9/31  
WENTE *RIVA RANCH* – Monterey 12/43  
CHALONE *ESTATE* – Chalone AVA 13/47  
GRAYSON CELLARS – California 32  
ST. FRANCIS – Sonoma County 35  
LINCOURT “STEEL” – Sta. Rita Hills 40  
NEWTON “SKYSIDE” – Sonoma County 42  
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 45  
GARY FARRELL – Russian River Valley 50  
PATZ & HALL *ESTATE* – Sonoma Coast 50  
ROMBAUER – Carneros 55  
GRIGICH HILLS *ESTATE* – Napa Valley 55  
WALTER HANSEL *THE MEADOWS VINEYARD* –  
Russian River Valley 60  
RAMEY – Russian River Valley 65  
CAKEBREAD CELLARS – Napa Valley 70  
ZD – California 70  
LEWIS CELLARS – Russian River Valley 85  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90  
KISTLER *LES NOISSETIERS* – Sonoma Coast 90

### SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 9/31  
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 12/43  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40  
ROUND POND *ESTATE* – Rutherford, Napa Valley 45  
CAKEBREAD CELLARS – Napa Valley 50  
MERRY EDWARDS – Russian River Valley 125

### OTHER WHITES & ROSÉ

CAPOSALDO PINOT GRIGIO – Veneto, Italy 9/31  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 11/39  
CH. ST. MICHELLE RIESLING – Columbia Valley 9/31  
SAINT M RIESLING – Pfalz, Germany 10/35  
CHÂTEAU DE TRINQUEVEDEL ROSÉ – France 11/39

## CLASSIC AMERICAN COCKTAILS

### LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

### YES WAY ROSÉ 11

Rosé : St. Germain : Lemon : Basil Flower

### TEQUILA MOCKINGBIRD 11

Corzo Añejo : Pineapple Liqueur : Açai Syrup

### STRAWBERRY FIELDS 10

Tanqueray 10 : St~Germain

Jake's Locally Grown Strawberry Jam

### SWEET SUMMERTIME MEMOIRS 10

Knob Creek Whiskey : Iced Tea : Mint : Lemon

### SIGNATURE MARTINI 12

Tito's Vodka : Blue Cheese Jalapeño Olive

Rosemary

### BLUE RIDGE BRAMBLE 10

Miller's Gin : Chambord : Lemon

### ONE FINE DAY 10

Square One Basil Vodka : La Poire

Frosted Blackberry

### SOUTHERN PEACH 10

Knob Creek Rye Whiskey : Disaronno

Sweet Peach

## COGNAC & BRANDY

### CAMUS VSOP 11

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

### REMY MARTIN VSOP 14

### GERMAIN-ROBIN

"SELECT BARREL XO" 32

### REMY MARTIN XO 52

## AFTER DINNER COCKTAILS

### MINT DAISY 10

Stolichnaya Vanil : Crème De Cacao

Crème De Menthe

### A SHOT IN THE DARK 10

Espresso : Stolichnaya Vanil : Frangelico

### LADY GODIVA 10

Hubbard & Cravens Ethiopian Blend

Grand Marnier : Godiva Dark Liqueur

### STONEY RIVER COFFEE 10

Hubbard & Cravens Ethiopian Blend

Frangelico : Bailey's : Kahlúa

### KEOKE COFFEE 10

Hubbard & Cravens Ethiopian Blend

Camus VSOP : Crème de Cacao : Kahlúa

## 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

with chopped pecans and caramel

### CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

## PORTS

### SANDEMAN "FOUNDER'S RESERVE" 8

### QUINTA DO NOVAL 20 YR. TAWNY 22

### GRAHAMS 30 YR. TAWN 26

### FONSECA BIN 27 30