

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
 CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 17
 SPINACH DIP Reggiano cheese, local 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

SOUPS & SALADS

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

- FRENCH ONION SOUP Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock 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
 BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 11
 VINE-RIPENED TOMATO SALAD Basil, herb vinaigrette, fresh mozzarella 13
 THE WEDGE Iceberg, 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, bacon, Dijon vinaigrette 21
 AHI TUNA SALAD Seared rare, artisan greens, avocado, mango, Asian vinaigrette 20

FILETS, STEAKS & PRIME RIB

We use only Certified Angus Beef® Brand for our steaks and prime rib. 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.

- 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
 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

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 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

- FEATURED FISH Selections change daily MKT.
 NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salas, Southern rice and seasonal daily vegetable 28
 PAN-ROASTED COLD WATER SALMON* Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc 29
 "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
 PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 26

SPECIALTIES

- FAMOUS STEAK & BISCUITS* Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19
 FRENCH DIP* Thinly sliced on a toasted baguette with horseradish 20
 STACKED CHEESEBURGER* Two seared patties, pickles, onion and cheese 16
 STEAKHOUSE BURGER* Gruyère, caramelized onions, Thousand Island dressing 16
 WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22
 BISTRO CHICKEN Panko-crust, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 22

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

SIDES ALL 7

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES ♦ CREAMED SPINACH
 GARLIC WHIPPED POTATOES ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ SAUTÉED ASPARAGUS
 SEASONAL VEGETABLE ♦ SMOKED GOUDA MAC & CHEESE ♦ WILD MUSHROOMS



*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.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LYETH – California 10/35
ROTH – Alexander Valley 12/43
QUILT – Napa Valley 14/51
ZD – Napa Valley 15/55
SEBASTIANI – Alexander Valley 38
RAMEY CLARET – Napa Valley 40
NEWTON “SKYSIDE” – North Coast 45
ELIZABETH SPENCER – Napa Valley 65
HONIG – Napa Valley 65
FERRARI-CARANO – Alexander Valley 65
CHATEAU MONTELENA – Napa Valley 75
FRANK FAMILY – Napa Valley 85
JORDAN – Sonoma County 85
RAMEY – Napa Valley 85
CHALK HILL *ESTATE RED* – Chalk Hill 90
CHAPPELLET “SIGNATURE” – Napa Valley 100
GHOST BLOCK *ESTATE* – Napa Valley 100
KULETO *ESTATE* – Napa Valley 105
LANCASTER *ESTATE* – Alexander Valley 105
PAUL HOBBS – Napa Valley 105
CAYMUS VINEYARDS – Napa Valley 125
MINER FAMILY – Oakville, Napa Valley 125
CADE *HOWELL MOUNTAIN* – Napa Valley 140
LEWIS CELLARS – Napa Valley 140
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 150
SHAFER *ONE POINT FIVE* – Napa Valley 150
NEWTON “THE PUZZLE” – Napa Valley 150
DUNN *HOWELL MOUNTAIN* – Napa Valley 175
MEYER FAMILY *BONNY’S VINEYARD* – Napa Valley 200
CAYMUS SPECIAL SELECTION – Napa Valley 225
JOSEPH PHELPS “INSIGNIA” – Napa Valley 275
SHAFER *HILLSIDE SELECT* – Stags Leap District 275
MERUS – Napa Valley 325

MERLOT

THE VELVET DEVIL – Washington State 10/35
MARKHAM – Napa Valley 14/51
PRIDE MOUNTAIN – Napa Valley 15/55
FROG’S LEAP – Napa Valley 55
DUCKHORN VINEYARDS – Napa Valley 85
CAKEBREAD CELLARS – Napa Valley 100

PINOT NOIR

LUCKY STAR – California 9/35
ELOUAN – Oregon 12/43
BÖEN – Russian River Valley 14/51
MEIOMI – California 42
CHALONE *ESTATE* – Chalone AVA 45
ARGYLE – Willamette Valley 48
GARY FERRELL – Russian River Valley 55
ROBERT SINSKEY *FOUR VINEYARDS* – Carneros 60
FOLEY *ESTATE* – Sta. Rita Hills 65
BELLE GLOS “DAIRYMAN” – Russian River Valley 68
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 70
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 85
FLOWERS – Sonoma Coast 95
BREWER CLIFTON “3D” – Sta. Rita Hills 110
KISTLER – Russian River Valley 110

ZINFANDEL

RAVENSWOOD – California 10/35
PREDATOR “OLD VINE” – Lodi 11/39
DRY CREEK “OLD VINES” – Sonoma 50
SALDO – California 60
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65
OUT POST *HOWELL MOUNTAIN* – Napa Valley 80

RED WINES CONTINUED...

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 9/31
THE SEEKER MALBEC – Mendoza, Argentina 10/35
STAG’S LEAP “THE INVESTOR” – Napa Valley 15/59
THE PRISONER – Napa Valley 16/59
ABSTRACT *BY ORIN SWIFT* – Napa Valley 16/59
MELVILLE SYRAH *VERNA’S VINEYARD* – Sta. Rita Hills 50
8 YEARS IN THE DESERT *BY ORIN SWIFT* – Napa Valley 75
MARTINELLI SYRAH *TERRA FELICE* – Russian River Valley 95
MOLLYDOOKER “BLUE EYED BOY” SYRAH –
McLaren Vale, Australia 105
BLACK BART SYRAH *STAGECOACH* – Napa Valley 110

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35
GRUET BRUT – New Mexico 11/39
TAITTINGER – Reims, France 60
DUVAL-LEROY – Reims, France 65
POL ROGER *RESERVE* – Epernay, France 70
VEUVE CLICQUOT YELLOW LABEL –
Reims, France 100
DOM PERIGNON BRUT – France 225

CHARDONNAY

ST. FRANCIS – Sonoma County 10/35
LINCOURT “STEEL” – Sta. Rita Hills 11/39
CHALK HILL – Sonoma Coast 13/47
ROMBAUER – Carneros 15/55
AU BON CLIMAT – Santa Barbara County 35
CHALONE *ESTATE* – Chalone AVA 40
NEWTON “RED LABEL” – Napa County 45
RAMEY – Russian River Valley 45
WENTE *RIVA RANCH* – Monterey 45
GARY FARRELL – Russian River Valley 50
GRIGICH HILLS *ESTATE* – Napa Valley 60
CAKEBREAD CELLARS – Napa Valley 65
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70
FLOWERS – Sonoma Coast 70
LEWIS CELLARS – Napa Valley 80
PLUMPJACK *RESERVE* – Napa Valley 95
RAMEY *HUDSON VINEYARD* – Napa Valley 95

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 9/31
HONIG – Napa Valley 12/43
CRAGGY RANGE *TE MUNA ROAD* –
Martinborough, New Zealand 13/47
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40
CAKEBREAD CELLARS – Napa Valley 50
MERRY EDWARDS – Russian River Valley 75

OTHER WHITES & ROSÉ

COMMANDERIE DE LA BARGEMONE ROSÉ –
Coteaux d’Aix en Provence 12/43
CH. ST. MICHELLE RIESLING – Columbia Valley 9/31
SAINT M RIESLING – Pfalz, Germany 10/35
CAPOSALDO PINOT GRIGIO – Veneto, Italy 9/31
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 10/35
JERMANN PINOT GRIGIO – Venezia Giulia, Italy 55

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 12

Grey Goose Vodka or Bombay Sapphire Gin
Dry Vermouth : Olives

SIGNATURE MARTINI 12

Tito's Vodka : Blue Cheese Jalapeño Olive
Rosemary

STRAWBERRY FIELDS 10

Tanqueray 10 : St~Germain : Strawberry Jam

HIGH NOON 12

High West Double Rye Whiskey : Cocoa Rum
Brown Sugar : Bitters

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

BLUE RIDGE BRAMBLE 10

Miller's Gin : Chambord : Lemon

ANGEL'S REVENGE 11

Angel's Envy Bourbon : Disaronno
Candied Cherry

THE DRAPER 11

Bulleit Rye : Blood Orange : Honey
Orange Bitters

BLUSH GARDEN 11

Aviation Gin : Blueberry : Sparkling

JACKSON OLD FASHIONED 12

Bulliet Bourbon : Sweet Vermouth
Candied Cherry

COGNAC & BRANDY

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

STONEY RIVER COFFEE 10

Hubbard & Cravens Coffee : Frangelico
Bailey's : Kahlúa

LADY GODIVA 10

Hubbard & Cravens Coffee : Grand Marnier
Godiva Dark Liqueur

DESSERTS

CHOCOLATE FUDGE CAKE 9

With fudge and vanilla ice cream

CRÈME BRÛLÉE 9

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

WHITE CHOCOLATE CHEESECAKE 9

With black cherry sauce

CARROT CAKE 11

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

PORTS

WARRE'S "WARRIOR" 9

QUINTA DO NOVAL 20 YR. TAWNY 22

GRAHAMS 30 YR. TAWNY 26

FONSECA BIN 27 15

FAR NIENTE DOLCE SEMILLON 85