

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
CRAB CAKE Pan-seared, fresh mango-jalapeño and Dijon mustard sauce 16
SPINACH DIP Reggiano cheese, warm tortilla chips 13
TUNA STACK+ Ahi, avocado, mango, Sriracha aioli and sesame wontons 16
CALAMARI Seasoned and deep fried. Served with marinara sauce 15
WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17
STEAK ROLLS Chimichurri, spicy ranch 13
HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 12

SOUP & ENTRÉE 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
BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 11
THE WEDGE Iceberg, bacon, tomatoes, blue cheese 11
CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 11

ENTRÉE SALADS

- VINE-RIPENED TOMATO SALAD Basil, herb vinaigrette, fresh mozzarella 12
THAI GRILLED CHICKEN SALAD Mixed greens tossed in a honey lime vinaigrette and topped with peanuts and a Thai peanut sauce 15
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, Dijon vinaigrette 21
ASIAN AHI TUNA SALAD+ Seared rare, artisan greens, avocado, mango, Asian herb vinaigrette 20

BURGERS & SANDWICHES

We grind fresh daily for our hand-pattied burgers. All burgers and sandwiches are served with parmesan fries.

- FRENCH DIP+ Thinly sliced, toasted baguette with horseradish 19
STACKED CHEESEBURGER+ Two seared patties, pickles, onions and cheese 15
STEAKHOUSE BURGER+ Gruyère, caramelized onions, Thousand Island dressing 16
VEGGIE BURGER Served all the way with Monterey Jack 14
PRIME RIB SANDWICH+ Sliced to order, served au jus 18
CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 15

FILETS, STEAK & PRIME RIB

We use only Certified Angus Beef® brand for our steaks and prime rib. Our steaks are seasoned with our special seasoning blend, grilled on a high-temperature broiler and finished with Maître d' butter. We do not recommend, and respectfully not guarantee any meat ordered 'medium well' or above.

- COFFEE-CURED FILET MIGNON+ Cured in our special blend of coffee, brown sugar and molasses - 10 oz. 39
CENTER CUT FILET MIGNON+ Petite cut 34 / Regular cut 39
STONE RIVER LEGENDARY FILET+ Our signature 12 oz. cut 43
TRIO OF FILET MEDALLIONS+ Bleu Cheese Encrusted, Au Poivre and Béarnaise 37
STEAK 'N' FRIES+ A Brasserie-style New York Strip steak with garlic and parmesan fries 27
NEW YORK STRIP STEAK+ Extra cut - 16 oz. 37
RIBEYE STEAK+ A tender well-marbled cut of aged beef - 14 oz. 37
BONE-IN "COWBOY CUT" RIBEYE STEAK+ Well-season, aged beef - 22 oz. 46
PRIME RIB OF BEEF+ Aged and slow roasted - Regular cut - 12 oz. 32 / Extra cut - 16 oz. 37

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted 3 / Chimichurri, Béarnaise+, Mushroom Madeira 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

- TODAY'S FEATURED FISH Selections change daily MKT.
JUMBO FRIED SHRIMP Rémooulade, cocktail sauce and parmesan fries 28
PAN-ROASTED COLD WATER SALMON+ Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc 27
"HONG KONG STYLE" SEA BASS Steamed sea bass on a bed of sautéed spinach and sweet sesame soy sauce, with toasted sesame seeds, ginger and green onions 36
AHI TUNA+ Seared rare and sliced, with soy ginger sherry sauce. With sautéed spinach 30
PECAN TROUT Dijon mustard sauce, garlic whipped potatoes and broccoli 26
CRAB CAKES Pan-seared, fresh mango, jalapeño, Dijon mustard sauce, parmesan fries 27

SPECIALTIES

- FAMOUS STEAK & BISCUITS+ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 18
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22
BISTRO CHICKEN Panko-crust, parmesan cheese and lemon caper sauce. Served with garlic whipped potatoes and broccoli 22
BAY STREET CHICKEN FINGERS "Old Savannah" style. With parmesan fries and Southern slaw 19
BARBECUED BABY BACK RIBS BBQ sauce, parmesan fries, Southern slaw 28

House, Caesar or Wedge Salad to accompany your entrée 7

SIDES ALL 7

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CARMELIZED ONION MASHED POTATOES ♦ CREAMED SPINACH
GARLIC WHIPPED POTATOES ♦ SMOKED GOUDA MAC & CHEESE ♦ MASHED SWEET POTATO CASSEROLE
ONE POUND BAKED POTATO ♦ PARMESAN FRIES ♦ SAUTEÉD ASPARAGUS ♦ SEASONAL VEGETABLE ♦ SOUTHERN SLAW



+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 – Sonoma Valley 10/35
CHATEAU STE. MICHELLE “INDIAN WELLS” –
Columbia Valley 11/39
QUILT – Napa Valley 14/51
AUSTIN HOPE – Paso Robles 15/55
HONIG – Napa Valley 16/59
STARMONT – Napa Valley 47
KULETO *ESTATE* – Napa Valley 60
SEBASTIANI – Alexander Valley 60
CLOS PEGASE – Napa Valley 65
SEQUOIA GROVE – Napa Valley 75
JORDAN – Alexander Valley 80
CHATEAU MONTELENA – Napa Valley 85
CHALK HILL *ESTATE RED* – Chalk Hill 90
FRANK FAMILY – Napa Valley 90
RAMEY – Napa Valley 92
PAPILLON *BY ORIN SWIFT* – Napa Valley 100
LADERA *ESTATE* – Napa Valley 125
LANCASTER *ESTATE* – Alexander Valley 125
CAYMUS VINEYARDS – Napa Valley 130
PAUL HOBBS – Napa Valley 150
SHAFER *ONE POINT FIVE* – Napa Valley 160
MERUS – Napa Valley 255
CHAPPELLET *PRITCHARD HILL* – Napa Valley 275
OPUS ONE – Napa Valley 325

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
ARGYLE – Willamette Valley 13/47
MEIOMI – California 40
CHALK HILL – Sonoma Coast 45
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 45
CHALONE *ESTATE* – Chalone AVA 47
SPY VALLEY – Marlborough, New Zealand 55
GARY FARRELL – Russian River Valley 65
BREWER–CLIFTON – Sta. Rita Hills 65
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65
SHEA WINE CELLARS *ESTATE* – Willamette Valley 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
ROCHIOLI *ESTATE* – Russian River 120
WILLIAMS SELYEM – Russian River Valley 145
KOSTA BROWNE – Russian River Valley 165
PETER MICHAEL – Sonoma 165
WILLIAMS SELYEM *WESTSIDE ROAD NEIGHBORS* –
Russian River Valley 210

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/39
KLINKER BRICK – Lodi, Mokelumne River 12/43
SALDO – California 60
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65

RED WINES CONTINUED...

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 9/31
THE SEEKER MALBEC – Mendoza, Argentina 10/35
ROTH *ESTATE* “HERITAGE” – Napa Valley 13/47
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/55
THE PRISONER – Napa Valley 16/59
NEWTON CLARET “SKYSIDE” – Sonoma County 40
INDIA INK *BY KULETO* – Napa Valley 50
NEWTON “THE PUZZLE” – Napa Valley 160

SYRAH / SHIRAZ

MELVILLE *VERNA’S VINEYARD* – Santa Barbara County 50
MOLLYDOOKER “BLUE EYED BOY” –
McLaren Vale, Australia 80
DUMOL – Russian River Valley 90
MOLLYDOOKER “CARNIVAL OF LOVE” –
McLaren Vale, Australia 105
BLACK BART *STAGECOACH* – Napa Valley 125

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 9/31
GRUET BRUT – New Mexico 11/39
VEUVE CLICQUOT YELLOW LABEL – France 100
POL ROGER *RESERVE* – Epernay, France 105
DOM PERIGNON BRUT – France 250

CHARDONNAY

DARCIE KENT – Monterey 9/31
LINCOURT “STEEL” – Sta. Rita Hills 10/35
WENTE *RIVA RANCH* – Monterey 12/43
ZD – California 13/47
ST. FRANCIS – Sonoma County 35
CHALONE *ESTATE* – Chalone AVA 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
WALTER HANSEL *THE MEADOWS VINEYARD* –
Russian River Valley 60
RAMEY – Russian River Valley 65
CAKEBREAD CELLARS – Napa Valley 70
FLOWERS – Sonoma Coast 70
LEWIS CELLARS – Russian River Valley 85
KISTLER *LES NOISSETIERS* – Sonoma Coast 90
SHAFER *RED SHOULDER RANCH* – Napa Valley 90

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 9/31
CRAGGY RANGE *TE MUNA ROAD* –
Martinborough, 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
AUGUST KESSELER *KABINETT RIESLING* –
Germany 30

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

THE DRAPER 11

Bulleit Rye Whiskey : Blood Orange
Honey : Orange Bitters

ONE FINE DAY 10

Square One Basil Vodka : La Poire
Frosted Blackberry

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain
Mint : Pineapple

GREAT DANE 10

Tito's Vodka : Grapefruit : Candied Rim

ANGEL'S REVENGE 11

Angel's Envy Bourbon : Disaronno
Candied Cherry

BLUE RIDGE BRAMBLE 10

Miller's Gin : Chambord : Lemon

TEQUILA MOCKINGBIRD 11

Corzo Añejo : Pineapple Liqueur : Açai Syrup

THE MATADOR 10

El Mayor Blanco Tequila : Lime : Honey

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

DESSERTS

CRÈME BRÛLÉE 9

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

FOUR LAYER CHOCOLATE GANACHE CAKE 10

With layers of chocolate ganache and topped
with powdered sugar

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. TAWNY 26

FONSECA BIN 27 30

FAR NIENTE DOLCE SEMILLON 85