

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
 SPINACH DIP Reggiano cheese, warm 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
 CALAMARI Seasoned and deep fried. Served with marinara sauce 16
 CRAB CAKE Pan-seared, fresh mango-jalapeno, and Dijon mustard sauce 17

SOUPS & 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
 THE WEDGE SALAD Iceberg, bacon, tomatoes, blue cheese 11
 BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 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
 AHI TUNA SALAD+ Seared rare, artisan greens, avocado, mango, Asian vinaigrette 20
 STEAK SALAD+ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 22

BURGERS & SANDWICHES

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

- STACKED CHEESEBURGER+ Two seared patties, pickles, onions and cheese 15
 STEAKHOUSE BURGER+ Gruyère, caramelized onions, Thousand Island dressing 16
 VEGGIE BURGER Healthy, served all the way with Monterey Jack 14
 CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 15
 PRIME RIB SANDWICH+ Sliced to order, served au jus 19
 FRENCH DIP+ Thinly sliced, toasted baguette with horseradish 20

STEAKS & PRIME RIB

We use only Certified Angus Beef® brand for our steaks and prime rib. Our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler.

- STEAK 'N' FRIES+ A Brasserie style New York Strip steak 27
 PRIME RIB OF BEEF+ Aged and slow roasted - 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
 NEW YORK STRIP STEAK+ Extra cut - 16 oz. 37
 RIBEYE STEAK+ 14 oz. 37
 STEAK AU POIVRE+ Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 35
 BONE-IN "COWBOY CUT" RIBEYE STEAK+ 22 oz. 46

ACCOMPANIMENTS FOR FILETS AND STEAKS:

- Bleu Cheese Encrusted 3 / Chimichurri, Béarnaise+, Au Poivre or Mushroom Madeira 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, mashed potatoes, parmesan fries or our one pound baked potato. Other steaks are available, please ask your server. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.

SPECIALTIES

- FAMOUS STEAK & BISCUITS+ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19
 WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22
 BAY STREET CHICKEN FINGERS "Old Savannah" style, parmesan fries and cole slaw 18
 BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce with garlic whipped potatoes and broccoli 20
 FISH TACOS Daily fish selections, deep fried, avocado, spicy ranch dressing 17
 NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable 28
 PAN-ROASTED COLD WATER SALMON+ With garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 26
 AHI TUNA Seared rare and sliced, with soy ginger sherry sauce. With sautéed spinach 30
 DANISH BABY BACK RIBS BBQ sauce, parmesan fries, cole slaw 27

House, Caesar or Baby Kale Salad to accompany your filet, prime rib or entrée \$7.

SIDES ALL 7

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CARAMELIZED ONION WHIPPED POTATOES ♦ COLE SLAW ♦ CREAMED SPINACH ♦ GARLIC WHIPPED POTATOES
 MASHED SWEET POTATO CASSEROLE ♦ ONE POUND BAKED POTATO ♦ PARMESAN FRIES ♦ SAUTÉED 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

CH. STE. MICHELLE “INDIAN WELLS” – Columbia Valley 10/35

SKYSIDE – Sonoma County 12/43

QUILT – Napa Valley 13/47

AUSTIN HOPE – Paso Robles 14/51

STARMONT – Napa Valley 55

SEBASTIANI – Alexander Valley 60

HONIG – Napa Valley 60

JORDAN – Alexander Valley 80

LONG SHADOWS “FEATHER” – Columbia Valley 85

KULETO *ESTATE* – Napa Valley 90

PAPILLON *BY ORIN SWIFT* – Napa Valley 110

MINER FAMILY *STAGECOACH* – Napa Valley 120

CAYMUS VINEYARDS – Napa Valley 130

PAUL HOBBS – Napa Valley 150

CAYMUS SPECIAL SELECTION – Napa Valley 225

MERLOT

THE VELVET DEVIL – Washington State 10/35

SEBASTIANI VINEYARDS – Sonoma County 11/39

MARKHAM – Napa Valley 12/43

GENESIS – Columbia Valley 40

DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

LUCKY STAR – California 9/31

ELOUAN – Willamette Valley 11/39

LINCOURT *LINDSAY’S* – Sta. Rita Hills 12/43

MEIOMI – California 35

ARGYLE – Willamette Valley 48

CHALONE *ESTATE* – Chalone AVA 50

FOLEY *ESTATE* – Sta. Rita Hills 65

GARY FARRELL – Russian River Valley 65

FLOWERS – Sonoma Coast 85

ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 95

SAINTSBURY *BROWN RANCH* – Carneros 100

ZINFANDEL

JOEL GOTT – California 10/35

PREDATOR “OLD VINE” – Lodi 11/39

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/55

SALDO – California 60

HENDRY *BLOCK 7 & 22* – Napa Valley 60

RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65

SYRAH / SHIRAZ

SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 11/39

MARTINELLI *TERRA FELICA* – Russian River 68

STAG’S LEAP – Napa Valley 68

MOLLYDOOKER “BLUE EYED BOY” – McLaren Vale, South Australia 75

MOLLYDOOKER “CARNIVAL OF LOVE” –

McLaren Vale, South Australia 135

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 9/31

THE SEEKER MALBEC – Mendoza, Argentina 10/35

THE PRISONER – Napa Valley 15/55

DOMAINE RASPAIL–AY GIGONDAS – Rhone 60

NEWTON “THE PUZZLE” – Napa Valley 170

DESSERT SELECTIONS

FONSECA BIN 27 375 ML BOTTLE – Portugal 30

FAR NIENTE DOLCE SEMILLON – Napa Valley 85

RED WINES CONTINUED...

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35

BOUVET–LADUBAY EXCELLENCE – Loire Valley, France 11/39

GRUET BRUT – New Mexico 11/39

VEUVE CLICQUOT YELLOW LABEL – France 100

DOM PERIGNON BRUT – France 195

CHARDONNAY

GRAYSON – California 10/35

ST. FRANCIS – Sonoma County 11/39

WENTE *RIVA RANCH* – Monterey 12/43

LINCOURT “STEEL” – Sta. Rita Hills 40

NOVY *KEFFER RANCH VINEYARD* – Russian River 40

NEWTON “SKYSIDE” – North Coast 42

CHALK HILL – Sonoma Coast 45

CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 45

AU BON CLIMAT – Santa Barbara, California 48

GARY FARRELL – Russian River Valley 50

CHALONE *ESTATE* – Chalone AVA 55

ROMBAUER – Carneros 55

RAMEY – Russian River Valley 60

CAKEBREAD CELLARS – Napa Valley 70

CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 9/31

HONIG – Napa Valley 12/43

CRAGGY RANGE *TE MUNA ROAD* – New Zealand 13/47

CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40

CAKEBREAD CELLARS – Napa Valley 50

OTHER WHITES & ROSÉ

CHARLES & CHARLES – Columbia Valley 9/31

CH. ST. MICHELLE RIESLING – Columbia Valley 9/31

SAINT M RIESLING – Pfalz, Germany 10/35

CAPOSALDO PINOT GRIGIO – Veneto, Italy 9/31

SCHLOSS VOLLRADS RIESLING – Germany 40

CONUNDRUM WHITE TABLE WINE – California 40

JERMANN PINOT GRIGIO – Venezie Giulia, Italy 55

CLASSIC AMERICAN COCKTAILS

SIGNATURE MARTINI \$12

Tito’s Vodka : Rosemary : Blue Cheese Jalapeño Olive

BLUE RIDGE BRAMBLE \$10

Miller’s Gin : Chambord : Lemon

LEMON DROP MOJITO \$11

Wheatley Vodka : St~Germain : Mint : Pineapple

LADY DUCHESS \$10

Sparkling Wine : Crème de Cassis : Honey Syrup

HIGH NOON \$12

High West Double Rye Whiskey : Cocoa Rum : Brown Sugar

FIRE & ICE \$11

Maker’s Mark Whiskey : Toasted Almond : Hellfire

SOUTHERN PEACH \$10

Bulleit Rye Whiskey : Disaronno : Sweet Peach

CUCUMBER MULE \$11

Hendrick’s Gin : St~Germain : Fever Tree Ginger Beer

THE MATADOR \$10

El Mayor : Lime : Honey

TEQUILA MOCKINGBIRD \$11

Corzo Añejo : Pineapple Liquor : Açai Syrup

CLASSIC AMERICAN COCKTAILS

SIGNATURE MARTINI 12

Tito's Vodka : Blue Cheese Jalapeño Olive
Rosemary

BLUE RIDGE BRAMBLE 10

Miller's Gin : Chambord : Lemon

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

LADY DUCHESS 10

Sparkling Wine : Crème de Cassis
Honey Syrup

HIGH NOON 12

High West Double Rye Whiskey : Cocoa Rum
Brown Sugar

FIRE & ICE 11

Maker's Mark Whiskey : Toasted Almond
Hellfire Bitters

SOUTHERN PEACH 10

Bulleit Rye Whiskey : Disaronno : Sweet Peach

CUCUMBER MULE 11

Hendrick's Gin : St~Germain
Fever Tree Ginger Beer

THE MATADOR 10

El Mayor : Lime : Honey

TEQUILA MOCKINGBIRD 11

Corzo Añejo : Pineapple Liquor : Açai Syrup

COGNAC & BRANDY

CAMUS VSOP 11

GERMAIN-ROBIN "CRAFT-METHOD" 12

REMY MARTIN VSOP 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

STONEY RIVER COFFEE 10

Hubbard & Cravens Coffee : Frangelico
Bailey's : Kahlúa

LADY GODIVA 10

Hubbard & Cravens Coffee : Grand Marnier
Godiva Dark Liqueur

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 powdered sugar

CARROT CAKE 11

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

CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

PORTS

WARRE'S "WARRIOR" 9

SANDEMAN "FOUNDER'S RESERVE" 8

TAYLOR FLADGATE 10 YR. TAWNY 9

GRAHAMS 30 YR. TAWNY 26