

STARTERS

- DEVILED EGGS** Sugar-cured bacon and homemade pickle relish 10
- 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 11
- VINE-RIPENED TOMATO SALAD** Basil, herb vinaigrette, fresh mozzarella 10
- HOT CHICKEN BISCUITS** Our version of a Nashville favorite on homemade Southern biscuits 12

SOUPS & SIDE SALADS

- FRENCH ONION SOUP** 8
- NEW ENGLAND LOBSTER BISQUE** Sherry garnish. Cup 8 / Bowl 10
- HOUSE SALAD** Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 10
- DRESSINGS MADE IN-HOUSE: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette, Honey-Lime Vinaigrette*
- BABY KALE SALAD** Toasted almonds, dried cranberries, herb vinaigrette 10
- BLUE RIDGE SALAD** Artisan greens, bacon, Danish bleu cheese, egg, croutons finished with creamy bleu cheese 12
- THE WEDGE** Iceberg, bacon, tomatoes, bleu cheese 10
- CLASSIC CAESAR SALAD** Parmesan cheese and rustic croutons 10

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 19

SIDES ALL 7

- | | |
|---|--------------------------------------|
| AU GRATIN POTATOES | PARMESAN FRIES |
| BROCCOLI | ONE POUND BAKED POTATO |
| CARAMELIZED ONION WHIPPED POTATOES | SAUTEÉD ASPARAGUS |
| CREAMED SPINACH | SEASONAL VEGETABLE |
| MASHED SWEET POTATO CASSEROLE | SMOKED GOUDA MAC & CHEESE |

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.

⁺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.

FILETS, STEAKS & PRIME RIB

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.

COFFEE-CURED FILET MIGNON⁺ Cured in our signature blend 10 oz. **37**

STEAK & FRIES⁺ A Brasserie style New York Strip steak **26**

RIBEYE STEAK⁺ 14 oz. **35**

NEW YORK STRIP STEAK⁺ 16 oz. **36**

BONE-IN “COWBOY CUT” RIBEYE STEAK⁺ 22 oz. **45**

PRIME RIB OF BEEF⁺ Aged and slow roasted - Regular cut - 12 oz. **29** / Extra cut - 16 oz. **34**

CENTER CUT FILET MIGNON⁺ Petite cut **32** / Regular cut **36**

STONEY RIVER LEGENDARY FILET⁺ Our signature 12 oz. cut **40**

TRIO OF FILET MEDALLIONS⁺ Bleu Cheese Encrusted, Au Poivre and Béarnaise **35**

STEAK AU POIVRE⁺ Filet medallions finished in a peppercorn and brandy cream demi glace.

With garlic whipped potatoes and broccoli **34**

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 MKT.

JUMBO FRIED SHRIMP Ré-moulade, cocktail sauce, parmesan fries **28**

PAN-ROASTED COLD WATER SALMON⁺ From Norway. Garlic whipped potatoes and broccoli
Szechuan style or lemon buerre blanc **28**

“HONG KONG STYLE” SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and
toasted sesame seeds **36**

AHI TUNA⁺ Pan-seared with soy ginger sherry sauce and sautéed spinach **29**

PECAN TROUT Dijon mustard sauce, garlic whipped potatoes and broccoli **24**

SPECIALTIES

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

FRENCH DIP⁺ Thinly sliced on a toasted baguette with horseradish **19**

WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli **21**

STACKED CHEESEBURGER⁺ Two seared patties, pickles, onion and cheese **14**

STEAKHOUSE BURGER⁺ Gruyère, caramelized onions, Thousand Island dressing **16**

PRIME RIB SANDWICH⁺ Sliced to order, served au jus **18**

BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes
and broccoli **21**

BARBECUE DANISH BABY BACK RIBS BBQ sauce, parmesan fries, Southern slaw **26**

House, Caesar, Wedge or Baby Kale Salad to accompany your entrée \$6.50. Add Blue Ridge \$8.50.

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®.

