

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 9
- SPINACH DIP Reggiano cheese, warm 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
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 14
- 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 & 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 and Honey-Lime Vinaigrette.*
- THE WEDGE SALAD Iceberg, bacon, tomatoes, blue cheese 10
- BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 10
- CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 10
- BLUE RIDGE SALAD Artisan greens, bacon, Danish bleu cheese, egg, croutons. Finished with creamy bleu cheese 12

ENTRÉE SALADS

- THAI CHICKEN SALAD Roasted peanuts, crispy wontons, honey-lime vinaigrette, peanut sauce 14
- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory smoked bacon, buttermilk ranch 14
- AHI TUNA SALAD+ Seared rare, artisan greens, avocado, mango, Asian vinaigrette 19
- STEAK SALAD+ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 21

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 13
- STEAKHOUSE BURGER+ Gruyère, caramelized onions, Thousand Island dressing 15
- VEGGIE BURGER Served all the way with Monterey Jack 13
- CRISPY CHICKEN SANDWICH Gruyère, arugula, lettuce, tomato, lemon aioli 14
- PRIME RIB SANDWICH+ Sliced to order, served au jus 18
- FRENCH DIP+ Thinly sliced, toasted baguette with horseradish 19

STEAKS & PRIME RIB

Our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler.

- STEAK FRITES+ A Brasserie style New York Strip steak 25
- PRIME RIB OF BEEF+ Aged and slow roasted - 12 oz. 28 / Extra cut - 16 oz. 33
- COFFEE-CURED FILET MIGNON+ Cured in our signature blend - 10 oz. 35
- CENTER CUT FILET MIGNON+ Petite cut 30 / Regular cut 34
- STONEY RIVER LEGENDARY FILET+ Our signature 12 oz. cut 38
- TRIO OF FILET MEDALLIONS+ Bleu Cheese Encrusted, Au Poivre and Béarnaise 34
- NEW YORK STRIP STEAK+ Extra cut - 16 oz. 34
- RIBEYE STEAK+ 14 oz. 34
- STEAK AU POIVRE+ Filet medallions finished with a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 34
- BONE-IN "COWBOY CUT" RIBEYE STEAK+ 22 oz. 45

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, mashed potatoes, parmesan fries or our one pound baked potato.

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 17
- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 21
- BAY STREET CHICKEN FINGERS "Old Savannah" style, parmesan fries and Southern slaw 17
- BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce with garlic whipped potatoes and broccoli 19
- JUMBO FRIED SHRIMP Rémoûlade, cocktail sauce and parmesan fries 26
- PAN-ROASTED COLD WATER SALMON+ From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc 21
- PECAN TROUT Dijon mustard sauce, garlic whipped potatoes and broccoli 23
- AHI TUNA STEAK Seared rare and sliced, with soy ginger sherry sauce. With sautéed spinach 29
- DANISH BABY BACK RIBS BBQ sauce, parmesan fries, Southern slaw 25

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

SIDES ALL 6

- Au Gratin Potatoes ♦ Broccoli ♦ Caramelized Onion Whipped Potatoes ♦ Creamed Spinach ♦ Mashed Sweet Potato Casserole
One Pound Baked Potato ♦ Parmesan Fries ♦ Sauteéd Asparagus ♦ Seasonal Vegetable ♦ Smoked Gouda Mac & Cheese ♦ 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, 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.

