**STARTERS**

**DEVILED EGS** Sugar-cured bacon, homemade pickle relish  10  
**SPINACH DIP** Reggiano cheese, local tortilla chips  12  
**TUNA STACK**  Ahì, avocado, mango, Sriracha aioli and sesame wontons  15  
**WHISKEY SHRIMP ON COUNTRY TOAST** Dijon beurre blanc sauce  16  
**STEAK ROLLS** Chimichurri, spicy ranch  11  
**CALAMARI** Seasoned and deep fried. Served with marinara sauce  15  
**CRAB CAKE** Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce  15  
**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 gaminsh. 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

**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  15  
**AHİ 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** Made in-house, topped with Monterey Jack  12  
**CRISPY CHICKEN SANDWICH** Gruyère, arugula, tomato, lemon aioli  13  
**PRIME RIB SANDWICH** Sliced to order, served au jus  18  
**FRENCH DIP** Thinly sliced, toasted baguette with horseradish  19

**STEAKS & PRIME RIB**

We use 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  25  
**PRIME RIB OF BEEF** Aged and slow roasted - 12 oz. / Extra cut - 16 oz.  36  
**COFFEE-CURED FILET MIGNON** Cured in our signature blend - 10 oz.  38  
**CENTER CUT FILET MIGNON** Petite cut / Regular cut  33 / 37  
**STONEY RIVER LEGENDARY FILET** Our signature 12 oz. cut  41  
**TRIO OF FILET MEDALLIONS** Bleu Cheese Encrusted, Au Poivre and Béarnaise  36  
**NEW YORK STRIP STEAK** Extra cut - 16 oz.  36  
**RIBEYE STEAK** 14 oz.  36  
**BONE-IN “COWBOY CUT” RIBEYE STEAK** 22 oz.  45

**ACCOMPANIMENTS FOR FILETS AND STEAKS:**

Bleu Cheese Encrusted 3 / Chimichurri, Béarnaise®, Mushroom Madena 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. 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  18

**WILD MUSHROOM MEATLOAF** Madeira sauce, garlic whipped potatoes and broccoli  21  
**BAY STREET CHICKEN FINGERS** “Old Savannah” style with parmesan fries and cole slaw  17  
**BISTRO CHICKEN** Panko-crusted, parmesan cheese, lemon caper sauce with garlic whipped potatoes and broccoli  19  
**FISH TACOS** Daily fish selections, deep fried, avocado, spicy ranch dressing  16  
**JUMBO FRIED SHRIMP** Rémoulade, cocktail sauce and parmesan fries  28  
**PAN-ROASTED COLD WATER SALMON** From Norway. Garlic whipped potatoes and broccoli. Szechuan style or “naked”  28  

Lunch cut available until 4pm  21  
**PECAN TROUT** Dijon mustard sauce, garlic whipped potatoes and broccoli  23  
**AHİ TUNA STEAK** Pan-seared with soy ginger sauce and suateéd spinach  29  
**DANISH BABY BACK RIBS** Bbq sauce, parmesan fries and cole slaw  26

House, Caesar or Baby Kale Salad to accompany your filet, prime rib or entrée $6.50.

**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.