

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 8
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 10
CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 14

SOUPS & SALADS

- FRENCH ONION SOUP Caramelized onions, croutons, Gruyère cheese 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
VINE-RIPENED TOMATO SALAD Crispy onions, basil, herb vinaigrette, fresh mozzarella 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 French fries.

- STACKED CHEESEBURGER⁺ Two seared patties, pickles, onions and cheese 12
STEAKHOUSE BURGER⁺ Gruyère, caramelized onions, Thousand Island dressing 15
VEGGIE BURGER Healthy, served all the way with Monterey Jack 12
PANÉED CHICKEN SANDWICH Gruyère cheese, lettuce, tomato on a toasted baguette 14
PRIME RIB SANDWICH⁺ Sliced to order, served au jus 18
FRENCH DIP⁺ Thinly sliced, toasted baguette with horseradish 19

STEAKS & PRIME RIB

We use only USDA Top Choice or higher aged Midwestern beef 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. 28 / Extra cut - 16 oz. 33
COFFEE-CURED FILET MIGNON⁺ Cured in our signature blend - 10 oz. 35
CENTER CUT FILET MIGNON⁺ Petite cut - 7 oz. 30 / Regular cut - 10 oz. 34
STONEY RIVER LEGENDARY FILET⁺ Our signature 12 oz. cut 38
TRIO OF FILET MEDALLIONS⁺ Bleu Cheese Encrusted, Horseradish Encrusted and Béarnaise 34
NEW YORK STRIP STEAK⁺ Extra cut - 16 oz. 33
RIBEYE STEAK⁺ 14 oz. 33
STEAK AU POIVRE⁺ Filet medallions finished with a peppercorn and brandy cream demi glace. With garlic mashed potatoes and hericot verts 34
BONE-IN "COWBOY CUT" RIBEYE STEAK⁺ 22 oz. 45

ACCOMPANIMENTS FOR FILETS AND STEAKS:

- Bleu Cheese or Horseradish Encrusted 3 / Chimichurri, Béarnaise⁺, Mushroom Maderia 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, French 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, French fries 17
WILD MUSHROOM MEATLOAF Madeira sauce, garlic mashed potatoes and haricot verts 21
BAY STREET CHICKEN FINGERS "Old Savannah" style, French fries and Southern slaw 17
BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce with haricot verts 18
JUMBO FRIED SHRIMP Rémoûlade, cocktail sauce, French fries and sautéed spinach 26
GRILLED COLD WATER SALMON⁺ From Norway. Jasmine rice and sautéed spinach. Szechaun style or "naked" 21
PECAN TROUT Dijon mustard sauce, jasmine rice and broccoli 23
AHI TUNA STEAK Seared rare and sliced, with soy ginger sherry sauce. With jasmine rice and sautéed spinach 29
DANISH BABY BACK RIBS BBQ sauce, French 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.

DESSERTS

- CRÈME BRÛLÉE Rich, creamy vanilla bean custard, with a caramelized sugar crust & berries 8
CARROT CAKE Triple-layered, vanilla bean cream cheese icing, chopped pecans and caramel. Serves two 10
KEY LIME PIE In a graham cracker crust. Served with fresh whipped cream 8
CHOCOLATE FUDGE CAKE With fudge and vanilla ice cream 8

SIDES All 6

- Asparagus ♦ Au Gratin Potatoes ♦ Broccoli ♦ Burgundy Button Mushrooms ♦ Caramelized Onion Mashed Potatoes
Creamed Spinach ♦ French Fries ♦ Haricot Verts ♦ Mac & Cheese ♦ Mashed Sweet Potato Casserole ♦ One Pound Baked Potato
Roasted Brussels Sprouts ♦ 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.

