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.

- Items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DRESSINGS MADE IN-HOUSE Bleu Cheese, Honey Mustard, Béarnaise, Rémoulade, cocktail sauce, and parmesan fries

BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette

VINE-RIPENED TOMATO SALAD Basil, herb vinaigrette, fresh mozzarella

THE WEDGE Iceberg, bacon, tomatoes, bleu cheese

CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons

STEAK’S & PRIME RIB

COFFEE-CURED FILET MIGNON Cured in our special blend of coffee, brown sugar and molasses - 10 oz.

CENTER CUT FILET MIGNON Petite cut / Regular cut

STONEY RIVER LEGENDARY FILET Our signature 12 oz. cut

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

STEAK FRITES A Brasserie-style New York Strip steak

NEW YORK STRIP STEAK Extra cut - 16 oz.

RIBEYE STEAK A tender well-marbled cut of aged beef - 14 oz.

BONE-IN “COWBOY CUT” RIBEYE STEAK Well-seasoned, aged beef - 22 oz.

PRIME RIB OF BEEF Aged and slow roasted - Queen cut / King cut

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted 3 / Chimichuri, Béarnaise, Mushroom Madeira, or Au Poivre sauce 3 / Oscar style: Lump crab, asparagus with Béarnaise sauce

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 Selections change daily MKT.

JUMBO FRIED SHRIMP Rémoulade, cocktail sauce, and parmesan fries

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

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

AHĺ TUNA Pan-seared with soy ginger sherry sauce and sautéed spinach

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

CRAB CAKES Pan-seared, fresh mango, jalepeño, Dijon mustard sauce, parmesan fries

SPECIALTIES

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

FRENCH DIP Thinly sliced, toasted baguette with horseradish

STACKED CHEESEBURGER Two seared patties, pickles, onion and cheese

VEGGIE BURGER Made in-house, topped with Monterey Jack

STEAKHOUSE BURGER Gruyère, caramelized onions, Thousand Island dressing

PRIME RIB SANDWICH Sliced to order, served au jus

WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli

CRISPY CHICKEN SANDWICH Gruyère cheese, arugula, tomato, lemon aioli

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

BAY STREET CHICKEN FINGERS “Old Savannah” style, with parmesan fries

DOUBLE-BONE PORK CHOP Heritage Berkshire Farm, bourbon cherry sauce, with garlic whipped potatoes and seasonal vegetable

House, Caesar or Wedge Salad to accompany your entrée

SIDES ALL 7

AU GRATIN POTATOES • BROCCOLI • CARAMELIZED ONION WHIPPED POTATOES • CREAMED SPINACH • GARLIC WHIPPED POTATOES • ONE POUND BAKED POTATO • PARMESAN FRIES • SAUTEED ASPARAGUS • SEASONAL VEGETABLE • SMOKED GOUDA MAC & CHEESE • WILD MUSHROOMS

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