## LUNCH

### STARTERS
- **Deviled Eggs**
  - Sugar-cured bacon, homemade pickle relish  
  - $9
- **Spinach Dip**
  - Reggiano cheese, warm tortilla chips  
  - $11
- **Tuna Stack**
  - Ahi, avocado, mango, Sriracha aioli, and sesame wontons  
  - $14
- **Steak Rolls**
  - Chimichurri sauce, spicy ranch  
  - $10
- **Whiskey Shrimp on Country Toast**
  - Dijon beurre blanc sauce  
  - $15
- **Hot Chicken Biscuits**
  - Our version of a Nashville favorite on homemade Southern biscuits  
  - $12

### SOUP & SALADS
- **French Onion Soup**
  - Sherry garnish.  Cup  
  - $8
- **New England Lobster Bisque**
  - Sherry garnish.  Cup / Bowl  
  - $10
- **Stoney River House or Classic Caesar with Lobster Bisque**
  - $12
- **House Salad**
  - Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar  
  - $9
- **Dressings Made In-House**:
  - Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette and Honey Lime Vinaigrette.
- **The Wedge**
  - Iceberg, bacon, tomatoes, bleu cheese  
  - $9
- **Baby Kale Salad**
  - Toasted almonds, dried cranberries, herb vinaigrette  
  - $9
- **Classic Caesar Salad**
  - Parmesan cheese and rustic croutons  
  - $9
- **Vine-Ripened Tomato Salad**
  - Basil, herb vinaigrette, fresh mozzarella  
  - $10

### ENTRÉE SALADS
- **Thai Chicken Salad**
  - Roasted peanuts, crispy wontons, honey lime vinaigrette, peanut sauce  
  - $13
- **Cumberland Salad**
  - Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch  
  - $13
- **Asian 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  
  - $18

### BURGERS & SANDWICHES
- **Stacked Cheeseburger**
  - Two seared patties, pickles, onion and cheese  
  - $12
- **Steakhouse Burger**
  - Gruyère, caramelized onions, Thousand Island dressing  
  - $13
- **Veggie Burger**
  - Made in-house, topped with Monterey Jack  
  - $12
- **Crispy Chicken Sandwich**
  - Gruyère, arugula, tomato, lemon aioli  
  - $13
- **Frisco Tacos**
  - Daily fish selections, deep fried, avocado, spicy ranch dressing  
  - $14
- **French Dip**
  - Thinly sliced, toasted baguette with horseradish  
  - $16

### STEAKS & PRIME RIB
- **Stacked Cheeseburger**
  - Two seared patties, pickles, onion and cheese  
  - $12
- **Steak Frites**
  - A Brasserie style New York Strip steak  
  - $23
- **Prime Rib of Beef**
  - Aged and slow roasted - 10 oz.  
  - $22
- **Coffee-Cured Filet Mignon**
  - Cured in our special blend - 10 oz.  
  - $34
- **Center Cut Filet Mignon**
  - Petite cut  
  - $31 / Regular cut  
  - $35

### SIDES
- **Broccoli, Garlic Whipped Potatoes, Parmesan Fries or One Pound Baked Potato.**
- **Smoked Gouda Mac & Cheese, Seasonal Vegetables, Sauteed Asparagus.**

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