STARTERS

DEVILED EGGS  Sugar-cured bacon, homemade pickle relish  10
CRAB CAKE  Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce  16
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
HOT CHICKEN BISCUITS  Our version of a Nashville favorite on homemade Southern biscuits  12

SOUPS & SALADS

FRENCH ONION SOUP  Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock  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
BABY KALE SALAD  Toasted almonds, dried cranberries, herb vinaigrette  10
BLUE RIDGE SALAD  Mixed greens, bacon, Danish bleu cheese, egg, croutons with creamy bleu cheese dressing  12
VINE-RIPENED TOMATO SALAD  Basil, herb vinaigrette, fresh mozzarella  10
THE WEDGE  Iceberg, bacon, tomatoes, bleu cheese  10
CLASSIC CAESAR SALAD  Parmesan cheese and rustic croutons  10

ENTRÉE SALADS

CUMBERLAND SALAD  Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory smoked bacon, buttermilk ranch  15
STEAK SALAD*  Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette  21
AHÍ TUNA SALAD  Seared rare, artisan greens, avocado, mango, Asian vinaigrette  19

SIDES  ALL 7

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

*These items may be cooked to order. Consuming raw or undercooked meat, 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.
FILETS, STEAKS & PRIME RIB
We use only Certified Angus Beef® Brand for our steaks and prime rib. All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler. We do not recommend, and will respectfully not guarantee any meat ordered “medium well” or above.

STEAK AU POIVRE™ Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 33

RIBEYE STEAK™ 14 oz. 36

NEW YORK STRIP STEAK™ 16 oz. 36

BONE-IN “COWBOY CUT” RIBEYE STEAK™ 22 oz. 45

PRIME RIB OF BEEF™ Aged and slow roasted - Regular cut 12 oz. 31 / Extra cut 16 oz. 36

CENTER CUT FILET MIGNON™ Petite cut 33 / Regular cut 37

STONEY RIVER LEGENDARY FILET™ Our signature 12 oz. cut 41

TRIO OF FILET MEDALLIONS™ Bleu Cheese Encrusted, Au Poivre and Béarnaise 36

ACCOMPANIMENTS FOR FILETS AND STEAKS:
- Bleu Cheese Encrusted 3
- Chimichurri, Mushroom Madeira, Béarnaise 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.

SEAFOOD

FEATURED FISH Selections change daily MKT.

JUMBO FRIED SHRIMP Rémoulade, cocktail sauce and parmesan fries 27

PAN-ROASTED COLD WATER SALMON™ From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc 28

“HONG KONG STYLE” SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 36

AHI TUNA™ Pan-seared with soy ginger sherry sauce and sautéed spinach 29

PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 24

SPECIALTIES

FAMOUS STEAK & BISCUITS™ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 18

FRENCH DIP™ Thinly sliced on a toasted baguette with horseradish 19

PRIME RIB SANDWICH™ Sliced to order, served au jus 18

STACKED CHEESEBURGER™ Two seared patties, pickles, onion and cheese 14

STEAKHOUSE BURGER™ Gruyère, caramelized onions, Thousand Island dressing 15

WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 21

BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 21

CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 14

DOUBLE-BONE PORK CHOP Heritage Berkshire Farm, bourbon cherry sauce, with garlic whipped potatoes and seasonal vegetable 28

House, Caesar, Baby Kale or Wedge Salad to accompany your entrée $6.50. Add Blue Ridge Salad $8.50.