STARTERS
DEVILED EGGS  Sugar-cured bacon and homemade pickle relish  10
CRAB CAKE  Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce  16
SPINACH DIP  Reggiano cheese, local tortilla chips  12
TUNA STACK*  Ahi, avocado, mango, Sriracha aïoli, 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 & SIDE SALADS
FRENCH ONION SOUP  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, Honey-Lime Vinaigrette
BABY KALE SALAD  Toasted almonds, dried cranberries, herb vinaigrette  10
BLUE RIDGE SALAD  Artisan greens, bacon, Danish bleu cheese, egg, croutons finished with creamy bleu cheese  12
THE WEDGE  Iceberg, bacon, tomatoes, bleu cheese  10
VINE-RIPENED TOMATO SALAD  Basil, herb vinaigrette, fresh mozzarella  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
AHI TUNA SALAD*  Seared rare, artisan greens, avocado, mango, Asian vinaigrette  19

SIDES  ALL 7
AU GRATIN POTATOES      PARMESAN FRIES
BROCCOLI      ONE POUND BAKED POTATO
CARAMELIZED ONION WHIPPED POTATOES      SAUTEÉD ASPARAGUS
CREAMED SPINACH      SEASONAL VEGETABLE
MASHED SWEET POTATO CASSEROLE      SMOKED GOUDA MAC & CHEESE

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.

*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.
FILETS, STEAKS & PRIME RIB
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.

COFFEE-CURED FILET MIGNON® Cured in our signature blend 10 oz. 38
STEAK & FRIES® A Brasserie style New York Strip steak 26
RIBEYE STEAK® 14 oz. 36
NEW YORK STRIP STEAK® 16 oz. 45
BONE-IN “COWBOY CUT” RIBEYE STEAK® 22 oz. 30 / Extra cut - 16 oz. 35
PRIME RIB OF BEEF® Aged and slow roasted - Regular cut - 12 oz. 28 / Extra cut - 16 oz. 35
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, A Poivre and Béarnaise 36
STEAK AU POIVRE® Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 35

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 MKT.

JUMBO FRIED SHRIMP Rémoulade, cocktail sauce, parmesan fries 28
PAN-ROASTED COLD WATER SALMON® From Norway. Garlic whipped potatoes and broccoli Szechuan style or lemon buerre blanc 30
“HONG KONG STYLE” SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 36

AHİ TUNA® Pan-seared with soy ginger sherry sauce and sautéed spinach 29
PECAN TROUT Dijon mustard sauce, garlic whipped potatoes and broccoli 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
WILD MUSHROOM MEATLOAF® Madeira sauce, garlic whipped potatoes and broccoli 21
STACKED CHEESEBURGER® Two seared patties, pickles, onion and cheese 14
STEAKHOUSE BURGER® Gruyère, caramelized onions, Thousand Island dressing 16
PRIME RIB SANDWICH® Sliced to order, served au jus 18

BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes and broccoli 21
BARBECUE DANISH BABY BACK RIBS BBQ sauce, parmesan fries, Southern slaw 26

House, Caesar, Wedge or Baby Kale Salad to accompany your entrée $6.50. Add Blue Ridge $8.50.
Our beef entrees feature U.S.D.A. top choice (or higher) aged beef except for our Bone-in Ribeye, which features Black River Angus Beef®.

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