STARTERS
DEVILED EGGS Sugar-cured bacon, homemade pickle relish 9
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 11
CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 14
VINE-RIPENED TOMATO SALAD Basil, herb vinaigrette, fresh mozzarella 10
HOT CHICKEN BISCUITS Our version of a Nashville favorite on homemade Southern biscuits 12

SOUPS & 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 and Honey-Lime Vinaigrette.
THE WEDGE SALAD Iceberg, bacon, tomatoes, blue cheese 10
BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 10
CLASSIC CESAR SALAD Parmesan cheese and rustic croutons 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 parmesan fries.
STACKED CHEESEBURGER* Two seared patties, pickles, onions and cheese 13
STEAKHOUSE BURGER* Gruyère, caramelized onions, Thousand Island dressing 15
VEGGIE BURGER Served all the way with Monterey Jack 13
CRISPY CHICKEN SANDWICH Gruyère, arugula, lettuce, tomato, lemon aioli 14
PRIME RIB SANDWICH* Sliced to order, served au jus 18
FRENCH DIP* Thinly sliced, toasted baguette with horseradish 19

STEAKS & PRIME RIB
Our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler.
STEAK FRITES* 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 30 / Regular cut 34
STONEY RIVER LEGENDARY FILET* Our signature 12 oz. cut 38
TRIO OF FILET MEDALLIONS Bleu Cheese Encrusted, Au Poivre and Béarnaise 34
NEW YORK STRIP STEAK* Extra cut - 16 oz. 34
RIBEYE STEAK* 14 oz. 34
STEAK AU POIVRE* Filet medallions finished with a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 34
BONE-IN “COWBOY CUT” RIBEYE STEAK 22 oz. 45
ACCOMPANIMENTS FOR STEAKS AND STEAKS:
Bleu Cheese Encrusted 3 / Chimichurri, Béarnaise*, Mushroom Madeira 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, parmesan 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, parmesan fries 17
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 21
BAY STREET CHICKEN FINGERS “Old Savannah” style, parmesan fries and Southern slaw 17
BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce with garlic whipped potatoes and broccoli 19
JUMBO FRIED SHRIMP Remoulade, cocktail sauce and parmesan fries 26
PAN-ROASTED COLD WATER SALMON* From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc 21
PECAN TROUT Dijon mustard sauce, garlic whipped potatoes and broccoli 23
AHI TUNA STEAK Seared rare and sliced, with soy ginger sherry sauce. With sautéed spinach 29
DANISH BABY BACK RIBS BBQ sauce, parmesan fries, Southern slaw 25
House, Caesar or Baby Kale Salad to accompany your filet, prime rib or entree $6.50. Add Blue Ridge $8.50.

SIDES ALL 6
Au Gratin Potatoes • Broccoli • Caramelized Onion Whipped Potatoes • Creamed Spinach • Mashed Sweet Potato Casserole
One Pound Baked Potato • Parmesan Fries • Sautéed Asparagus • Seasonal Vegetable • Smoked Gouda Mac & Cheese • Southern Slaw

*These items may be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion.