STARTERS

DEVILED EGGS  Sugar-cured bacon, 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 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  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
VINE-RIPEPED 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  14
THAI CHICKEN SALAD  Roasted peanuts, crispy wontons, honey lime vinaigrette, peanut sauce  14
STEAK SALAD  Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette  19
AHİ TUNA SALAD  Seared rare, artisan greens, avocado, mango, Asian vinaigrette  19

SIDES  ALL 7

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

*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. 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 FRITES* A Brasserie-style New York Strip steak 26
RIBEYE STEAK* 14 oz. 36
NEW YORK STRIP STEAK* 16 oz. 35
BONE-IN “COWBOY CUT” RIBEYE STEAK* 22 oz. 45
PRIME RIB OF BEEF* Aged and slow roasted - Regular cut 12 oz. 29 / Extra cut 16 oz. 33
CENTER CUT FILET MIGNON* Petite cut 33 / Regular cut 38
STONEY RIVER LEGENDARY FILET* Our signature 12 oz. cut 42
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 28
PAN-ROASTED COLD WATER SALMON* From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc 27
“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 21

SPECIALTIES
FAMOUS STEAK & BISCUITS* Our signature specialty. Seared filet on homemade biscuits, parmesan fries 17
FRENCH DIP* Thinly sliced on a toasted baguette with horseradish 17
PRIME RIB SANDWICH* Sliced to order, served au jus 16
STACKED CHEESEBURGER* Two seared patties, pickles, onion and cheese 14
STEAKHOUSE BURGER* Gruyère, caramelized onions, Thousand Island dressing 14
VEGGIE BURGER* Made in-house, topped with Monterey Jack 13
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 19
BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 19
RIO PASTA Southwestern spices, peppers and chicken 16

House, Caesar, Baby Kale or Wedge Salad to accompany your entrée $6.00