**STARTERS**

DEVILED EGGS  Sugar-cured bacon, homemade pickle relish  9
SAN FRANCISCO SPINACH DIP  Reggiano cheese, local tortilla chips  11
TUNA STACK  Ahi, avocado, mango, Sriracha aioli, and sesame wontons  14
WHISKEY SHRIMP ON COUNTRY TOAST  Dijon beurre blanc sauce  14
STEAK ROLLS*  Chimichurri, spicy ranch  11

**SOUPS & SALADS**

FRENCH ONION SOUP  8
STONEY RIVER HOUSE, CLASSIC CAESAR OR KALE SALAD WITH LOBSTER BISQUE  12
NEW ENGLAND LOBSTER BISQUE  Sherry garnish. Cup 8 / Bowl 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  18

**BURGERS & SANDWICHES**

We grind fresh chuck daily for our hand-pattied burgers. All burgers and sandwiches are served with Parmesan Fries.

STACKED CHEESEBURGER*  Two seared patties, pickles, onion and cheese  13

**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.

STEAK FRITES*  A Brasserie style New York Strip steak  23
PRIME RIB OF BEEF*  Aged and slow roasted - 10 oz.  23

**SPECIALTIES**

FAMOUS STEAK & BISCUITS*  Our signature specialty. Seared filet on homemade biscuits, parmesan fries  16
WILD MUSHROOM MEATLOAF  Madeira sauce, garlic whipped potatoes and broccoli  17

**SIDES**

BROCCOLI, CARAMELIZED ONION WHIPPED POTATOES • GARLIC WHIPPED POTATOES • ONE POUND BAKED POTATO
PARMESAN FRIES • SAUTEED 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 food-borne illness, especially if you have certain medical conditions. Please notify your server of any food allergies.