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 aïoli, and sesame wontons  15
JUMBO SHRIMP COCKTAIL  Classic recipe. Served on crushed ice with our spicy cocktail sauce  16
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-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  15
STEAK SALAD*  Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette  21
ACHI 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  SAUTÉED ASPARAGUS
CREAMED SPINACH  SEASONAL VEGETABLE
GARLIC WHIPPED POTATOES  SMOKED GOUDA MAC & CHEESE
MASHED SWEET POTATO CASSEROLE  WILD MUSHROOMS

* 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 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 28

“All 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 $6.00