

**COCKTAILS & CARAFES**

- BLOODY MARY** 5  
Bold spices, Vodka, rosemary
- WHITE SANGRIA** 5  
Sauvignon Blanc, St-Germain, Tuaca
- RED SANGRIA** 5  
Pinot Noir, Brandy, fruit juices
- BREAKFAST MARTINI** 5  
Vodka, orange marmalade, fresh citrus
- MIMOSA** 5  
Fresh squeezed orange juice, Prosecco
- BELLINI** 5  
Fresh peach, Prosecco
- CARAFES TO SHARE** 15  
**MIMOSA or BELLINI**

**STARTERS & SOUPS**

- STEAK ROLLS\*** 10  
With Chimichurri sauce and spicy ranch dressing
- SAN FRANCISCO SPINACH DIP** 11  
Creamed spinach and water chestnuts with warm tortilla chips
- DEVILED EGGS** 8  
Candied bacon and homemade sweet pickle relish
- WHISKEY SHRIMP ON COUNTRY TOAST** 13  
Jumbo shrimp sauté-flamed with whiskey and finished with mustard cream sauce
- NEW ENGLAND LOBSTER BISQUE** 8 / 10  
Sherry garnish. Cup / Bowl
- CHICKEN PASTA SOUP** 6

**SALADS**

- CLASSIC CAESAR, BABY KALE OR HOUSE SALAD** 9  
Add chicken \$6, Add salmon \$10
- CUMBERLAND SALAD** 14  
Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, croutons with buttermilk ranch
- ASIAN AHI TUNA SALAD** 19  
Seared rare, with field greens, avocado and mango tossed in an Asian herb vinaigrette

- VINE-RIPENED TOMATO AND MOZZARELLA SALAD** 10  
Crispy onions, fresh basil and herb vinaigrette
- STEAK SALAD\*** 19  
Seared and sliced tenderloin with Dijon vinaigrette tossed artisan greens, avocado, bleu cheese, Roma tomatoes and candied bacon. With buttermilk ranch
- THAI GRILLED CHICKEN SALAD** 14  
Mixed greens in a honey lime vinaigrette, topped with peanuts and a Thai peanut sauce

**BRUNCH**

- FRENCH TOAST ANNA** 13  
Powdered sugar, Vermont maple syrup and thick-cut, applewood smoked bacon
- FAMOUS STEAK & BISCUITS\*** 16  
Our signature specialty. Seared tenderloin on homemade biscuits. Served with french fries
- EGGS BENEDICT\*** 12  
**SALMON BENEDICT\*** 14  
**STEAK BENEDICT\*** 15  
**AVOCADO AND TOMATO BENEDICT\*** 12  
English muffins, poached eggs and Hollandaise sauce. Served with potato wedges
- CLASSIC OMELETTE** 12  
Ham and Gruyère cheese, served with a small kale salad

- BLUE RIDGE QUICHE** 13  
A savory custard of applewood smoked bacon, Gouda cheese and spinach. Served with a small kale salad
- WAFFLES WITH BLACK CHERRY SAUCE** 14  
Whipped cream, powdered sugar, Vermont maple syrup and thick-cut, applewood smoked bacon
- CROQUE MADAME** 13  
Classic grilled Gruyère cheese and smoked ham sandwich topped with a sunny side up egg. With french fries and a small kale salad
- STEAK AND EGGS\*** 19  
Grilled ribeye, with poached eggs and Hollandaise sauce. Served with roasted tomato and potato wedges

**ENTRÉES**

- PANÉED CHICKEN SANDWICH** 14  
Gruyère cheese, lettuce, tomato and on a toasted baguette. Served with french fries
- STEAK BURGER\*** 14  
Pan-seared, in-house ground steak, Gruyère, caramelized onions, Thousand Island dressing and french fries
- STACKED CHEESEBURGER\*** 12  
Twin patties, seasoned and seared, with pickles, onions and cheese. Served with french fries
- VEGGIE BURGER** 12  
Made in-house, topped with Monterey Jack
- FISH TACOS** 15  
Daily fish selections, deep fried, avocado, spicy ranch dressing
- FRENCH DIP\*** 18  
Roasted prime rib, thinly sliced, piled high on a baguette with french fries
- WILD MUSHROOM MEATLOAF** 19  
Wild mushroom Madeira sauce, garlic mashed potatoes and haricot verts

- COFFEE-CURED FILET MIGNON\*** 34  
Center cut - 10 oz.
- FILETS\*** 30 / 34  
Petite cut - 7 oz. / Regular cut - 10 oz.
- PRIME RIB OF BEEF\*** 22  
Aged and slow roasted - 10 oz.
- STEAK & FRIES\*** 22  
A Brasserie style New York Strip steak with garlic and French fries
- GRILLED NORWEGIAN SALMON\*** 21  
Szechuan style or “naked,” served with jasmine rice and sautéed spinach
- BISTRO CHICKEN** 18  
Panko-crust, parmesan cheese and lemon caper sauce. Served with haricot verts
- BAY STREET CHICKEN FINGERS** 17  
“Old Savannah” style with French fries and Southern slaw

**SIDES ALL 6**

Broccoli - French Fries - One Pound Baked Potato - Garlic Mashed Potatoes - Haricot Verts  
Creamed Spinach - Mac & Cheese - Asparagus - Roasted Brussels Sprouts

*\*These items may be cooked to order. Consuming undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*