### STARTERS
- **DEVILED EGGS**  Sugar-cured bacon, homemade pickle relish  10
- **CRAB CAKE**  Pan-seared, fresh mango-jalapeño and Dijon mustard sauce  15
- **SPINACH DIP**  Reggiano cheese, warm tortilla chips  12
- **TUNA STACK** ® Ahi, avocado, mango, Sriracha aioli and sesame wontons  15
- **CALAMARI**  Seasoned and deep fried. Served with marinara sauce  14
- **WHISKEY SHRIMP ON COUNTRY TOAST**  Dijon beurre blanc sauce  16
- **STEAK ROLLS**  Chimichurri, spicy ranch  11
- **VINE-RIPENED TOMATO SALAD**  Basil, herb vinaigrette, fresh mozzarella  10
- **HOT CHICKEN BISCUITS**  Our version of a Nashville favorite on Southern biscuits  12

### SOUP & ENTRÉE 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.

- **BABY KALE SALAD**  Toasted almonds, dried cranberries, herb vinaigrette  10
- **THE WEDGE**  Iceberg, bacon, tomatoes, blue cheese  10
- **CLASSIC CAESAR SALAD**  Parmesan cheese and rustic croutons  10

### ENTRÉE SALADS
- **THAI GRILLED CHICKEN SALAD**  Mixed greens tossed in a honey lime vinaigrette and topped with peanuts and a Thai peanut sauce  14
- **CUMBERLAND SALAD**  Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch  14
- **STEAK SALAD** ® Seared filet, avocado, bleu cheese, vine-ripened tomatoes, Dijon vinaigrette  19
- **ASIAN AHI TUNA SALAD** ® Seared rare, artisan greens, avocado, mango, Asian herb vinaigrette  19

### BURGERS & SANDWICHES
We grind fresh daily for our hand-pattied burgers. All burgers and sandwiches are served with parmesan fries.

- **FRENCH DIP** ® Thinly sliced, toasted baguette with horseradish  18
- **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  12
- **PRIME RIB SANDWICH** ® Sliced to order, served au jus  17
- **CRISPY CHICKEN SANDWICH**  Gruyère, arugula, lettuce, tomato, lemon aioli  14

### FILETS, STEAK & PRIME RIB
We use only Certified Angus Beef® brand for our steaks and prime rib. Our steaks are seasoned with our special seasoning blend, grilled on a high-temperature broiler and finished with Maitre d’ butter.

- **COFFEE-CURED FILET MIGNON** ® Cured in our special blend of coffee, brown sugar and molasses - 10 oz.  38
- **CENTER CUT FILET MIGNON** ® Petite cut  33 / Regular cut  37
- **STONEY RIVER LEGENDARY FILET** ® Our signature 12 oz. cut  41
- **TRIO OF FILET MEDALLIONS**  Bleu Cheese Encrusted, Au Poivre and Béarnaise  36
- **STEAK ‘N’ FRIES**  A Brasserie-style New York Strip steak with garlic and french fries  25
- **NEW YORK STRIP STEAK** ® Extra cut - 16 oz.  36
- **RIBEYE STEAK** ® A tender well-marbled cut of aged beef - 14 oz.  36
- **BONE-IN “COWBOY CUT” RIBEYE STEAK**  Well-season, aged beef - 22 oz.  45
- **PRIME RIB OF BEEF** ® Aged and slow roasted - Regular cut - 12 oz.  / Extra cut - 16 oz.  / 31
- **ACCOMPANIMENTS FOR FILETS AND STEAKS:***
  - Bleu Cheese Encrusted  /  Chimmichurri, Béarnaise® , Mushroom Madeira or Au Poivre sauce  /  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
- **TODAY’S FEATURED FISH**  Selections change daily  MKT.
- **JUMBO FRIED SHRIMP** ® Rémoulade, cocktail sauce and parmesan fries  27
- **PAN-ROASTED COLD WATER SALMON** ® From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc  /  “HONG KONG STYLE” ® SEABASS  Steam sea bass on a bed of sautéed spinach and sweet sesame soy sauce, with toasted sesame seeds, ginger and green onions  35
- **AHU TUNA** ® Seared rare and sliced, with soy ginger sherry sauce. With sautéed spinach  29
- **PECAN TROUT** ® Dijon mustard sauce, garlic whipped potatoes and broccoli  22

### 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  19
- **BISTRO CHICKEN** ® Panko-crusted, parmesan cheese and lemon caper sauce. Served with garlic whipped potatoes and broccoli  20
- **BAY STREET CHICKEN FINGERS** ® “Old Savannah” style. With parmesan fries and Southern slaw  18
- **BARBECUED BABY BACK RIBS** ® BBQ sauce, parmesan fries, Southern slaw  27

**House, Caesar or Wedge Salad to accompany your entrée  6**

### SIDES ALL 7
- **AU GRATIN POTATOES**  /  **BROCCOLI**  /  **CARMELIZED ONION MASHED POTATOES**  /  **CREAMED SPINACH**
- **GARLIC WHIPPED POTATOES**  /  **SMOKED GOUDA MAC & CHEESE**  /  **MASHED SWEET POTATO CASSEROLE**
- **ONE POUND BAKED POTATO**  /  **PARMESAN FRIES**  /  **SAUTÉED ASPARAGUS**  /  **SEASONAL VEGETABLE**  /  **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. 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.*