LUNCH

STARTERS
- Deviled Eggs  Sugar-cured bacon, homemade pickle relish  $9
- Spinach Dip  Reggiano cheese, local tortilla chips  $11
- Tuna Stack+  Ahi, avocado, mango, Sriracha aioli and sesame wontons  $14
- Steak Rolls  Chimichurri sauce, spicy ranch  $10
- Calamari  Seasoned and deep fried. Served with marinara sauce  $13
- Crab Cake  Pan-seared, fresh mango jalapeño, and Dijon mustard sauce  $14
- Viné-Ripepened Tomato Salad  Basil, herb vinaigrette, fresh mozzarella  $10
- Hot Chicken Biscuits  Our version of a Nashville favorite on Homemade Southern biscuits  $12

SOUPS & SALADS
- French Onion Soup  $8
- Stoney River House or Classic Caesar with Lobster Bisque  $12
- 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  $9
- Baby Kale Salad  Kale, toasted almonds and dried cranberries tossed in our herb vinaigrette  $9
- DRESSINGS MADE IN-HOUSE: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette and Honey-Lime Vinaigrette.
- Baby Kale Salad  Kale, toasted almonds and dried cranberries tossed in our herb vinaigrette  $9
- Classic Caesar Salad  With Parmesan cheese and rustic croutons  $9

ENTRÉE SALADS
- Thai Grilled Chicken Salad  Roasted peanuts, crispy wontons, honey-lime vinaigrette, peanut sauce  $14
- Cumberland Salad  Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch  $14
- Asian Ahi Tuna Salad+  Seared rare, artisan greens, avocado, mango, Asian vinaigrette  $19
- Steak Salad+  Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette  $19

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
- Steakhouse Burger+  Gruyère, caramelized onions, Thousand Island dressing  $14
- Veggie Burger  Served all the way with Monterey Jack  $12
- Crispy Chicken Sandwich  Gruyère, arugula, tomato, lemon aioli  $14
- Fish Tacos  Daily fish selections, deep fried, avocado, spicy ranch dressing  $15
- Prime Rib Sandwich+  Sliced to order, served au jus  $17
- French Dip+  Thinly sliced, toasted baguette with horseradish  $18

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 ‘N Fries+  A Brasserie style New York Strip steak  $22
- Prime Rib of Beef+  Aged and slow roasted - 10 oz.  $22
- Coffee-Cured Filet Mignon+  Cured in our special blend - 10 oz.  $34
- Center Cut Filet Mignon+  Petite cut  $30 / Regular cut  $34

All of our steaks, prime rib and files are served with your choice of Au Gratin Potatoes, Mashed Potatoes, Parmesan Fries or our One Pound Baked Potato. Other sides are available, please ask your server.

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
- Bay Street Chicken Fingers  “Old Savannah” style, with parmesan fries and Southern slaw  $17
- Bistro Chicken  Panko-crusted, parmesan cheese and lemon butter caper sauce with garlic whipped potatoes and broccoli  $19
- Jumbo Fried Shrimp  Rémoulade, cocktail sauce, and parmesan fries  $24
- Pan-Roasted Cold Water Salmon+  From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc  $21
- Pecan Trout  Dijon mustard sauce, garlic whipped potatoes and broccoli  $19
- Danish Baby Back Ribs  BBQ sauce, parmesan fries and Southern slaw  $24

House, Caesar or Baby Kale Salad to accompany your filet, prime rib or entrée  $6

SIDES ALL 6
- Broccoli
- Garlic Whipped Potatoes
- Parmesan Fries
- One Pound Baked Potato
- 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.

An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion.