STARTERS

DEVILED EGGS  Sugar-cured bacon, homemade pickle relish  10

SPINACH DIP  Reggiano cheese, warm tortilla chips  12

TUNA STACK  Ahi, avocado, mango, Sriracha aioli and sesame wontons  15

WHISKEY SHRIMP ON COUNTRY TOAST  Dijon beurre blanc sauce  16

STEAK ROLLS  Chimichurri, spicy ranch  11

CALAMARI  Seasoned and deep fried. Served with marinara sauce  15

CRAB CAKE  Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce  16

VINE-RIPENED 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

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.

THE WEDGE SALAD  Iceberg, bacon, tomatoes, blue cheese  10

BABY KALE SALAD  Toasted almonds, dried cranberries, herb vinaigrette  10

CLASSIC CAESAR SALAD  Parmesan cheese and rustic croutons  10

ENTRÉE SALADS

THAI 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  15

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  21

BURGERS & SANDWICHES

We grind fresh daily for our hand-sliced burgers. All burgers and sandwiches are served with parmesan fries.

STACKED CHEESEBURGER  Two seared patties, pickles, onions and cheese  13

STEAKHOUSE BURGER  Gruyère, caramelized onions, Thousand Island dressing  15

VEGGIE BURGER  Healthy, served all the way with Monterey Jack  12

CRISPY CHICKEN SANDWICH  Gruyère, arugula, tomato, lemon aioli  13

PRIME RIB SANDWICH  Sliced to order, served aux jus  18

FRENCH DIP  Thinly sliced, toasted baguette with horseradish  19

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  25

PRIME RIB OF BEEF  Aged and slow roasted - 12 oz.  31 / Extra cut - 16 oz.  36

COFFEE-CURED FILET MIGNON  Cured in our signature blend - 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

NEW YORK STRIP STEAK  Extra cut - 16 oz.  36

RIBEYE STEAK  14 oz.  36

STEAK AU POIVRE  Filet medallions finished in a peppercon and brandy cream demi glace. With garlic whipped potatoes and broccoli  33

BONE-IN “COWBOY CUT” RIBEYE STEAK  22 oz.  45

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted  3 / Chimichurri, Béarnaise*, Au Poivre or Mushroom Madeira 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, mashed potatoes, parmesan fries or our one pound baked potato. Other steaks are available, please ask your server. We do not recommend and will respectfully not guarantee any meat ordered ‘medium well’ or above.

SPECIALTIES

FAMOUS STEAK & BISCUITS  Our signature specialty. Seared filet on homemade biscuits, parmesan fries  18

WILD MUSHROOM MEATLOAF  Madeira sauce, garlic whipped potatoes and broccoli  21

BAY STREET CHICKEN FINGERS  “Old Savannah” style, parmesan fries and cole slaw  17

BISTRO CHICKEN  Panko-crusted, parmesan cheese, lemon caper sauce with garlic whipped potatoes and broccoli  19

FISH TACOS  Daily fish selections, deep fried, avocado, spicy ranch dressing  16

JUMBO FRIED SHRIMP  Rémoulade, cocktail sauce, parmesan fries  28

PAN-ROASTED COLD WATER SALMON  From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc  28

Lunch cut available until 4pm  21

PECAN TROUT  Dijon mustard sauce, garlic whipped potatoes and broccoli  23

AHI TUNA STEAK  Seared rare and sliced, with soy ginger sherry sauce. With sautéed spinach  29

DANISH BABY BACK RIBS  BBQ sauce, parmesan fries, cole slaw  26

HOUSE, Caesar or Baby Kale Salad to accompany your filet, prime rib or entree $6.50.

SIDES

All 7

Au Gratin Potatoes  Broccoli  Caramelized Onion Whipped Potatoes  Cole Slaw  Creamed Spinach  Garlic Whipped Potatoes

Mashed Sweet Potato Casserole  One Pound Baked Potato  Parmesan Fries  Sautéed Asparagus  Seasonal Vegetable

Smoked Gouda Mac & Cheese

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