STARTERS

DEVILED EGGS  Sugar-cured Nueske bacon, homemade pickle relish  9
CRAB CAKE  Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce  14
SPINACH DIP  Reggiano cheese, local tortilla chips  12
TUNA STACK*  Ahi, avocado, mango, Sriracha aioli, and sesame wontons  15
WHISKEY SHRIMP ON COUNTRY TOAST  Dijon beurre blanc sauce  15
STEAK ROLLS  Chimichurri, spicy ranch  11

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, Honey Lime Vinaigrette

BABY KALE SALAD  Toasted almonds, dried cranberries, herb vinaigrette  10
VINE-RIPEPED TOMATO SALAD  Basil, herb vinaigrette, fresh mozzarella  10
THE WEDGE  Iceberg, Nueske bacon, tomatoes, bleu cheese  10
CLASSIC CAESAR SALAD  Parmesan cheese and rustic croutons  10

ENTRÉE SALADS

THAI CHICKEN SALAD  Roasted peanuts, crispy wontons, honey lime vinaigrette, peanut sauce  13
CUMBERLAND SALAD  Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory smoked bacon, buttermilk ranch  13
STEAK SALAD*  Seared filet, avocado, bleu cheese, vine-ripened tomatoes, Nueske bacon, Dijon vinaigrette  19
AHI 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  SAUTEÉD ASPARAGUS
CREAMED SPINACH  SEASONAL VEGETABLE
GARLIC WHIPPED POTATOES  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.

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 Fillet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 33

STEAK FRITES® A Brasserie-style New York Strip steak 24

RIBEYE STEAK® 14 oz. 35

NEW YORK STRIP STEAK* 16 oz. 34

BONE-IN “COWBOY CUT” RIBEYE STEAK* 22 oz. 43

PRIME RIB OF BEEF* Aged and slow roasted - Regular cut 12 oz. 28 / Extra cut 16 oz. 32

CENTER CUT FILET MIGNON* Petite cut 32 / Regular cut 36

STONEY RIVER LEGENDARY FILET* Our signature 12 oz. cut 40

TRIO OF FILET MEDALLIONS* Bleu Cheese Encrusted, Au Poivre and Béarnaise 35

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 9

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, parmesan fries 26

PAN-ROASTED COLD WATER SALMON* From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc 26

“HONG KONG STYLE” SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 35

AHI TUNA™ Pan-seared with soy ginger sherry sauce and sautéed spinach 29

PECAN TROUT Dijon mustard sauce, garlic whipped potatoes, broccoli 21

PAN-SEARED SCALLOPS From Georges Bank. Lemon buerre blanc with vine-ripened tomatoes and sautéed spinach 32

SPECIALTIES
FAMOUS STEAK & BISCUITS™ Our signature specialty. Seared filet on homemade biscuits, parmesan fries 16

FRENCH DIP™ Thinly sliced, toasted baguette with horseradish 18

PRIME RIB SANDWICH™ Sliced to order, served au jus 17

STACKED CHEESEBURGER™ Two seared patties, pickles, onion and cheese 13

STEAKHOUSE BURGER™ Gruyère, caramelized onions, Thousand Island dressing 13

VEGGIE BURGER Served all the way, topped with Monterey Jack 12

WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 19

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

DOUBLE-BONE PORK CHOP Heritage Berkshire Farm, bourbon cherry sauce, with garlic whipped potatoes and broccoli 28

House, Caesar, Baby Kale or Wedge Salad to accompany your entrée $6.00