## STARTERS

- **DEVILED EGGS**  
  Sugar-cured bacon, homemade pickle relish  
  $10

- **CRAB CAKE**  
  Pan-seared, fresh mango-jalapeno, and Dijon mustard sauce  
  $16

- **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

- **HOT CHICKEN BISCUITS**  
  Our version of a Nashville favorite on homemade Southern biscuits  
  $12

- **CHEESE BOARD**  
  A rotating selection with house-pickled onions, accoutrements and Lavosh crackers  
  $14

## SOUPS & SALADS

- **FRENCH ONION SOUP**  
  Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock  
  $8

- **NEW ENGLAND LOBSTER Bisque**  
  Sherry garnish.  
  Cup $8  
  Bowl $10

- **HOUSE SALAD**  
  Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, ripe-pined tomatoes and cheddar  
  $10

  **DRESSINGS MADE IN-HOUSE:** Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette

- **BABY KALE SALAD**  
  Toasted almonds, dried cranberries, herb vinaigrette  
  $10

- **FAUCON SALAD**  
  Inspired by the famous Nashville restaurant. Mixed greens, bacon, Danish bleu cheese, egg, croutons with creamy bleu cheese dressing  
  $12

- **VINE-RIPEPED TOMATO SALAD**  
  Basil, herb vinaigrette, fresh mozzarella  
  $10

- **THE WEDGE**  
  Iceberg, bacon, tomatoes, bleu cheese  
  $10

- **CLASSIC CAESAR SALAD**  
  Parmesan cheese and rustic croutons  
  $10

## ENTÉE SALADS

- **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, bacon, Dijon vinaigrette  
  $21

- **AHI TUNA SALAD**  
  Seared rare, artisan greens, avocado, mango, Asian vinaigrette  
  $19

## SIDES

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<thead>
<tr>
<th>SIDE</th>
<th>PRICE</th>
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<tr>
<td>AU GRATIN POTATOES</td>
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<td>BROCCOLI</td>
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<td>CARAMELIZED ONION WHIPPED POTATOES</td>
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<td>CREAMED SPINACH</td>
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<td>GARLIC WHIPPED POTATOES</td>
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<td>PARMESAN FRIES</td>
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<td>ONE POUND BAKED POTATO</td>
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<td>SAUTÉED ASPARAGUS</td>
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<td>SEASONAL ROASTED VEGETABLE</td>
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<td>SMOKED GOUDA MAC &amp; CHEESE</td>
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<tr>
<td>WILD MUSHROOMS</td>
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*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 serve 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 in a 1,600° Montague broiler. We do not recommend, and will respectfully not guarantee any meat ordered “medium well” or above.

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

RIBEYE STEAK® 14 oz. 36

NEW YORK STRIP STEAK® 16 oz. 36

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

PRIME RIB OF BEEF® Aged and slow roasted - Regular cut 12 oz. 32 / Extra cut 16 oz. 36

CENTER CUT FILET MIGNON® Petite cut 33 / Regular cut 38

STONEY RIVER LEGENDARY FILET® Our signature 12 oz. cut 42

TRIO OF FILET MEDALLIONS® Bleu Cheese Encrusted, Au Poivre and Béarnaise 36

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 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
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 28

“HONG KONG STYLE” SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 36

AHI TUNA® Pan-seared with soy ginger sherry sauce and sautéed spinach 29
PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 23

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

FRENCH DIP® Thinly sliced on a toasted baguette with horseradish 19

PRIME RIB SANDWICH® Sliced to order, served au jus 18

STACKED CHEESEBURGER® Two seared patties, pickles, onion and cheese 14

STEAKHOUSE BURGER® Gruyère, caramelized onions, Thousand Island dressing 15

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

BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 21

CRISPY CHICKEN SANDWICH Gruyère, arugula, tomato, lemon aioli 14

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