

STARTERS

- DEVILED EGGS Sugar-cured bacon and homemade pickle relish 9
- CRAB CAKE Pan-seared, fresh mango-jalapeño, 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 10

SOUPS & SIDE 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, vine-ripened 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
- BLUE RIDGE SALAD Artisan greens, bacon, Danish bleu cheese, egg, croutons finished with creamy bleu cheese 12
- VINE-RIPENED TOMATO SALAD Crispy onions, basil, herb vinaigrette, fresh mozzarella 10
- THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 10
- CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 10
- DRESSINGS MADE IN-HOUSE - *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island and Fresh Herb Vinaigrette*

ENTRÉE 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 ALL 6

- | | |
|-----------------------------------|-------------------------------|
| ASPARAGUS | FRENCH FRIES |
| AU GRATIN POTATOES | HARICOT VERTS |
| BROCCOLI | MASHED SWEET POTATO CASSEROLE |
| BURGUNDY BUTTON MUSHROOMS | MAC & CHEESE |
| CARAMELIZED ONION MASHED POTATOES | ONE POUND BAKED POTATO |
| CREAMED SPINACH | ROASTED BRUSSELS SPROUTS |

DESSERTS

- CREME BRÛLÉE Rich, creamy vanilla bean custard, with a caramelized sugar crust & berries 8
- CARROT CAKE Triple-layered, vanilla bean cream cheese icing, chopped pecans and caramel. Serves two 10
- KEY LIME PIE In a graham cracker crust. Served with fresh whipped cream 8
- CHOCOLATE FUDGE CAKE With fudge and vanilla ice cream 8

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.

**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.*

FILETS, STEAKS & PRIME RIB

We use only USDA Top Choice or higher aged beef 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.

- COFFEE-CURED FILET MIGNON⁺** Cured in our signature blend 10 oz. **37**
- STEAK & FRIES⁺** A Brasserie style New York Strip steak **26**
- RIBEYE STEAK⁺** 14 oz. **34**
- 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. 29 / Extra cut - 16 oz. **34**
- CENTER CUT FILET MIGNON⁺** Petite cut - 7 oz. 31 / Regular cut - 10 oz. **35**
- STONEY RIVER LEGENDARY FILET⁺** Our signature 12 oz. cut **39**
- TRIO OF FILET MEDALLIONS⁺** Bleu Cheese Encrusted, Horseradish Encrusted and Béarnaise **35**
- STEAK AU POIVRE⁺** Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic mashed potatoes and haricot verts **34**

ACCOMPANIMENTS FOR FILETS AND STEAKS:

- Bleu Cheese or Horseradish 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, Mashed Potatoes, French Fries or our One Pound Baked Potato.

SEAFOOD

- FEATURED FISH** Sautéed spinach and jasmine rice **MKT.**
- JUMBO FRIED SHRIMP** Rémoûlade, cocktail sauce, sautéed spinach and French fries **28**
- GRILLED COLD WATER SALMON⁺** From Norway. Jasmine rice and sautéed spinach. Szuchuan style or "naked" **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, jasmine rice and broccoli **24**

SPECIALTIES

- FAMOUS STEAK & BISCUITS⁺** Our signature specialty. Seared filet on homemade biscuits, French fries **18**
- FRENCH DIP⁺** Thinly sliced on a toasted baguette with horseradish **19**
- WILD MUSHROOM MEATLOAF** Madeira sauce, garlic mashed potatoes and haricot verts **21**
- STACKED CHEESEBURGER⁺** Two seared patties, pickles, onion and cheese **14**
- STEAKHOUSE BURGER⁺** Gruyère, caramelized onions, Thousand Island dressing **16**
- PRIME RIB SANDWICH⁺** Sliced to order, served au jus **18**
- BISTRO CHICKEN** Panko-crust, parmesan cheese, lemon caper sauce and haricot verts **21**
- PANÉED CHICKEN SANDWICH⁺** Gruyère cheese, lettuce, tomato and on a toasted baguette. Served with french fries **14**
- BARBECUE DANISH BABY BACK RIBS** BBQ sauce, French fries, Southern slaw **25**

House, Caesar, Wedge or Baby Kale Salad to accompany your entrée \$6.50. Add Blue Ridge \$8.50. Our beef entrées feature U.S.D.A. top choice (or higher) aged beef except for our Bone-in Ribeye, which features Black River Angus Beef®.

