

STARTERS

- DEVILED EGGS** Sugar-cured bacon, homemade pickle relish 10
- 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 11
- HOT CHICKEN BISCUITS** Our version of a Nashville favorite on homemade Southern biscuits 12
- JUMBO SHRIMP COCKTAIL** Classic recipe. Served on crushed ice with our spicy cocktail sauce 16

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, 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

FAUCON SALAD Inspired by the famous Nashville restaurant. Mixed greens, bacon, Danish bleu cheese, egg, croutons with creamy bleu cheese dressing 10

VINE-RIPENED 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

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 7

AU GRATIN POTATOES

BROCCOLI

CARAMELIZED ONION WHIPPED POTATOES

CREAMED SPINACH

GARLIC WHIPPED POTATOES

PARMESAN FRIES

ONE POUND BAKED POTATO

SAUTÉED ASPARAGUS

SEASONAL VEGETABLE

SMOKED GOUDA MAC & CHEESE

WILD MUSHROOMS

⁺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⁺ Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli **32**

RIBEYE STEAK⁺ 14 oz. **35**

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. **31** / Extra cut 16 oz. **35**

CENTER CUT FILET MIGNON⁺ Petite cut **32** / Regular cut **37**

STONEY RIVER LEGENDARY FILET⁺ Our signature 12 oz. cut **41**

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

COFFEE-CURED FILET MIGNON⁺ Cured in our signature blend 10 oz. **38**

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 Rémoûlade, 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-crust, 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