

COCKTAILS & CARAFES

- BLOODY MARY** 5
Bold spices, Vodka, rosemary
- WHITE SANGRIA** 5
Sauvignon Blanc, St-Germain, Tuaca
- RED SANGRIA** 5
Pinot Noir, Brandy, fruit juices
- BREAKFAST MARTINI** 5
Vodka, orange marmalade, fresh citrus
- MIMOSA** 5
Fresh squeezed orange juice, Prosecco
- BELLINI** 5
Fresh peach, Prosecco
- CARAFES TO SHARE** 15
MIMOSA or BELLINI

STARTERS & SOUPS

- STEAK ROLLS*** 10
With Chimichurri sauce and spicy ranch dressing
- SAN FRANCISCO SPINACH DIP** 12
Creamed spinach and water chestnuts with warm tortilla chips
- DEVILED EGGS** 9
Candied bacon and homemade sweet pickle relish
- WHISKEY SHRIMP ON COUNTRY TOAST** 16
Jumbo shrimp sauté-flamed with whiskey and finished with mustard cream sauce
- NEW ENGLAND LOBSTER BISQUE** 8 / 10
Sherry garnish. Cup / Bowl

SALADS

- CLASSIC CAESAR, BABY KALE OR HOUSE SALAD** 9
Add chicken \$6, Add salmon \$10
- CUMBERLAND SALAD** 13
Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, croutons with buttermilk ranch

- VINE-RIPENED TOMATO AND MOZZARELLA SALAD** 10
Crispy onions, fresh basil and herb vinaigrette
- STEAK SALAD*** 19
Seared and sliced tenderloin with Dijon vinaigrette tossed artisan greens, avocado, bleu cheese, Roma tomatoes and candied bacon. With buttermilk ranch

BRUNCH

- FRENCH TOAST ANNA** 13
Powdered sugar, Vermont maple syrup and thick-cut, applewood smoked bacon
- FAMOUS STEAK & BISCUITS*** 18
Our signature specialty. Seared tenderloin on homemade biscuits. Served with french fries
- EGGS BENEDICT*** 12
- SALMON BENEDICT*** 14
- STEAK BENEDICT*** 15
- AVOCADO AND TOMATO BENEDICT*** 12
English muffins, poached eggs and Hollandaise sauce. Served with potato wedges
- CLASSIC OMELETTE** 12
Ham and Gruyère cheese, served with a small kale salad

- BLUE RIDGE QUICHE** 13
A savory custard of applewood smoked bacon, Gouda cheese and spinach. Served with a small kale salad
- WAFFLES WITH BLACK CHERRY SAUCE** 14
Whipped cream, powdered sugar, Vermont maple syrup and thick-cut, applewood smoked bacon
- CROQUE MADAME** 13
Classic grilled Gruyère cheese and smoked ham sandwich topped with a sunny side up egg. With french fries and a small kale salad
- STEAK AND EGGS*** 19
Grilled ribeye, with poached eggs and Hollandaise sauce. Served with roasted tomato and potato wedges

ENTRÉES

- PANÉED CHICKEN SANDWICH** 13
Gruyère cheese, lettuce, tomato and on a toasted baguette. Served with french fries
- STEAK BURGER*** 14
Pan-seared, in-house ground steak, Gruyère, caramelized onions, Thousand Island dressing and french fries
- STACKED CHEESEBURGER*** 14
Twin patties, seasoned and seared, with pickles, onions and cheese. Served with french fries
- FRENCH DIP*** 18
Roasted prime rib, thinly sliced, piled high on a baguette with french fries
- WILD MUSHROOM MEATLOAF** 19
Wild mushroom Madeira sauce, garlic mashed potatoes and haricot verts

- COFFEE-CURED FILET MIGNON*** 36
Center cut - 10 oz.
- FILETS*** 31 / 35
Petite cut - 7 oz. / Regular cut - 10 oz.
- PRIME RIB OF BEEF*** 22
Aged and slow roasted - 10 oz.
- GRILLED NORWEGIAN SALMON*** 21
Szechuan style or “naked,” served with jasmine rice and sautéed spinach
- BAY STREET CHICKEN FINGERS** 16
“Old Savannah” style with French fries and mac & cheese
- BISTRO CHICKEN** 19
Panko-crust, parmesan cheese and lemon caper sauce. Served with haricot verts

SIDES ALL 6

Broccoli - French Fries - One Pound Baked Potato - Garlic Mashed Potatoes - Haricot Verts
Creamed Spinach - Mac & Cheese - Asparagus - Roasted Brussels Sprouts

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