

STARTERS

- DEVILED EGGS** Sugar-cured Nueske bacon, homemade pickle relish 8
- CRAB CAKE** Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 14
- SPINACH DIP** Reggiano cheese, warm tortilla chips 11
- 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 10

SOUPS & SALADS

- TORTILLA SOUP** 6
- NEW ENGLAND LOBSTER BISQUE** Sherry garnish. Cup 7 / 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-RIPENED TOMATO SALAD** Crispy onions, 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 6

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

DESSERTS

- CRÈME BRÛLÉE** Rich, creamy vanilla bean custard, with a caramelized sugar crust & berries 8
- WHITE CHOCOLATE CHEESECAKE** Graham cracker crust and black cherry sauce 8
- CARROT CAKE** Triple-layered, vanilla bean cream cheese icing, chopped pecans and caramel. Serves two 10
- CLASSIC SUNDAE** Vanilla ice cream, homemade hot fudge, caramel, nuts, whipped cream, cherry 7

⁺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 FRITES⁺ A Brasserie-style New York Strip steak **23**

RIBEYE STEAK⁺ 14 oz. **32**

NEW YORK STRIP STEAK⁺ 16 oz. **33**

BONE-IN "COWBOY CUT" RIBEYE STEAK⁺ 22 oz. **42**

PRIME RIB OF BEEF⁺ Aged and slow roasted - Regular cut 12 oz. **24** / Extra cut 16 oz. **29**

CENTER CUT FILET MIGNON⁺ Petite cut 7 oz. **30** / Regular cut 10 oz. **34**

STONEY RIVER LEGENDARY FILET⁺ Our signature 12 oz. cut **38**

TRIO OF FILET MEDALLIONS⁺ Bleu Cheese Encrusted, Horseradish Encrusted and Béarnaise **34**

COFFEE-CURED FILET MIGNON⁺ Cured in our signature blend 10 oz. **35**

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 9

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 **24**

GRILLED COLD WATER SALMON⁺ From Norway. Jasmine rice and sautéed spinach.
Szechuan style or "naked" **24**

"HONG KONG STYLE" SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds **34**

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

PECAN TROUT Dijon mustard sauce and broccoli **19**

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

SPECIALTIES

FAMOUS STEAK & BISCUITS⁺ Our signature specialty. Seared filet on homemade biscuits, French fries **16**

FRENCH DIP⁺ Thinly sliced on a toasted baguette with mayonnaise **17**

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**

WILD MUSHROOM MEATLOAF Madeira sauce, garlic mashed potatoes and haricot verts **19**

BISTRO CHICKEN Panko-crust, parmesan cheese, lemon caper sauce with haricot verts **18**

DOUBLE-BONE PORK CHOP Heritage Berkshire Farm, bourbon cherry sauce, with garlic mashed potatoes and haricot verts **28**

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

