

## STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 11
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 17
- SPINACH DIP Reggiano cheese, local tortilla chips 13
- TUNA STACK<sup>+</sup> Ahi, avocado, mango, Sriracha aioli, and sesame wontons 16
- JUMBO SHRIMP COCKTAIL Classic recipe. Served on crushed ice with our spicy cocktail sauce 17
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17
- STEAK ROLLS Chimichurri, spicy ranch 13

## SOUPS & SALADS

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

- FRENCH ONION SOUP Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock 9
- NEW ENGLAND LOBSTER BISQUE Sherry garnish. Cup 9
- HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 11
- BABY KALE SALAD Toasted almonds, dried cranberries, herb vinaigrette 11
- VINE-RIPENED TOMATO SALAD Basil, herb vinaigrette, fresh mozzarella 13
- THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 11
- CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 11

## ENTRÉE SALADS

- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 16
- STEAK SALAD<sup>+</sup> Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 22
- AHI TUNA SALAD Seared rare, artisan greens, avocado, mango, Asian vinaigrette 21

## STEAKS & PRIME RIB

- RIBEYE STEAK<sup>+</sup> 14 oz. 37
- NEW YORK STRIP STEAK<sup>+</sup> 16 oz. 37
- BONE-IN "COWBOY CUT" RIBEYE STEAK<sup>+</sup> 22 oz. 46
- PRIME RIB OF BEEF<sup>+</sup> Aged and slow roasted - Regular cut 12 oz. 33 / Extra cut 16 oz. 38



## FILET MIGNON

- STEAK AU POIVRE<sup>+</sup> Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 35
- COFFEE-CURED<sup>+</sup> Cured in our signature blend 10 oz. 41
- CENTER CUT<sup>+</sup> Petite cut 35 / Regular cut 40
- THE LEGENDARY<sup>+</sup> Our signature 12 oz. cut 44
- MEDALLION TRIO<sup>+</sup> Bleu Cheese Encrusted, Au Poivre and Béarnaise 37

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

*Bleu Cheese Encrusted 3 / Chimichurri, Mushroom Madeira, Béarnaise<sup>+</sup> or Au Poivre sauce 3 / Oscar style: Lump crab, asparagus with Béarnaise<sup>+</sup> sauce 11*

*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. 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.
- NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable 28
- PAN-ROASTED COLD WATER SALMON<sup>+</sup> From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 29
- "HONG KONG STYLE" SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 38
- AHI TUNA<sup>+</sup> Pan-seared with soy ginger sherry sauce and sautéed spinach 30

## SPECIALTIES

- FAMOUS STEAK & BISCUITS<sup>+</sup> Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19
- FRENCH DIP<sup>+</sup> Thinly sliced on a toasted baguette with horseradish. Served with parmesan fries 20
- PRIME RIB SANDWICH<sup>+</sup> Sliced to order, served au jus with parmesan fries 19
- STACKED CHEESEBURGER<sup>+</sup> Two seared patties, pickles, onion and cheese. Served with parmesan fries 16
- STEAKHOUSE BURGER<sup>+</sup> Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 16
- WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22
- BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 23
- DANISH BABY BACK RIBS Served with BBQ sauce and parmesan fries 29

*House, Caesar, Baby Kale or Wedge Salad to accompany your entrée \$7.00*

## SIDES ALL 7

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CAMELIZED ONION WHIPPED POTATOES ♦ CREAMED SPINACH
- GARLIC WHIPPED POTATOES ♦ MASHED SWEET POTATO CASSEROLE ♦ PARMESAN FRIES ♦ ONE POUND BAKED POTATO
- SAUTÉED ASPARAGUS ♦ SEASONAL VEGETABLE ♦ SMOKED GOUDA MAC & CHEESE ♦ WILD MUSHROOMS

<sup>+</sup>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. 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.

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

SEBASTIANI – North Coast 10/35  
ST. FRANCIS – Sonoma County 12/43  
QUILT – Napa Valley 13/47  
JOSEPH CARR – Napa Valley 14/51  
AUSTIN HOPE – Paso Robles 15/55  
CHATEAU ST. JEAN – California 40  
MT. VEEDER – Napa Valley 55  
HONIG – Napa Valley 65  
HALL – Napa Valley 75  
SEQUOIA GROVE – Rutherford, Napa Valley 82  
ROUND POUND – Rutherford, Napa Valley 90  
CHAPPELLET “SIGNATURE” – Napa Valley 95  
GROTH – Oakville, Napa Valley 95  
JORDAN – Alexander Valley 100  
KULETO *ESTATE* – Napa Valley 100  
MOLLY DOODKER “GIGGLEPOT” – Rivers Lane, McLaren Vale 100  
CAYMUS VINEYARDS – Napa Valley 105  
ZD – Napa Valley 105  
MINER FAMILY – Oakville, Napa Valley 125  
PAPILLON *BY ORIN SWIFT* – Napa Valley 130  
ALTVS – Napa Valley 130  
LANCASTER *ESTATE* – Alexander Valley 155  
NICKEL & NICKEL *C.C RANCH* – Napa Valley 165  
SILVER OAK – Napa Valley 175  
MERUS – Napa Valley 225  
CAYMUS SPECIAL SELECTION – Rutherford 210  
OPUS ONE – Napa Valley 300  
HEITZ *MARTHA’S VINEYARD* – Napa Valley 325

### MERLOT

THE VELVET DEVIL – Washington State 10/35  
WENTE “SANDSTONE” – Livermore Valley 11/39  
H3 – Horse Heaven Hills 12/43  
MARKHAM – Napa Valley 45  
SWASON – Napa Valley 47  
FROG’S LEAP – Rutherford, Napa Valley 65  
NORTHSTAR – Columbia Valley 65  
DUCKHORN VINEYARDS – Napa Valley 88

### PINOT NOIR

LUCKY STAR – California 9/31  
ELOUAN – Oregon 12/43  
CHALONE *ESTATE* – Chalone AVA 13/47  
BÖEN – Santa Lucia Highlands 14/51  
MEIOMI – California 40  
DOMAINE FAIVELEY – Burgundy, France 40  
ARGYLE – Willamette Valley 42  
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 42  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60  
BELLE GLOS *CLARK AND TELEPHONE* – Santa Barbara 65  
CHALK HILL *ESTATE* – Russian River Valley 75  
GARY FARRELL – Russian River Valley 80  
FLOWERS – Sonoma Coast 85  
TWO SISTERS *LINDSAY’S VINEYARD* – Sta. Rita Hills 85  
BELLE GLOS “DAIRYMAN” – Russian River Valley 87  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 90  
KOSTA BROWN – Sonoma Coast 150

### ZINFANDEL

CAMPUS OAKS “OLD VINE” – Lodi 10/35  
JOEL GOTT – California 12/43  
SALDO – California 15/55  
SEGHESIO – Sonoma County 45  
DRY CREEK “OLD VINES” – Sonoma 60  
RIDGE *GEYERSVILLE* – Sonoma County 65

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

CIGAR BOX MALBEC – Mendoza, Argentina 9/31  
SHOOFLY SHIRAZ – McLaren Vale, Australia 9/31  
BROQUEL MALBEC – Mendoza, Argentina 11/39  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 15/55  
DECOY RED BLEND *BY DUCKHORN* – Sonoma County 15/55  
INDIA INK *BY KULETO* – Napa Valley 40  
ABSTRACT *BY ORIN SWIFT* – California 50  
THE PRISONER – Napa Valley 75  
CAYMUS–SUISUN “GRAND DURIF” PETIT SYRAH –  
Suisun Valley, California 100  
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ –  
McLaren Vale, Australia 155

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 9/31  
DOMAINE CHANDON – California 11/39  
GLORIA FERRER BLANC DE NOIR – Carneros 40  
DUVAL–LEROY BRUT – Epernay, France 70  
LOUIS ROEDERER – Epernay, France 75  
VEUVE CLICQUOT YELLOW LABEL – France 100  
DOM PERIGNON BRUT – France 225

### CHARDONNAY

WENTE “MORNING FOG” – San Francisco Bay 10/35  
SEBASTIANI – North Coast 11/39  
MER SOLEIL “SILVER” – Monterey County 13/47  
CHALK HILL – Sonoma Coast 14/51  
STARMONT – Carneros 38  
CHATEAU ST. JEAN – Sonoma Coast 40  
LINCOURT *COURTNEY’S VINEYARD* – Sta. Rita Hills 40  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 45  
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 45  
J. LOHR “ARROYO VISTA” – Monterey County 48  
PINE RIDGE “DIJON CLONES” – Carneros 55  
ROMBAUER – Carneros 58  
CAKEBREAD CELLARS – Napa Valley 65  
FLOWERS – Sonoma Coast 80  
FERRARI–CARANO *RESERVE* – Carneros 82  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 85  
FAR NIENTE – Napa Valley 90  
PLUMPJACK – Napa Valley 95  
LEWIS CELLARS – Napa Valley 100  
ZD *RESERVE* – Carneros 100

### SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 9/31  
HONIG – Napa Valley 12/43  
KIM CRAWFORD – New Zealand 38  
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 45  
TWOMEY – Napa/Sonoma County 48  
CAKEBREAD CELLARS – Napa Valley 55

### OTHER WHITES

CH. ST. MICHELLE RIESLING – Columbia Valley 9/31  
FIRESTONE RIESLING – Santa Ynez Valley 9/31  
CAPOSALDO PINOT GRIGIO – Veneto, Italy 9/31  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/43  
SAINT M RIESLING – Pfalz, Germany 27  
JERMANN PINOT GRIGIO – Venezie Giulia, Italy 57

## CLASSIC AMERICAN COCKTAILS

### SWEET SUMMERTIME MEMORIES 10

Tito's Vodka : Iced Tea : Mint : Lemon

### THE MATADOR 10

El Mayor Blanco : Lime : Honey

### POST HOUSE EST. 1945 10

Plymouth Gin : Ruby Grapefruit : Sage Leaf

### PROSECCO SPRITZER 10

Sparkling Wine : St~Germain : Lemon

### JACKSON OLD FASHIONED 12

Bulliet Bourbon : Sweet Vermouth

Candied Cherry

### LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

### THE DRAPER 11

Bulleit Rye : Blood Orange : Honey

Orange Bitters

### SIGNATURE MARTINI 12

Tito's Vodka : Blue Cheese Jalapeño Olive

Rosemary

### ANGEL'S REVENGE 11

Angel's Envy Bourbon : Disaronno

Candied Cherry

### THE SAMURAI 11

Suntory Toki Whiskey : Grapefruit : Tonic

## COGNAC & BRANDY

### GERMAIN-ROBIN "CRAFT-METHOD" 12

### REMY MARTIN VSOP 14

### GERMAIN-ROBIN "SELECT BARREL XO" 32

### REMY MARTIN XO 52

## AFTER DINNER COCKTAILS

### MINT DAISY 10

Stolichnaya Vanil : Crème De Cacao

Crème De Menthe

### A SHOT IN THE DARK 10

Espresso : Stolichnaya Vanil : Frangelico

### LADY GODIVA 10

Hubbard & Cravens Ethiopian Blend

Grand Marnier : Godiva Dark Liqueur

### THE CLASSIC 10

Hubbard & Cravens Ethiopian Blend

Frangelico : Bailey's : Kahlúa

## DESSERTS

### CHOCOLATE FUDGE CAKE 9

With fudge and vanilla ice cream

### KEY LIME PIE 9

In a graham cracker crust with fresh whipped cream

### CARROT CAKE 11

Triple-layered, vanilla bean cream cheese icing with chopped pecans and caramel

### CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

## PORTS

### SANDEMAN "FOUNDER'S RESERVE" 8

### SANDEMAN'S 20 YR. TAWNY 13

### GRAHAMS 30 YR. TAWNY 26