

STARTERS

- DEVILED EGGS** Sugar-cured bacon, homemade pickle relish 12
- SPINACH DIP** Reggiano cheese, warm tortilla chips 15
- TUNA STACK⁺** Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18
- WHISKEY SHRIMP ON COUNTRY TOAST** Dijon beurre blanc sauce 17
- STEAK ROLLS** Served with spicy ranch 16
- HOT CHICKEN BISCUITS** Our version of a Nashville favorite on homemade Southern biscuits 15
- CRAB CAKE** Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 18
- BLUE HILL BAY MUSSELS** One pound of Maine mussels sauteed with shallots, garlic, Fresno peppers, white wine and lobster cream sauce. Served with garlic bread 18

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 10
- NEW ENGLAND LOBSTER BISQUE** Sherry garnish 12
- HOUSE SALAD** Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 13
- THE WEDGE** Iceberg, bacon, tomatoes, bleu cheese 13
- CLASSIC CAESAR SALAD** Parmesan cheese and rustic croutons 13
- STEAK SALAD⁺** Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25
- AHI TUNA SALAD⁺** Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24

FILET MIGNON

- COFFEE-CURED⁺** Cured in our signature blend 10 oz. 46
- CENTER CUT⁺** Petite cut 39 / Regular cut 45
- FILET OSCAR⁺** Petite cut with lump crab, béarnaise and asparagus 48

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted 3 / Mushroom Madeira, Béarnaise⁺ or Au Poivre sauce 3

All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled in 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.

STEAKS & PRIME RIB

- RIBEYE STEAK⁺** 14 oz. 42
- NEW YORK STRIP STEAK⁺** 16 oz. 42
- BONE-IN "COWBOY CUT" RIBEYE STEAK⁺** 22 oz. 50
- PRIME RIB OF BEEF⁺** Aged and slow roasted on the bone (Fri - Sun, limited availability) 45



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⁺** Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc MKT
- AHI TUNA⁺** Pan-seared with soy ginger sherry sauce and sautéed spinach 32
- PECAN TROUT** Dijon mustard sauce, broccoli and garlic whipped potatoes 29

SPECIALTIES

- FAMOUS STEAK & BISCUITS⁺** Our signature specialty. Seared filet on homemade biscuits, parmesan fries 20
- STACKED STEAK BURGER⁺** Two seared patties, pickles, onion and cheese. Served with parmesan fries 17
- DOUBLE-BONE PORK CHOP⁺** Cured in-house and slow-roasted with a bourbon cherry sauce. Served with garlic mashed potatoes and broccoli 35
- WILD MUSHROOM MEATLOAF** Madeira sauce, garlic whipped potatoes and broccoli 25
- BISTRO CHICKEN** Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 26

House, Caesar or Wedge Salad to accompany your entrée \$8

SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ GARLIC WHIPPED POTATOES ♦ CREAMED SPINACH
- PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ PARMESAN ROASTED CAULIFLOWER
- SAUTÉED ASPARAGUS ♦ SMOKED GOUDA MAC & CHEESE ♦ SEASONAL VEGETABLE ♦ WILD MUSHROOMS

⁺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

CH. ST. MICHELLE “INDIAN WELLS” – Columbia Valley 11/41
QUILT – Napa Valley 13/49
JOSEPH CARR – Paso Robles 14/53
AUSTIN HOPE – Paso Robles 15/57
ROTH *ESTATE* – Alexander Valley 45
STARMONT – Napa Valley 50
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 60
SEBASTIANI – Alexander Valley 60
ELIZABETH SPENCER “SPECIAL CUVÉE” – Napa Valley 70
LANCASTER WINEMAKER’S CUVÉE – Alexander Valley 70
HONIG – Napa Valley 75
JORDAN Alexander Valley 95
CHALK HILL *ESTATE RED* – Chalk Hill 95
KULETO *ESTATE* – Napa Valley 115
LANCASTER *ESTATE* – Alexander Valley 120
CAYMUS VINEYARDS – Napa Valley 130
SEBASTANI “CHERRY BLOCK” – Sonoma Valley 155
PAUL HOBBS – Napa Valley 165
SILVER OAK – Napa Valley 175
PALMAZ VINEYARDS – Napa Valley 180
MERUS – Napa Valley 225
QUILCEDA CREEK – Columbia Valley 275

BURGUNDY AND BORDEAUX

CHÂTEAU ROCHER-CALON – Bordeaux, France 10/37
JOSEPH FAIVELEY – Burgundy, France 13/49
JACQUES GIRARDIN – Burgundy, France 50
CHÂTEAU MONGRAVEY – Bordeaux, France 75
REGIS BOUVIER – Burgundy, France 80
CHÂTEAU LÈCUYER – Bordeaux, France 85
JOSEPH FAIVELEY – Burgundy, France 100
CHÂTEAU LASSÈGUE – Bordeaux, France 135
DOMAINE MICHEL MAGNIEN “CHAFFOTS” – Burgundy, France 150
DOMAINE MICHEL MAGNIEN “SENTIERS” – Burgundy, France 180

MERLOT

H3 – Horse Heaven Hills 10/37
SEBASTIANI – North Coast 11/41
MARKHAM – Napa Valley 50
DUCKHORN – Napa Valley 90
PRIDE MOUNTAIN – Napa/Sonoma 100

PINOT NOIR

LUCKY STAR – California 10/37
ELOUAN – Oregon 11/41
BÖEN – Monterey County 12/45
ANGELS INK – Monterey, California 13/49
BELLE GLOS “BALADE” – Santa Rita Hills 14/53
ARGYLE – Willamette Valley 45
CHALK HILL – Sonoma Coast 47
GARY FARRELL – Russian River Valley 65
SHEA WINE CELLARS *ESTATE* – Willamette Valley 70
SLANDER *BY ORIN SWIFT* – California 75
BELLE GLOS “DAIRYMAN” – Russian River Valley 75
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 80
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 82
FLOWERS – Sonoma Coast 90
ROCHIOLI *ESTATE* – Russian River Valley 115
BERGSTRÖM *SILICE VINEYARD* – Chehalem Mountains 115
KOSTA BROWNE – Sonoma Coast 165
KOSTA BROWNE *GAP’S CROWN* – Sonoma Coast 210
KOSTA BROWNE *KEEFER RANCH* – Russian River Valley 210

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/41
KLINKER BRICK “OLD VINE” – Lodi 11/41
RAVENSWOOD “OLD VINE” – California 12/45
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 16/61

RED WINES CONTINUED...

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 10/37
ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 10/37
FRANCIS FORD COPPOLA CLARET – California 13/49
INDIA INK *BY KULETO* – Napa County 14/53
THE PRISONER – California 16/61
ROTH *ESTATE* “HERITAGE” – Sonoma County 48
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 55
NOVY FAMILY – Santa Lucia Highlands 62
ABSTRACT *BY ORIN SWIFT* – California 75
MOLLYDOOKER “BLUE EYED BOY” – Australia 90
MOLLYDOOKER “VELVET GLOVE” – Australia 250

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 10/37
ARGYLE BRUT – Willamette Valley 11/41
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 11/41
DUVAL-LEROY – Reims, France 65
TAITTINGER BRUT – Reims, France 105
VEUVE CLICQUOT YELLOW LABEL – France 120

CHARDONNAY

GRAYSON *LOT 11* – California 10/37
WENTE “MORNING FOG” – San Francisco Bay 11/41
CHALK HILL – Sonoma Coast 12/45
THE PRISONER – Carneros 14/53
ROMBAUER – Carneros 15/57
ST. FRANCIS – Sonoma County 42
WENTE *RIVA RANCH* – Monterey 45
CHALONE – Chalone AVA 47
MOUNT EDEN *WOLFF VINEYARD* – Edna Valley 50
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 52
GARY FARRELL – Russian River Valley 55
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60
SHEA WINE CELLARS *ESTATE* – Willamette Valley 62
BURLY – Napa Valley 65
RAMEY – Russian River Valley 70
MINER “WILD YEAST” – Napa Valley 75
PATZ & HALL *ESTATE* – Sonoma Coast 75
CAKEBREAD CELLARS – Napa Valley 78
FLOWERS – Sonoma Coast 80
PLUMPJACK *RESERVE* – Napa Valley 85
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90
RAMEY *HYDE VINEYARD* – Carneros, Napa Valley 110

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/41
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 12/45
ELIZABETH SPENCER “SPECIAL CUVÉE” – Mendocino 30
ROTH *ESTATE* – Sonoma County 30
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40
HONIG – Napa Valley 50
CAKEBREAD CELLARS – Napa Valley 55
MERRY EDWARDS – Russian River Valley 80

OTHER WHITES & ROSÉ

CH. ST. MICHELLE RIESLING – Columbia Valley 10/37
LUCIEN ALBRECHT *RESERVE RIESLING* – Alsace, France 12/45
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/45
CIELO PINOT GRIGIO – Veneto, Italy 10/37
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/45
FIRESTONE RIESLING – Saint Ynez Valley 30
CONUNDRUM WHITE TABLE WINE – California 45

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 12
Grey Goose Vodka or Bombay Sapphire Gin

OCEANSIDE 12
Gray Whale Gin : Salted Simple Syrup
Fresh Lime Juice : Fresh Mint

1885 11
El Jimador : Crème de Cassis: Lemon
Fever Tree Ginger Beer

THE DRAPER 13
Bulleit Whiskey : Blood Orange : Honey

LEMON DROP MOJITO 12
Wheatley Vodka : St-Germain : Mint : Pineapple

BOURBON VODOO 13
Basil Hayden Bourbon : St. Elizabeth All Spice : Bitters

THE BOTANIST 12
Roku Gin : Grapefruit : Ginger Ale

ANGEL'S REVENGE 13
Angel's Envy Bourbon : Disaronno : Candied Cherry

BLUE RIDGE BRAMBLE 11
Miller's Gin : Chambord : Lemon

AMERICAN MULE VODKA 11
Tito's Vodka : Fever Tree Ginger Beer

AMERICAN MULE WHISKEY 13
Templeton Rye : Fever Tree Ginger Beer

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

ONE FINE DAY 10
Square One Basil Vodka : La Poire : Frosted Blackberry

THE CONFIDENTIAL 12
Belle Meade Bourbon : Allspice : Regan's Orange Bitters
Brown Sugar

Olives and Candied Cherries by Filthy Food.

LOCAL CRAFT DRAFTS \$8

COFFEE CREAM ALE
New Heights Brewery, Cream Ale

HEFEWEIZEN
Yazoo Brewing Co., Hefeweizen

HOMESTYLE
Bearded Iris Brewery, Oated IPA

GERST
Yazoo Brewing Co., Amber Ale

AFTER DINNER COCKTAILS

MINT DAISY 12
Stolichnaya Vanil : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 12
Espresso : Stolichnaya Vanil : Frangelico

LADY GODIVA 11
Hubbard & Cravens Coffee : Grand Marnier
Godiva Liqueur

THE CLASSIC 11
Hubbard & Cravens Coffee : Frangelico
Bailey's : Kahlúa

OUR WHISK(E)Y LIST

1792 SMALL BATCH 11

ANGEL'S ENVY 12

BAKER'S 11

BASIL HAYDEN'S 10

BELLE MEADE BOURBON 9

BLADE AND BOW 12

BUFFALO TRACE 10

BULLEIT BOURBON 10

BULLEIT RYE 10

GENTLEMAN JACK 10

HANCOCK 20

JACK DANIEL'S SINGLE BARREL 12

KNOB CREEK RYE SMALL BATCH 12

MAKER'S MARK 11

SUNTORY TOKI 10

TEMPLETON RYE WHISKEY 9

WHEELER'S RAID
BOURBON WHISKEY N° 1 10

WHEELER'S RAID
ORIGINAL BLEND RYE N° 4 10

WOODFORD 11

Add \$2.00 for rocks or neat pours.

DESSERTS

CRÈME BRÛLÉE 10
Rich, creamy vanilla bean custard with a
caramelized sugar crust and fresh berries

**FOUR LAYER CHOCOLATE
GANACHE CAKE** 11
With whipped cream and hot fudge

CARROT CAKE 12
Triple-layered, vanilla bean cream cheese icing
with chopped pecans and caramel

CHEF'S SELECTION AQ
Seasonal favorite recommended tableside

COGNAC & BRANDY

CAMUS VSOP 11

GERMAIN-ROBIN "CRAFT-METHOD" 12

REMY MARTIN VSOP 14

GERMAIN-ROBIN "SELECT BARREL XO" 32

REMY MARTIN XO 52

PORTS

WARRE'S "WARRIOR" 8

SANDEMAN'S "FOUNDER'S RESERVE" 9

TAYLOR FLAGATE "VINTAGE PORTO" 13

GRAHAMS 30 YR. TAWNY 26