

## STARTERS

- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 15  
 SPINACH DIP Reggiano cheese, local tortilla chips 13  
 TUNA STACK<sup>+</sup> Ahi, avocado, mango, Sriracha aioli, and sesame wontons 16  
 WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 16  
 STEAK ROLLS Chimichurri, spicy ranch 13

## SOUPS & SALADS

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

- FRENCH ONION SOUP 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  
 THE WEDGE Iceberg, hickory-smoked 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 15  
 STEAK SALAD<sup>+</sup> Seared filet, avocado, bleu cheese, vine-ripened tomatoes, hickory-smoked bacon, Dijon vinaigrette 22  
 AHI TUNA SALAD<sup>+</sup> Seared rare, artisan greens, avocado, mango, Asian vinaigrette 20

## STEAKS & PRIME RIB

- STEAK FRITES<sup>+</sup> A Brasserie-style New York Strip steak 27  
 RIBEYE STEAK<sup>+</sup> 14 oz. 36  
 NEW YORK STRIP STEAK<sup>+</sup> 16 oz. 36  
 BONE-IN "COWBOY CUT" RIBEYE STEAK<sup>+</sup> 22 oz. 44  
 PRIME RIB OF BEEF<sup>+</sup> Aged and slow roasted - Regular cut 12 oz. 31 / Extra cut 16 oz. 35



## 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. 39  
 CENTER CUT<sup>+</sup> Petite cut 34 / Regular cut 38  
 THE LEGENDARY<sup>+</sup> Our signature 12 oz. cut 42

### 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 9*

*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 seasoned daily vegetable 27  
 PAN-ROASTED COLD WATER SALMON<sup>+</sup> From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 27  
 "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  
 PAN-SEARED SCALLOPS From Georges Bank. Lemon beurre blanc with vine-ripened tomatoes and sautéed spinach 33

## SPECIALTIES

- FAMOUS STEAK & BISCUITS<sup>+</sup> Our signature specialty. Seared filet on homemade biscuits, parmesan fries 18  
 FRENCH DIP<sup>+</sup> Thinly sliced, toasted baguette with horseradish. Served with parmesan fries 19  
 PRIME RIB SANDWICH<sup>+</sup> Sliced to order, served au jus and served with parmesan fries 18  
 STACKED CHEESEBURGER<sup>+</sup> Two seared patties, pickles, onion and cheese. Served with parmesan fries 15  
 STEAKHOUSE BURGER<sup>+</sup> Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 15  
 VEGGIE BURGER Served all the way, topped with Monterey Jack and served with parmesan fries 14  
 WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22  
 CRISPY CHICKEN SANDWICH Gruyère cheese, arugula, tomato, lemon aioli and served with parmesan fries 15  
 BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 23  
 BAY STREET CHICKEN TENDERS "Old Savannah" style, with parmesan fries 19

*House, Caesar, Baby Kale or Wedge Salad to accompany your entrée \$7.*

## SIDES ALL 7

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CARAMELIZED ONION WHIPPED POTATOES ♦ SAUTÉED ASPARAGUS ♦ GARLIC WHIPPED POTATOES  
 PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ SEASONAL VEGETABLE ♦ SMOKED GOUDA MAC & CHEESE

<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

COLUMBIA CREST 'H3' – Horse Heaven Hills 10/35  
QUILT – Napa Valley 13/47  
HALL – Napa Valley 15/55  
MT. VEEDER – Napa Valley 15/55  
THREE RIVERS – Columbia Valley 45  
STARMONT – Napa Valley 50  
JOSEPH CARR – Paso Robles 50  
SEQUOIA GROVE – Napa Valley 60  
HONIG – Napa Valley 70  
AUSTIN HOPE – Paso Robles 80  
RAMEY – Napa Valley 90  
GHOST BLOCK – Oakville, Napa Valley 92  
CHALK HILL *ESTATE RED* – Chalk Hill 95  
CHAPPELLET “SIGNATURE” – Napa Valley 98  
RIDGE *ESTATE* – Santa Cruz Mountains 100  
PAPILLON *BY ORIN SWIFT* – Napa Valley 100  
KULETO *ESTATE* – Napa Valley 105  
ZD – Napa Valley 110  
ROUND POND – Rutherford, Napa Valley 115  
LANCASTER *ESTATE* – Napa Valley 125  
CAYMUS VINEYARDS – Napa Valley 130  
ALTVS – Napa Valley 135  
HARTWELL *ESTATE* – Stags Leap District, Napa Valley 140  
CADE *HOWELL MOUNTAIN* – Napa Valley 160  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 180  
PAUL HOBBS – Napa Valley 190  
SILVER OAK – Napa Valley 195  
NICKEL & NICKEL *SULLENGER VINEYARD* – Napa Valley 200  
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 200  
MERUS – Napa Valley 270  
CAYMUS VINEYARDS SPECIAL SELECTION – Napa Valley 275

### MERLOT

THE VELVET DEVIL – Washington State 9/31  
GRGICH HILLS *ESTATE* – Napa Valley 15/55  
MARKHAM – Napa Valley 40  
FROG'S LEAP – Rutherford, Napa Valley 57  
DUCKHORN VINEYARDS – Napa Valley 75  
TWOMEY CELLARS – Napa Valley 75  
PRIDE MOUNTAIN – Napa County 100  
PLUMPJACK – Napa Valley 100

### PINOT NOIR

BÖEN – Russian River Valley 12/43  
THE FOUR GRACES – Willamette Valley 13/47  
BELLE GLOS *LAS ALTURAS* – Santa Lucia Highlands, Monterey County 15/55  
FLOWERS – Sonoma Coast 16/59  
ELOUAN – Oregon 40  
SIDURI – Willamette Valley 40  
CHALK HILL – Sonoma Coast 45  
CHALONE *ESTATE* – Chalone AVA 47  
SANFORD *ESTATE* – Sta. Rita Hills 50  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 55  
VAN DUZER – Willamette Valley 60  
ETUDE *GRACE BENOIST RANCH* – Carneros 65  
BREWER-CLIFTON – Sta. Rita Hills 75  
BELLE GLOS “DAIRYMAN” – Russian River Valley 80  
TALLEY *RINCON VINEYARD* – Arroyo Grande Valley, California 85  
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 88  
BIG TABLE FARM – Willamette Valley 90  
MERRY EDWARDS – Russian River 95  
WILLIAMS SELYEM – Sonoma County 175  
KOSTA BROWNE – Russian River Valley 190

### ZINFANDEL

BERAN – Sonoma County 11/39  
KLINKER BRICK “OLD VINE” – Lodi 13/47  
SALDO – California 50  
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65  
ROBERT BIALE VINEYARDS “BLACK CHICKEN” – Napa Valley 65

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 10/35  
MOLLYDOOKER “TWO LEFT FEET” – Australia 13/47  
CATENA MALBEC – Mendoza, Argentina 13/47  
INDIA INK *BY KULETO* – Lake County 15/55  
MOLLYDOOKER “BLUE EYED BOY” – Australia 17/63  
THE PRISONER – Napa Valley 18/67  
SKYSIDE RED BLEND – North Coast 35  
L'ECOLE N° 41 SYRAH – Columbia Valley 40  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 50  
MARTINELLI *TERRA FELICE SYRAH* – Russian River Valley 50  
ABSTRACT *BY ORIN SWIFT* – California 60  
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –  
Suisun Valley, California 90  
MOLLYDOOKER “ENCHANTED PATH” – Australia 115  
MOLLYDOOKER “VELVET GLOVE” – Australia 285

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 12/43  
DOMAINE CHANDON *SPLIT* – California 13/~  
VEUVE CLICQUOT YELLOW LABEL – France 17/63  
SCHRAMSBERG BLANC DE BLANC – North Coast 65  
PERRIER-JOUËT GRAND BRUT – Epernay, France 68  
LOUIS ROEDERER BRUT PREMIER – Reims, France 70  
POL ROGER RESERVE – Epernay, France 85  
MOËT & CHANDON NECTAR IMPÉRIAL ROSÉ – Epernay, France 95  
DOM PERIGNON BRUT – France 280

### CHARDONNAY

ST. FRANCIS – Sonoma County 10/35  
CHALK HILL – Sonoma Coast 12/43  
FRANK FAMILY – Carneros 14/51  
ZD – California 15/55  
CHALONE *ESTATE* – Chalone AVA 37  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 45  
GARY FARRELL – Russian River Valley 55  
RAMEY *RITCHIE VINEYARD* – Russian River Valley 62  
PATZ & HALL *DUTTON RANCH* – Russian River Valley 70  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70  
CAKEBREAD CELLARS – Napa Valley 70  
FLOWERS – Sonoma Coast 70  
PLUMPJACK *RESERVE* – Napa Valley 78  
SHAFTER *RED SHOULDER RANCH* – Carneros District 87  
LEWIS CELLARS – Napa Valley 88  
KISTLER *LES NOISELIERS* – Sonoma Coast 110  
ZD *RESERVE* – Carneros 115  
KOSTA BROWNE “ONE SIXTEEN” – Sonoma Coast 125  
FAR NIENTE – Napa Valley 125

### SAUVIGNON BLANC

CRAGGY RANGE *TE MUNA ROAD* – New Zealand 13/47  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 13/47  
HONIG – Napa valley 35  
TWOMEY – Napa/Sonoma County 48  
CAKEBREAD CELLARS – Napa Valley 50  
CADE – Napa Valley 55  
MERRY EDWARDS – Sonoma County 59

### OTHER WHITES & ROSÉ

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 13/47  
CHATEAU ST. MICHELLE RIESLING – Columbia Valley 9/31  
SCHLOSS VOLLRADS *QUALITÄTSWEIN RIESLING* – Germany 13/47  
THE FOUR GRACE PINOT GRIS – Willamette Valley 11/39  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/47  
JJ PRÜM *WEHLENER SONNENUHR SPÄTLESE RIESLING* –  
Mosel, Germany 75

## CLASSIC AMERICAN COCKTAILS

### THE ROCKEFELLER MARTINI 12

Grey Goose Vodka or Bombay Sapphire Gin  
Dry Vermouth : Olives

### SIGNATURE MARTINI 12

Belvedere Vodka : Blue Cheese Jalapeño Olive  
Rosemary

### ONE FINE DAY 10

Square One Basil Vodka : La Poire  
Frosted Blackberry

### FIRE & ICE 11

Maker's Mark : Toasted Almond : Hellfire Bitters

### LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain  
Mint : Pineapple

### ANGEL'S REVENGE 12

Angel's Envy Bourbon : Disaronno  
Candied Cherry

### FOOL'S GOLD 10

Prosecco : Apple Brandy : Ginger : Gold Dust

### THE MATADOR 11

El Mayor Blanco : Lime : Honey

### PROSECCO SPRITZER 10

Sparkling Wine : St~Germain : Lemon

### THE DRAPER 12

Bulleit Rye : Blood Orange : Honey  
Orange Bitters

## PORTS & WINE

### WARRE'S "WARRIOR" 9

### TAYLOR FLADGATE 10 YR. TAWNY 12

### GRAHAMS 20 YR. TAWNY 14

## AFTER DINNER COCKTAILS

### MINT DAISY 10

Stolichnaya Vanil : Crème De Cacao  
Crème De Menthe

### A SHOT IN THE DARK 10

Espresso : Stolichnaya Vanil : Frangelico

### THE CLASSIC 10

Hubbard & Cravens Kenya Windrush  
Frangelico : Bailey's : Kahlúa

### LADY GODIVA 10

Hubbard & Cravens Kenya Windrush  
Grand Marnier : Godiva Dark Liquor

## DESSERTS

### CRÈME BRÛLÉE 9

Rich, creamy vanilla bean custard with a  
caramelized sugar crust and berries

### FOUR LAYER CHOCOLATE GANACHE CAKE 10

With layers of chocolate ganache and topped  
with powdered sugar

### CARROT CAKE 11

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

### CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

## COGNAC & BRANDY

### DOMAINE D'ESPÉRANCE

BAS-ARMAGNAC 5 ANS 14

### PIERRE FERRAND 1ER CRU DE COGNAC 15

### DOMAINE D'ESPÉRANCE

BAS-ARMAGNAC *Distilled in 1998* 18