**STARTERS**

DEVILED EGGS  Sugar-cured bacon, homemade pickle relish  11

SPINACH DIP  Reggiano cheese, local tortilla chips  14

TUNA STACK*  Ahi, avocado, mango, Sriracha aioli, and sesame wontons  17

WHISKEY SHRIMP ON COUNTRY TOAST  Dijon beurre blanc sauce  17

STEAK ROLLS  Chimichurri, spicy ranch  14

JUMBO SHRIMP COCKTAIL  Classic recipe. Served on crushed ice with our spicy cocktail sauce  17

**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  10

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, bacon, tomatoes, bleu cheese  11

CLASSIC CAESAR SALAD  Parmesan cheese and rustic croutons  11

**ENTRÉES SALADS**

CUMBERLAND SALAD  Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory smoked bacon, buttermilk ranch  17

STEAK SALAD*  Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette  23

AHİ TUNA SALAD  Seared rare, artisan greens, avocado, mango, Asian vinaigrette  23

**STEAKS & PRIME RIB**

RIBEYE STEAK*  14 oz.  41

NEW YORK STRIP STEAK†  16 oz.  40

BONE-IN “COWBOY CUT” RIBEYE STEAK*  22 oz.  49

PRIME RIB OF BEEF†  Aged and slow roasted - Regular cut 12 oz.  35 / Extra cut 16 oz.  41

**FILET MIGNON**

COFFEE-CURED*  Cured in our signature blend 10 oz.  43

STEAK AU POIVRE*  Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli  38

CENTER CUT†  Petite cut / Regular cut  37 / 42

THE LEGENDARY*  Our signature 12 oz. cut  47

TRIO OF FILET MEDALLIONS*  Bleu Cheese Encrusted, Au Poivre and Béarnaise  39

ACCOMPANIMENTS FOR FILETS AND STEAKS:

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

All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler. Served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato. We do not recommend, and will respectfully not guarantee any meat ordered “medium well” or above.

**SEAFOOD**

FEATURED FISH  Selections change daily  MKT.

NOLA GRILLED SHRIMP  Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal vegetable  28

PAN-ROASTED COLD WATER SALMON*  Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc  29

“HONG KONG STYLE” SEA BASS  Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds  39

AHİ TUNA*  Pan-seared with soy ginger sherry sauce and sautéed spinach  32

PECAN TROUT  Dijon mustard sauce, broccoli and garlic whipped potatoes  27

**SPECIALTIES**

FAMOUS STEAK & BISCUITS†  Our signature specialty. Seared filet on homemade biscuits, parmesan fries  19

FRENCH DIP†  Thinly sliced on a toasted baguette with horseradish. Served with parmesan fries  20

PRIME RIB SANDWICH†  Sliced to order, served au jus with parmesan fries  19

STACKED CHEESEBURGER†  Two seared patties, pickles, onion and cheese. Served with parmesan fries  17

STEAKHOUSE BURGER†  Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries  17

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

BARBECUE DANISH BABY BACK RIBS  Served with bbq sauce and parmesan fries  29

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

**SIDES ALL 7**

AU GRATIN POTATOES, BROCCOLI, CARMELIZED ONION WHIPPED POTATOES, CREAMED SPINACH, GARLIC WHIPPED POTATOES, MASHED SWEET POTATO CASSEROLE, PARMESAN FRIES, ONE POUND BAKED POTATO, SAUTÉED ASPARAGUS, SEASONAL VEGETABLE, SMOCKED GOUDA MAC & CHEESE, 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, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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.
RED WINES CONTINUED...

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 10/35
SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 12/43
INDIA INK BY KULETO – Napa Valley 14/51
8 YEARS IN THE DESERT BY ORIN SWIFT – California 15/55
THE PRISONER – California 16/59
NEWTON CLARET”SKYSIDE” – North Coast 40
ABSTRACT BY ORIN SWIFT – California 50
DUMOL SYRAH – Russian River Valley 90
MOLLYDOOKER “CARNIVAL OF LOVE” – McLaren Vale, Australia 110

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 9/31
GRUET BRUT – New Mexico 11/39
LOUIS ROEDERER BRUT PREMIER – Epernay, France 50
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100
POL ROGER RESERVE – Epernay, France 110
DOM PERIGNON BRUT – France 225

CHARDONNAY

CHALK HILL – Sonoma Coast 11/39
WENTE RIVA RANCH – Monterey 12/43
ZD – California 13/47
THE PRISONER – Napa Valley 15/55
GRAYSON CELLARS – California 35
LINCOURT “STEEL” – Sta. Rita Hills 40
MER SOLEIL”SILVER” – Monterey County 40
CHALONE ESTATE – Chalone AVA 42
SKYSIDE – North Coast 42
GARY FARRELL – Russian River Valley 50
PATZ & HALL ESTATE – Sonoma Coast 50
ROMBAUER – Carneros 55
GRIGICH HILLS ESTATE – Napa Valley 55
WALTER HANSEL THE MEADOWS VINEYARD – Russian River Valley 60
RAMEY – Russian River Valley 68
CAKEBREAD CELLARS – Napa Valley 70
FLOWERS – Sonoma Coast 80
CAKEBREAD CELLARS ESTATE BOTTLED – Chalk Hill 90
KISTLER LES NOISETIERS – Sonoma Coast 90
SHAFER RED SHOULDER RANCH – Carneros 90
KOSTA BROWN “ONE SIXTEEN” – Russian River Valley 110

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 10/35
CRAGGY RANGE TE MUNA ROAD – New Zealand 12/43
PASCAL JOLIVET – Sancerre, France 13/47
CHALK HILL ESTATE BOTTLED – Chalk Hill 40
CAKEBREAD CELLARS – Napa Valley 50
MERRY EDWARDS – Russian River Valley 125

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/43
UNSHACKLED ROSÉ – California 14/51
CH. ST. MICHELLE RIESLING – Columbia Valley 10/35
SAINT M RIESLING – Pfalz, Germany 11/39
CAPOSALDO PINOT GRIGIO – Veneto, Italy 10/35
MARCO FELLUGA PINOT GRIGIO – Veneto, Italy 0/35
CONUNDRUM WHITE TABLE WINE – California 40
FLOWERS ROSÉ – Sonoma Coast 50
JERMANN PINOT GRIGIO – Veneto, Italy 57
CLASSIC AMERICAN COCKTAILS

THE “TRIANGLE” MARTINI  12
Vitzellen Vodka or Conniption Gin
Dry Vermouth : Olives

STRAWBERRY FIELDS  10
Tanqueray 10 Gin : St~Germain : Strawberry Jam

LEMON DROP MOJITO  11
Wheatley Vodka : St~Germain : Mint : Pineapple

GREAT DANE  10
Tito’s Vodka : Grapefruit : Candied Rim

THE DRAPER  11
Bulleit Rye : Blood Orange : Honey : Orange Bitters

EARLY RISER  11
Woodford Reserve : Maple Syrup : Orange

BLUE RIDGE BRAMBLE  10
Hendrick’s Gin : Chambord : Lemon

MATCHA BE MINE  10
Honeysuckle Vodka : Matcha Green Tea
Sparkling Wine

ROOT OF THE MATTER  11
Sailor Jerry Spiced Rum : Root Beer Essence
Orange Bitters
Olives and Candied Cherries by Filthy Food.

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 Coffee : Grand Marnier
Godiva Dark Liquor

THE CLASSIC  10
Hubbard & Cravens Coffee : Frangelico : Bailey’s : Kahlúa

DESSERTS

CRÈME BRÛLÉE  9
Rich, creamy vanilla bean custard with a caramalized sugar crust and berries

FOUR LAYER CHOCOLATE
GANACHE CAKE  10
With whipped cream and hot fudge

CARROT CAKE  11
Triple-layered, vanilla bean cream cheese icing with chopped pecans and caramel

CHEF’S SELECTION  AQ
Seasonal favorite recommended tabelside

LOCAL DRAFT BEERS $6

SEASONAL LAGER
Red Oak Brewery, Lager

PILSNER
Ponysaurus Brewing, Pilsner

PERNICIOUS
Wicked Weed Brewing, IPA

SEASONAL SELECTION
*Ask about the current Seasonal Selections

CRAFT BOTTLES $6

APPALACHIA
Wicked Weed Brewing

ROCKET SCIENCE
Fullstream Brewery

SHOTGUN BETTY
Lonerider Brewery

BLACK MOCHA STOUT
Highland Brewery

PEOPLE’S PORTER
Foothills Brewing

BOLD ROCK CIDER
Bold Rock

DOMESTIC & IMPORT

BUD LIGHT  5
BUDWEISER  5
MILLER LIGHT  5
MICHELOB ULTRA  5
CORONA EXTRA  5
STELLA ARTOIS  6
ST. PAULI GIRL Non-alcoholic  5

PORTS

WARRE’S “WARRIOR”  9
WARRE’S OTIMA 10 YR. TAWNY  11
QUINTA DO NOVAL 10 YR. TAWNY  12
WARRE’S OTIMA 20 YR. TAWNY  20

COGNAC & BRANDY

LIMONCELLO  10
REMY MARTIN VSOP  14
REMY MARTIN XO  52