### STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DEVILED EGGS</td>
<td>Sugar-cured bacon, homemade pickle relish</td>
<td>11</td>
</tr>
<tr>
<td>CRAB CAKE</td>
<td>Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce</td>
<td>17</td>
</tr>
<tr>
<td>SPINACH DIP</td>
<td>Reggiano cheese, local tortilla chips</td>
<td>14</td>
</tr>
<tr>
<td>TUNA STACK</td>
<td>Ahi, avocado, mango, Sriracha aioli, and sesame wontons</td>
<td>17</td>
</tr>
<tr>
<td>WHISKEY SHRIMP ON COUNTRY TOAST</td>
<td>Dijon beurre blanc sauce</td>
<td>17</td>
</tr>
<tr>
<td>STEAK ROLLS</td>
<td>Chimichurri, spicy ranch</td>
<td>14</td>
</tr>
</tbody>
</table>

### SOUPS & SALADS

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

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>FRENCH ONION SOUP</td>
<td>Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock</td>
<td>9</td>
</tr>
<tr>
<td>NEW ENGLAND LOBSTER BISQUE</td>
<td>Sherry garnish. Cup</td>
<td>10</td>
</tr>
<tr>
<td>HOUSE SALAD</td>
<td>Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar</td>
<td>11</td>
</tr>
<tr>
<td>BABY KALE SALAD</td>
<td>Toasted almonds, dried cranberries, herb vinaigrette</td>
<td>11</td>
</tr>
<tr>
<td>VINE-RIPENED TOMATO SALAD</td>
<td>Basil, herb vinaigrette, fresh mozzarella</td>
<td>13</td>
</tr>
<tr>
<td>THE WEDGE</td>
<td>Iceberg, bacon, tomatoes, bleu cheese</td>
<td>11</td>
</tr>
<tr>
<td>CLASSIC CAESAR SALAD</td>
<td>Parmesan cheese and rustic croutons</td>
<td>11</td>
</tr>
</tbody>
</table>

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</tr>
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</table>

### ENTRÉE SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUMBERLAND SALAD</td>
<td>Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch</td>
<td>16</td>
</tr>
<tr>
<td>STEAK SALAD</td>
<td>Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, and Dijon vinaigrette, drizzled with buttermilk ranch</td>
<td>23</td>
</tr>
<tr>
<td>AHI TUNA SALAD</td>
<td>Seared rare, artisan greens, avocado, mango, Asian vinaigrette</td>
<td>23</td>
</tr>
</tbody>
</table>

### STEAKS & PRIME RIB

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBEYE STEAK</td>
<td>14 oz.</td>
<td>41</td>
</tr>
<tr>
<td>NEW YORK STRIP STEAK</td>
<td>16 oz.</td>
<td>40</td>
</tr>
<tr>
<td>BONE-IN “COWBOY CUT” RIBEYE STEAK</td>
<td>22 oz.</td>
<td>49</td>
</tr>
<tr>
<td>PRIME RIB OF BEEF</td>
<td>Aged and slow roasted - Regular cut 12 oz.</td>
<td>36 / Extra cut 16 oz.</td>
</tr>
</tbody>
</table>

### FILET MIGNON

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>COFFEE-CURED</td>
<td>Cured in our signature blend 10 oz.</td>
<td>43</td>
</tr>
<tr>
<td>CENTER CUT</td>
<td>Petite cut 37 / Regular cut 42</td>
<td></td>
</tr>
<tr>
<td>THE LEGENDARY</td>
<td>Our signature 12 oz. cut 47</td>
<td></td>
</tr>
<tr>
<td>MEDALLION TRIO</td>
<td>Bleu Cheese Encrusted, Au Poivre and Béarnaise</td>
<td>39</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NOLA GRILLED SHRIMP</td>
<td>Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable</td>
<td>28</td>
</tr>
<tr>
<td>PAN–ROASTED COLD WATER SALMON</td>
<td>Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc</td>
<td>29</td>
</tr>
<tr>
<td>“HONG KONG STYLE” SEA BASS</td>
<td>Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds</td>
<td>39</td>
</tr>
<tr>
<td>AHI TUNA</td>
<td>Pan-seared with soy ginger sherry sauce and sautéed spinach</td>
<td>31</td>
</tr>
<tr>
<td>PECAN TROUT</td>
<td>Dijon mustard sauce, broccoli and garlic whipped potatoes</td>
<td>27</td>
</tr>
</tbody>
</table>

### SPECIALTIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FAMOUS STEAK &amp; BISCUITS</td>
<td>Our signature specialty. Seared filet on homemade biscuits, parmesan fries</td>
<td>19</td>
</tr>
<tr>
<td>FRENCH DIP</td>
<td>Thinly sliced on a toasted baguette with horseradish. Served with parmesan fries</td>
<td>21</td>
</tr>
<tr>
<td>STACKED CHEESEBURGER</td>
<td>Two seared patties, pickles, onion and cheese. Served with parmesan fries</td>
<td>17</td>
</tr>
<tr>
<td>STEAKHOUSE BURGER</td>
<td>Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries</td>
<td>17</td>
</tr>
<tr>
<td>WILD MUSHROOM MEATLOAF</td>
<td>Madeira sauce, garlic whipped potatoes and broccoli</td>
<td>22</td>
</tr>
<tr>
<td>BISTRO CHICKEN</td>
<td>Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli</td>
<td>23</td>
</tr>
</tbody>
</table>

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

### SIDES

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>AU GRATIN POTATOES</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>BROCCOLI</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>CARAMELIZED ONION WHIPPED POTATOES</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>CREAMED SPINACH</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>GARLIC WHIPPED POTATOES</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>PARMESAN FRIES</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>ONE POUND BAKED POTATO</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>SAUTÉED ASPARAGUS</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>SEASONAL VEGETABLE</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>SMOKED GOUDA MAC &amp; CHEESE</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>WILD MUSHROOMS</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>

*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.
RED WINES CONTINUED...

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 10/35
THE SEEKER MALBEC – Mendoza, Argentina 11/39
STAG’S LEAP “THE INVESTOR” – Napa Valley 15/55
THE PRISONER – California 16/59
ABSTRACT BY ORIN SWIFT – Napa Valley 16/59
MELVILLE SYRAH VERMA’S VINEYARD – Sta. Rita Hills 50
8 YEARS IN THE DESERT BY ORIN SWIFT – Napa Valley 75
MARTINELLI SYRAH TERRA FELICE – Russian River Valley 95
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – McLaren Vale, Australia 105
BLACK BART SYRAH STAGECOACH – Napa Valley 110
NEWTON “THE PUZZLE” – Napa Valley 150

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35
GRUET BRUT – New Mexico 11/39
DUVAL-LEROY – Reims, France 65
POL ROGER RESERVE – Epernay, France 70
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100
DOM PERIGNON BRUT – France 225

CHARDONNAY

ST. FRANCIS – Sonoma County 11/39
LINCOURT “STEEL” – Sta. Rita Hills 12/43
CHALK HILL – Sonoma Coast 13/47
ROMBAUER – Carneros 15/55
AU BON CLIMAT – Santa Barbara County 35
CHALONE ESTATE – Chalone AVA 40
NEWTON “RED LABEL” – Napa County 45
RAMEY – Russian River Valley 45
WENTE RIVA RANCH – Monterey 45
GARY FARRELL – Russian River Valley 50
CAKEBREAD CELLARS – Napa Valley 65
CHALK HILL ESTATE BOTTLED – Chalk Hill 70
FLOWERS – Sonoma Coast 70
LEWIS CELLARS – Napa Valley 80
PLUMJACK RESERVE – Napa Valley 95
RAMEY HUDSON VINEYARD – Napa Valley 95

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 10/35
HONIG – Napa Valley 12/43
CRAIGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 13/47
CHALK HILL ESTATE BOTTLED – Chalk Hill 40
CAKEBREAD CELLARS – Napa Valley 50
MERRY EDWARDS – Russian River Valley 75

OTHER WHITES & ROSÉ

CHATEAU MIGNOT “M DE MIGNOT” ROSÉ – Côtes de Provence 12/43
CH. ST. MICHELLE RIESLING – Columbia Valley 10/35
CAPOSALDO PINOT GRIGIO – Veneto, Italy 10/35
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 11/39
THE PRISONER – California 16/59
REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LYTHE – California 11/39
ROTH – Alexander Valley 12/43
QUILT – Napa Valley 14/51
AUSTIN HOPE – Napa Valley 15/55
SEBASTIANI – Alexander Valley 38
RAMEY CLARET – Napa Valley 40
NEWTON “SKYDIVE” – North Coast 45
ELIZABETH SPENCER – Napa Valley 65
HONIG – Napa Valley 65
FERRARI CARANO – Alexander Valley 65
ZD – Napa Valley 70
CHATEAU MONTELENA – Napa Valley 75
FRANK FAMILY – Napa Valley 85
JORDAN – Sonoma County 85
RAMEY – Napa Valley 85
CHALK HILL ESTATE RED – Chalk Hill 90
CHAPPELL “SIGNATURE” – Napa Valley 100
GHOST BLOCK ESTATE – Napa Valley 100
KULETO ESTATE – Napa Valley 105
LANCASTER ESTATE – Alexander Valley 105
PAUL HOBS – Napa Valley 105
CAYMUS VINEYARDS – Napa Valley 125
MINER FAMILY – Oakville, Napa Valley 125
CADE HOWELL MOUNTAIN – Napa Valley 140
LEWIS CELLARS – Napa Valley 140
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 150
SHAFFER ONE POINT FIVE – Napa Valley 150
DUNN HOWELL MOUNTAIN – Chalk Hill 175
MEYER FAMILY BONKY’S VINEYARD – Napa Valley 200
CAYMUS SPECIAL SELECTION – Napa Valley 225
JOSEPH PHELPS “INSIGNIA” – Napa Valley 275
SHAFFER HILLSIDE SELECT – Stags Leap District 275
MERUS – Napa Valley 325

MERLOT

THE VELVET DEVIL – Washington State 10/35
MARKHAM – Napa Valley 14/51
PRIDE MOUNTAIN – Napa Valley 15/55
FROG’S LEAP – Napa Valley 55
DUCKHORN VINEYARDS – Napa Valley 85
CAKEBREAD CELLARS – Napa Valley 100

PINOT NOIR

LUCKY STAR – California 10/39
ELOUAN – Oregon 12/43
ANGELS INK – Monterey, California 12/39
BOEN – Russian River Valley 14/51
MEIOMI – California 42
CHALONE ESTATE – Chalone AVA 45
ARYGLE – Willamette Valley 48
GARY FARRELL – Russian River Valley 55
ROBERT SINSKEY FOUR VINEYARDS – Carneros 60
FOLEY ESTATE – Sta. Rita Hills 65
BELLE GLO “DAIRYMAN” – Russian River Valley 68
DOMAINE SERENE “YAMHILL CUVEE” – Willamette Valley 70
ARYGLE “NUTHOUSE” – Eola-Amity Hills, Oregon 85
FLOWERS – Sonoma Coast 95
BREWER CLIFTON “3D” – Sta. Rita Hills 110
KISTLER – Russian River Valley 110

ZINFANDEL

RAVENSWOOD – California 10/35
PREDATOR “OLD VINE” – Lodi 11/39
DRY CREEK “OLD VINES” – Sonoma 50
SALDO – California 60
RIDGE LYTon SPRINGS – Dry Creek Valley 65
OUT POST HOWELL MOUNTAIN – Napa Valley 80

STONEY RIVER®
STEAKHOUSE AND GRILL
CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI  12
Grey Goose Vodka or Bombay Sapphire Gin
Dry Vermouth : Olives

SIGNATURE MARTINI  12
Tito’s Vodka : Blue Cheese Jalapeño Olive
Rosemary

YES WAY ROSÉ  10
Rosé : St−Germain : Lemon : Basil Flower

HIGH NOON  12
High West Double Rye Whiskey : Cocoa Rum
Brown Sugar : Bitters

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

LADY DUCHESS  10
Sparkling Wine : Crème de Cassis : Honey Syrup

ANGEL’S REVENGE  11
Angel’s Envy Bourbon : Disaronno : Candied Cherry

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

NOT SO DARK & STORMY  10
Gosling’s Dark Rum : Pineapple : Fever Tree Ginger Beer

JACKSON OLD FASHIONED  12
Maker’s Mark Bourbon : Sweet Vermouth
Candied Cherry

LOCAL DRAFT BEERS $6

FOX ROCKER
Crystal Lake Brewery, American Red Ale

ANTI HERO
Revolution Brewing, IPA

BEACH BLONDE
Crystal Lake Brewery, Golden Lager

HEFTY HEFEWEIZEN
Wild Onion Brewing, Hefeweizen

BLACK WIDOW CIDER
Original Sin, Cider

SUMMER SHANDY
Leinenkugel’s Brewery, Weiss Beer

ATOM SMASHER
Two Brothers Brewing Company, Märzen

DOMESTIC & IMPORT

O’DOUL’S  5

COORS LIGHT  5

MILLER LIGHT  5

CORONA EXTRA  6

STELLA ARTOIS  6

DESSERTS

CRÈME BRÛLÉE  9
Rich, creamy vanilla bean custard with a caramelized 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 tablesider

PORTS

WARRE’S “WARRIOR”  9

FONSECA BIN 27  15

QUINTA DO NOVAL 20 YR. TAWNY  22