**STARTERS**

- **DEIVEL EGGS** Pate, sugar-cured bacon, lettuce, and sour pickle relish 11
- **CRAB CAKE** Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 18
- **SPINACH DIP** Green chile cheese, local tortilla chips 14
- **TUNA STACK** Ahi, avocado, mango, Sriracha aioli, and sesame wontons 17
- **JUMBO SHRIMP COCKTAIL** Classic recipe. Served on crushed ice with our spicy cocktail sauce 18
- **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 10
- **HOUSE SALAD** Rustic crooutons, 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 crooutons 11

**ENTRÉE 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
- **AH TUNA SALAD** Seared rare, artisan greens, avocado, mango, Asian vinaigrette 23

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**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. 36 / Extra cut 16 oz. 42

**FILET MIGNON**

- **STEAK AU POIVRE** Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 38
- **COFFEE-CURED** Cured in our signature blend 10 oz. 43
- **CENTER CUT** Petite cut 37 / Regular cut 42
- **THE LEGENDARY** Our signature 12 oz. cut 47
- **MEDALLION TRIO** 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 / Oscar style: Lump crab, asparagus with Béarnaise * sauce 12

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.

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**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** From Norway. 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
- **AH TUNA** Pan-seared with soy ginger sherry sauce and sautéed spinach 31

**SPECIALTIES**

- **FAMOUS STEAK & BISCUITS** Our signature specialty. Seared filet on homemade biscuits, parmesan fries 20
- **FRENCH DIP** Thinly sliced on a toasted baguette with horseradish. Served with parmesan fries 21
- **PRIME RIB SANDWICH** Sliced to order, served au jus with parmesan fries 20
- **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 23
- **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

**SIDES ALL 7**

- **AU GRATIN POTATOES** • **BROCCOLI** • **CARAMLIZED ONION WHIPPED POTATOES** • **CREAMED SPINACH**
- **GARLIC WHIPPED POTATOES** • **PARMESAN FRIES** • **ONE POUND BAKED POTATO** • **SAUTÉED ASPARAGUS**
- **SEASONAL VEGETABLE** • **SMOKED 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. 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”** 2017 - Columbia Valley 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 POND** – 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
- **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 10/35
- **ELOUAN** – Oregon 12/43
- **ANGELS INK** – Monterey, California 13/47
- **BOEN** – 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 FARELL** – Russian River Valley 80
- **FLOWERS** – Sonoma Coast 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
- **SEGHEZIO** – 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 10/35
- **SHOOFLY SHIRAZ** – McLaren Vale, Australia 10/35
- **BROQUEL MALBEC** – Mendoza, Argentina 11/39
- **8 YEARS IN THE DESERT** BY ORIN SWIFT – California 15/55
- **DECOCY RED BLEND** BY DUCKHORN – Sonoma County 15/55
- **INDIA INK BY KULETO** – Napa Valley 40
- **ABSTRACT BY ORIN SWIFT** – California 50
- **THE PRISONER** – California 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 10/35
- **DOMAINE CHANDON** – California 11/39
- **GLORIA FERRER BLANC DE NOIR** – Carneros 40
- **DUVAL–LEROY BRUT** – Epernay, France 70
- **LOUIS ROEDERER** – Epernay, France 75
- **VEUVE CLIQUOT 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 COURTEY’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
- **PLUMPKJACK** – Napa Valley 95
- **LEWIS CELLARS** – Napa Valley 100
- **ZD RESERVE** – Carneros 100

**SAUVIGNON BLANC**

- **CLIFFORD BAY** – Marlborough, New Zealand 10/35
- **HONIG** – Napa Valley 12/43
- **KIM CRAWFORD** – New Zealand 38
- **CRAIGGY RANGE** TE MUA ROAD – Martinborough, New Zealand 45
- **TWOMEY** – Napa/Sonoma County 48
- **CAKEBREAD CELLARS** – Napa Valley 55

**OTHER WHITES**

- **CH. ST. MICHELLE RIESLING** – Columbia Valley 10/35
- **FIRESTONE RIESLING** – Santa Ynez Valley 10/35
- **FERRARI–CARANO PINOT GRIGIO** – Sonoma County 10/35
- **MARCO FELLUGA PINOT GRIGIO** – Collio, Italy 12/43
- **SAINT M RIESLING** – Pfalz, Germany 27
- **JERMANN PINOT GRIGIO** – Venetie 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
Knob Creek Rye : Blood Orange : Honey : Orange Bitters

**Signature Martini** 12
Tito’s Vodka : Blue Cheese Jalapeño Olive : Rosemary

**Angel’s Revenge** 12
Angel’s Envy Bourbon : Disaronno : Candied Cherry

**The Samurai** 11
Suntory Toki Whiskey : Grapefruit : Tonic

LOCAL CRAFT DRAFTS

**Wanderland** 7
Ethereal Brewing Co., IPA

**Idlewild** 8
Mile Wide Brewing Co., IPA

**PennyRile Pale Ale** 8
West Sixth Brewing Co., Pale Ale

**Louisville Lager** 8
Goodwood Brewing Co., Lager

AFTER DINNER COCKTAILS $10

**Mint Daisy**
Stolichnaya Vanil : Crème De Cacao : Crème De Menthe

**A Shot In The Dark**
Espresso : Stolichnaya Vanil : Frangelico

**Lady Godiva**
Hubbard & Cravens Coffee : Grand Marnier
Godivá Dark Liquor

**The Classic**
Hubbard & Cravens Coffee : Frangelico : Bailey’s : Kahlúa

DESSERTS

**Crème Brûlée** 9
Rich, creamy vanilla bean custard with a caramelized sugar crust and fresh 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 tablesade

**Our Whisk(e)y List**

1792 Small Batch 10
Angel’s Envy Rye 40
Angel’s Envy 10th Anniversary 90
Baker’s Single Barrel 15
Basil Hayden’s 11
Basil Hayden’s Rye 15*
Blade & Bow 12
Blanton’s 25*
Booker’s 12*
Booker’s 30th Anniversary 80*
Buffalo Trace 9
Bulleit 10
Bulleit Rye 10
Calumet Farm 13
E.H Taylor Barrel Proof 45
E.H Taylor Small Batch 20
Four Roses Single Barrel 11
George T. Stagg Jr. 35*
George T. Stagg 90*
Jefferson’s 11
King of Kentucky 100*
Kentucky Par 20
Michter’s US-1 11
Michter’s American Blend 12
Michter’s Barrel Strength Rye 100
Old Forester Birthday Bourbon 2019 75
Van Winkle Family Reserve 13 Yr. Rye 75*
Pappy Van Winkle Family Reserve 15 Yr. 75*
Pappy Van Winkle Family Reserve 20 Yr. 100*
Pappy Van Winkle Family Reserve 23 Yr. 150*
Peerless Bourbon 20
Peerless Rye 22
Rock Hill Farms 45*
Sazerac Rye 15*
Saint Cloud 15*
Willie Pot Still Reserve 16
Wilderness Trail Small Batch 12
Weller Special Reserve 13*
WhistlePig 10 Yr. 13
WhistlePig 12 Yr. 15
WhistlePig Farmstock 16
WhistlePig Boss Hog 85*
Woodford Reserve 10
Woodford Reserve Master’s Collection Rotation 35*
Woodford Double Oak 12

* Limited Availability
Add $1.50 for rocks or neat pours and $3.00 for an up pour.

COGNAC & BRANDY

REMY MARTIN VSOP 14
Courvoisier XO 21
Germain-Robin “Select Barrel XO” 32
Remy Martin XO 52

PORTS

Sandeman “Founder’s Reserve” 8
Taylor Fladgate 10
Sandeman 20 Yr. Tawny 13
Grahams 30 Yr. Tawny 26