STARTERS

**Deviled Eggs**  Sugar-cured bacon and homemade pickle relish  11

**Crab Cake**  Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce  17

**Spinach Dip**  Reggiano cheese, local tortilla chips  13

**Tuna Stack**  Ahi, avocado, mango, Sriracha aioli, and sesame wontons  16

**Whiskey Shrimp on Country Toast**  Dijon beurre blanc sauce  17

**Steak Rolls**  Chimichurri, spicy ranch  14

SOUPS & SIDE SALADS

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

**French Onion Soup**  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

**Entrée Salads**

**Thai Chicken Salad**  Roasted peanuts, crispy wontons, honey-lime vinaigrette, peanut sauce  15

**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

**Ahi Tuna Salad**  Seared rare, artisan greens, avocado, mango, Asian vinaigrette  23

FILETS, STEAKS & PRIME RIB

Our Legendary Steaks/are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600°F Montague broiler. We do not recommend, and will respectfully not guarantee any meat ordered “medium well” or above.

**Coffee-Cured Filet Mignon**  Cured in our signature blend 10 oz.  43

**Steak & Fries**  A Brasserie style New York Strip steak  30

**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

**Center Cut Filet Mignon**  Petite cut  37 / Regular cut  42

**Stoney River Legendary Filet**  Our signature 12 oz. cut  47

**Tri of Filet Medallions**  Bleu Cheese Encrusted, Mushroom Madeira and Béarnaise  38

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted  3 / Chimichurri, Mushroom Madeira, Béarnaise* sauce  3 / Oscar style: Lump crab, asparagus with Béarnaise* sauce  11

All of our steaks, prime rib and filets are served with your choice of au gratin potatoes, garlic whipped potatoes, parmesan fries or our one pound baked potato.

SEAFOOD

**Today’s Featured Fish**  Selections change daily  MKT.

**Jumbo Fried Shrimp**  Rémoulade, cocktail sauce, parmesan fries  28

**Pan-Roasted Cold Water Salmon**  Garlic whipped potatoes and broccoli Szuchuan style or lemon buerre blanc  28

**Ahi Tuna**  Pan-seared with soy ginger sherry sauce and sautéed spinach  30

**Pecan Trout**  Dijon mustard sauce, garlic whipped potatoes and broccoli  28

SPECIALTIES

**French Dip**  Thinly sliced on a toasted baguette with horseradish. Served with parmesan fries  21

**Wild Mushroom Meatloaf**  Madeira sauce, garlic whipped potatoes and broccoli  22

**Veggie Burger**  Made in-house, topped with Monterey Jack and served with parmesan fries  15

**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

**Bistro Chicken**  Panko-crusted, parmesan cheese, lemon caper sauce, garlic whipped potatoes and broccoli  23

**Barbecue Danish Baby Back Ribs**  BBQ sauce, parmesan fries, Southern slaw  29

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

Our beef entrées feature U.S.D.A. top choice (or higher) aged beef except for our Bone-in Ribeye, which features Black River Angus Beef®.

SIDES  ALL 7

**Au Gratin Potatoes**  Broccoli  Caramelized Onion Whipped Potatoes

**Mashed Sweet Potato Casserole**  Parmesan Fries  One Pound Baked Potato

**Sautééd Asparagus**  Seasonal Vegetable  Smoked Gouda Mac & Cheese

*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

TILIA MALBEC – Mendoza, Argentina 10/35
ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 11/39
SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 12/43
8 YEARS IN THE DESERT BY ORIN SWIFT – California 15/55
THE PRISONER – California 65
MARTINELLI TERRA FELICE SYRAH – Russian River Valley 68
DUMOL SYRAH – Russian River Valley 90
MOLLY DOOKER “CARNIVAL OF LOVE” SHIRAZ – McLaren Vale, Australia 120
BLACK BART STAGECOACH SYRAH – Napa Valley 125
NEWTON “THE PUZZLE” – Napa Valley 160

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35
GRUET BRUT – New Mexico 11/39
LUCIEN ALBRECHT BRUT ROSE – AOC Crémant d’Alsace 13/47
MUMM CUVEE BRUT ROSE – Napa Valley 50
PERRIER-JOUET GRAND BRUT – Epernay, France 90
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100
POL ROGER RESERVE – Epernay, France 105
DOM PERIGNON BRUT – France 225

CHARDONNAY

CHALK HILL – Russian River Valley 10/35
WENTE RIVA RANCH – Monterey 12/43
CHALONE ESTATE – Chalone AVA 13/47
GRAYSON CELLARS – California 32
ST. FRANCIS – Sonoma County 35
LINCOURT “STEEL” – Sta. Rita Hills 40
NEWTON “SKYSIDE” – Sonoma County 42
CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 45
GARY FARRELL – Russian River Valley 50
NOVY KEEFERS RANCH VINEYARD – 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 65
CAKEBREAD CELLARS – Napa Valley 70
ZD – California 70
LEWIS CELLARS – Russian River Valley 85
CHALK HILL ESTATE BOTTLED – Chalk Hill 90
KISTLER LES NOISETIERS – Sonoma Coast 90

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 10/35
CRAIGY RANGE TE MUNA ROAD – Martinborough, New Zealand 12/43
ROUND POND ESTATE – Rutherford, Napa Valley 45
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
FERRARI-CARANO PINOT GRIGIO – Sonoma County 10/35
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 11/39
CH. ST. MICHELLE RIESLING – Columbia Valley 10/35
LUCIEN ALBRECHT RESERVE RIESLING – Alsace 11/39
CLASSIC AMERICAN COCKTAILS

TEQUILA MOCKINGBIRD  11
Corzo Añejo : Pineapple Liquor : Açaí Syrup

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

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

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

EARLY RISER  11
Woodford Reserve : Maple Syrup : Bitters

NOT SO DARK & STORMY  9
Gosling’s Dark Rum : Pineapple
Fever Tree Ginger Beer

THE BOTANIST  10
Roku Gin : Grapefruit : Fever Tree Ginger Ale

WINTER IS COMING  11
Plymouth Gin : Crème de Violette : Lemon

FIRE & ICE  11
Maker’s Mark Whiskey : Almond : Hellfire 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

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

GONE PECAN  10
Cathead Pecan Vodka : RumChata : Black Walnut Bitters

DESSERTS

KEY LIME PIE  9
In a graham cracker crust with fresh whipped cream

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 tableside

LOCAL DRAFT BEERS $6

CLASSIC CITY LAGER
Creature Comforts Brewing Co., Lager

HOPSECUTIONER IPA
Terrapin Cellars, IPA

POG BASEMENT
Scofflaw Brewing Co., Tropical IPA

CRAFT BOTTLES $6

BIG SHANTY GRAHAM CRACKER
Burnt Hickory Brewery, Stout

420
Sweetwater, Double Pale Ale

COPPERHEAD
Gate City, Amber Ale

HARD CIDER
J.K’s Organic Scrumpy, Cider

DOMESTIC & IMPORT

BUD LIGHT  5

MICHELOB ULTRA  5

HEINEKEN  6

STELLA ARTOIS  6

CORONA  6

O’DOUL’S  6

COGNAC & BRANDY

CAMUS VSOP  11

REMY MARTIN VSOP  14

REMY MARTIN XO  52

PORTS

SANDEMAN “FOUNDER’S RESERVE”  8

QUINTA DO NOVAL 20 YR. TAWNY  22

GRAHAMS 30 YR. TAWNY  26