**STARTERS**

DEVILED EGS  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

HOT CHICKEN BISCUITS  Our version of a Nashville favorite on homemade Southern biscuits  12

**SOUPS & SALADS**

DRESSINGS MADE IN-HOUSE  Bleu Cheese, Honey Mustard, Butter milk Ranch, Thousand Island, Fresh Herb Vinaigrette and 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

THE WEDGE SALAD  Iceberg, bacon, tomatoes, blue cheese  11

BABY KALE SALAD  Toasted almonds, dried cranberries, herb vinaigrette  11

CLASSIC CAESAR SALAD  Parmesan cheese and rustic croutons  11

**ENTRÉE SALADS**

VINE-RIPENED TOMATO SALAD  Basil, herb vinaigrette, fresh mozzarella  13

THAI CHICKEN SALAD  Roasted peanuts, crispy wontons, honey-lime vinaigrette, peanut sauce  16

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

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

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

**BURGERS & SANDWICHES**

We grind fresh daily for our hand-pattied burgers. All burgers and sandwiches are served with parmesan fries.

STACKED CHEESEBURGER*  Two seared patties, pickles, onions and cheese  16

STEAKHOUSE BURGER*  Gruyère, caramelized onions, Thousand Island dressing  16

CRISPY CHICKEN SANDWICH  Gruyère, arugula, tomato, lemon aioli  15

PRIME RIB SANDWICH*  Sliced to order, served au jus  20

FRENCH DIP*  Thinly sliced, toasted baguette with horseradish  21

**STEAKS & PRIME RIB**

STEAK ‘N’ FRIES*  A Brasserie style New York Strip steak  29

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

NEW YORK STRIP STEAK*  Extra cut - 16 oz.  40

RIBEYE STEAK*  14 oz.  41

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

**FILET MIGNON**

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  38

**ACCOMPANIMENTS FOR FILETS AND STEAKS:**

* Bleu Cheese Encrusted  3 / Chimichurri, Béarnaise*, Mushroom Maderia or Au Poivre sauce  3 / Oscar style: Lump crab, asparagus with Béarnaise* sauce  12

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. Other steaks are available, please ask your server. We do not recommend and will respectfully not guarantee any meat ordered “medium well” or above.

**SPECIALTIES**

WILD MUSHROOM MEATLOAF  Madeira sauce, garlic whipped potatoes and broccoli  22

BAY STREET CHICKEN FINGERS  “Old Savannah” style with parmesan fries and cole slaw  19

BISTRO CHICKEN  Panko-crusted, parmesan cheese, lemon caper sauce with garlic whipped potatoes and broccoli  22

FISH TACOS  Daily fish selections, deep fried, avocado, spicy ranch dressing  18

JUMBO FRIED SHRIMP  Rémoulade, cocktail sauce and parmesan fries  29

PAN-ROASTED COLD WATER SALMON*  Garlic whipped potatoes and broccoli. Szechuan style or “naked”  27

AHI TUNA STEAK  Pan-seared soy ginger sauce and sautéed spinach  31

DANISH BABY BACK RIBS  BBQ sauce, parmesan fries and cole slaw  28

* House, Caesar or Baby Kale Salad to accompany your filet, prime rib or entree. $8.

**SIDES All 7**

AU GRATIN POTATOES  BROCCOLI  CARAMELIZED ONION WHIPPED POTATOES  COLE SLAW  CREAMED SPINACH

GARLIC WHIPPED POTATOES  MASHED SWEET POTATO CASSEROLE  ONE POUND BAKED POTATO  PARMESAN FRIES

SAUTÉED ASPARAGUS  SEASONAL VEGETABLES  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.
**REDS**

**CABERNET SAUVDIGNON & CABERNET BLENDS**
- CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 10/35
- JOSEPH CARR – Paso Robles 11/39
- QUILT – Napa Valley 13/47
- AUSTIN HOPE – Paso Robles 14/51
- SEBASTIANI ESTATE – Napa Valley 60
- HONG – Napa Valley 60
- LADERA – Napa Valley 65
- JORDAN – Napa Valley 80
- LONG SHADOWS “FEATHER” – Napa Valley 85
- HALL – Napa Valley 85
- CHALK HILL ESTATE RED – Napa Valley 90
- KULETO ESTATE – Napa Valley 90
- PAPILLON BY ORIN SWIFT – Napa Valley 90
- GHOST BLOCK ESTATE – Oakville, Napa Valley 110
- CHAPPELLET “SIGNATURE” – Napa Valley 120
- CAYMUS VINEYARDS – Napa Valley 130
- SEBASTIANI “CHERRY BLOCK” – Napa Valley 145
- PAUL HOBBES – Napa Valley 150
- DUNN HOWELL MOUNTAIN – Napa Valley 150
- CAYMUS SPECIAL SELECTION – Napa Valley 225

**MERLOT**
- THE VELVET DEVIL – Washington State 10/35
- MARKHAM – Napa Valley 12/43
- DUCKHORN VINEYARDS – Napa Valley 85
- PLUMPJACK – Napa Valley 100

**PINOT NOIR**
- LUCKY STAR – California 10/35
- ELOUAN – Oregon 11/39
- ANGELS INK – Monterey, California 12/43
- BÖEN – Russian River Valley 14/51
- LINCOLT RANCH SANTA ROSA – Sta. Rita Hills 40
- ARGYLE – Willamette Valley 48
- CHALONE ESTATE – Chalone Ava 50
- SIDURI – Russian River Valley 55
- SANFORD – Sta. Rita Hills 60
- SLANDER BY ORIN SWIFT – California 65
- GARY FARRELL – Russian River Valley 65
- BELLE GLOS “DAIRYMAN” – Russian River Valley 70
- FLOWERS – Sonoma Coast 85
- ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 95
- SAINTSBURY STANLY RANCH – Carneros, Napa Valley 100

**ZINFANDEL**
- BERAN – Sonoma County 10/35
- KLINKER BRICK “OLD VINES” – Lodi 11/39
- PREDATOR “OLD VINES” – Lodi 12/43
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 15/55
- JOEL GOTT – California 35
- SALDO – California 60
- HENDRY BLOCK 7 & 22 – Napa Valley 60
- GREEN & RED TIP TOP VINEYARD – Sonoma County 65
- RIDGE LYTON SPRINGS – Dry Creek Valley 65

**WHITES**

**CHAMPAGNE & SPARKLING**
- LA MARCA PROSECCO – DOC Veneto 10/35
- GRUET BRUT – New Mexico 11/39
- SCHRAMSBERG BLANC DE BLANC – Napa Valley 65
- VEUVE CLIQUOT YELLOW LABEL – Reims, France 100
- DOM PERIGNON BRUT – France 225

**CHARDONNAY**
- GRAYSON – California 10/35
- CHALK HILL – Russian River Valley 11/39
- WENTE RIVA RANCH – Monterey 12/43
- LINCOLT “STEEL” – Sta. Rita Hills 40
- ST. FRANCIS – Sonoma County 40
- NEWTON “SKYSIDE” – Napa County 42
- CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 45
- GARY FARRELL – Russian River Valley 50
- CHALONE ESTATE – Chalone Ava 55
- ROMBAUER – Carneros 55
- RAMEY – Russian River Valley 60
- PATZ & HALL DUTTON RANCH – Russian River Valley 65
- CAKEBREAD CELLARS – Napa Valley 70
- CHALK HILL ESTATE BOTTLED – Chalk Hill 70
- SHAFER RED SHOULDER RANCH – Napa Valley 85
- PLUMPJACK RESERVE – Napa Valley 85

**SAUVIGNON BLANC**
- CLIFFORD BAY – Marlborough, New Zealand 10/35
- HONIG – Napa Valley 12/43
- CRAIGY RANGE TE MUNA ROAD – Martinborough, New Zealand 13/47
- CHALK HILL ESTATE BOTTLED – Chalk Hill 40
- CAKEBREAD CELLARS – Napa Valley 50
- CADE – Napa Valley 50
- MERRY EDWARDS – Russian River Valley 70

**OTHER WHITES & ROSÉ**
- CHATEAU STE. MICHELLE RIESLING – Columbia Valley 10/35
- FERRARI-CARANO PINOT GRIGIO – Sonoma County 10/35
- CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 11/39
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 12/43
- SCHLOSS VOLLRADS REISLING – Rheingau, Germany 40
- CONUNDRUM WHITE TABLE WINE – California 40
- CHATEAU VAL-JOANIS ROSÉ – Côtes de Luberon 42
- SELBACH-OSTER “KABINETTE” RIESLING – Mosel, Germany 45
- JERMAIN PINOT GRIGIO – Collio, Italy 55

**RED WINES CONTINUED...**

**OTHER INTERESTING REDS**
- ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 10/35
- PENFOLDS KOONUNGA HILL SHIRAZ – Australia 11/39
- INDIA INK BY KULETO – Lake/Napa County 12/43
- SKYSIDE RED BLEND – Sonoma County 12/43
- THE PRISONER – California 15/55
- TILIA MALBEC – Mendoza, Argentina 35
- ABSTRACT BY ORIN SWIFT – California 55
- DOMAINE RASPAIL-AY GIGONDAS – Rhone 60
- MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – McLaren Vale, South Australia 75
- CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley, California 80
CLASSIC AMERICAN COCKTAILS

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

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

LEMON DROP MOJITO  11
Wheatley Vodka : St.-Germain : Mint : Pineapple

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

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

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

SOUTHERN PEACH  10
Bulleit Rye Whiskey : Disaronno : Sweet Peach

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

THE MATADOR  10
El Mayor : Lime : Honey

PRICKLY PEAR  11
Corzo Añejo Tequila : Mathilde La Poire Liqueur
Blood Orange : Lime : Regan’s 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

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, chopped pecans and caramel

CHEF’S SELECTION AQ
Seasonal favorite recommended tableside

LOCAL BEERS $7

GOLDEN MONKEY
Victory Brewing Co., Belgian

ODIS
O’Connor Brewing, Dry Irish Stout

RAR NANTICOKE NECTAR
RAR Brewing, IPA

UNION CRAFT OLD PRO
Union Craft Brewing, Sour Ale

CRAFT BOTTLES

VIENNA LAGER  6
Devil’s Backbone, Lager

PRIMA PILS  6
Victory, Pilsner

IPA  6
Goose Island, American Pale Ale

LOOSE CANNON  7
Heavy Seas, IPA

ALLAGASH WHITE  8
Allagash, Witbier

DOMESTIC & IMPORT

BUDWEISER  5

BUD LIGHT  5

MICHELOB ULTRA  5

BECK’S  5

HEINEKEN  6

CORONA EXTRA  6

STELLA ARTOIS  6

COGNAC & BRANDY

GERMAIN–ROBIN “CRAFT–METHOD”  13

REMY MARTIN VSOP  14

GERMAIN–ROBIN APPLE XO  14

REMY MARTIN XO  55

PORTS

SANDEMAN “FOUNDER’S RESERVE”  8

WARRE’S “WARRIOR”  9

GRAHAMS 10 YR. TAWNY  12

GRAHAMS 30 YR. TAWNY  26