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.

Smoked Gouda Mac & Cheese
Mashed Sweet Potato Casserole
Au Gratin Potatoes
House, Caesar or Baby Kale Salad to accompany your filet, prime rib or entrée $7.

ahi tuna
Pan-Roasted Cold water Salmon
NOLA GRILLED SHRIMP
Bistro Chicken
Bay street Chicken Fingers
Wild Mushroom Meatloaf
Famous Steak & Biscuits

SPECIALTIES

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, mashed potatoes, parmesan fries or our one pound baked potato. Other sides are available, please ask your server. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.

FILET MIGNON
Our steaks are cut in-house and seasoned with our special seasoning blend; grilled on a 1,600° Montague broiler.

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
MEDALLIONS TRIO® Bleu Cheese Encrusted, Au Poivre and Béarnaise 38
STEAK AU POIVRE® Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 38

ACCOMPANIMENTS FOR FILETS AND STEAKS:
Bleu Cheese Encrusted 3 / Chimichurri, Béarnaise,®, Au Poivre or Mushroom Madeira 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, mashed potatoes, parmesan fries or our one pound baked potato. Other sides are available, please ask your server. We do not recommend and will respectfully not guarantee any meat ordered ‘medium well’ or above.

SPECIALTIES

FAMOUS STEAK & BISCUITS® Our signature specialty. Seared filet on homemade biscuits, parmesan fries 20
WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22
BAY STREET CHICKEN FINGERS “Old Savannah” style, 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 17
NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable 28
PAN-ROASTED COLD WATER SALMON® With garlic whipped potatoes and broccoli, Szechuan style or lemon buerre blanc 26
AHI TUNA Seared rare and sliced, with soy ginger sherry sauce. With sautéed spinach 30
DANISH BABY BACK RIBS BBQ sauce, parmesan fries, cole slaw 27

House, Caesar or Baby Kale Salad to accompany your filet, prime rib or entrée $7.

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 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.
**REDS**

**CABERNET SAUVIGNON & CABERNET BLENDS**
- CH. STE. MICHELLE “INDIAN WELLS” – Columbia Valley 10/35
- QUILT – Napa Valley 13/47
- AUSTIN HOPE – Paso Robles 14/51
- SEBASTIANI – Alexander Valley 60
- HONIG – Napa Valley 60
- JORDAN – Alexander Valley 80
- LONG SHADOWS “FEATHER” – Columbia Valley 85
- KULETO ESTATE – Napa Valley 90
- PAPILION BY ORIN SWIFT – Napa Valley 110
- CAYMUS VINEYARDS – Napa Valley 130
- PAUL HOBBS – Napa Valley 150
- CAYMUS SPECIAL SELECTION – Napa Valley 225

**MERLOT**
- THE VELVET DEVIL – Washington State 10/35
- SEBASTIANI VINEYARDS – Sonoma County 11/39
- MARKHAM – Napa Valley 12/43
- DUCKHORN VINEYARDS – Napa Valley 85
- MINER FAMILY STAGECOACH – Napa Valley 90

**PINOT NOIR**
- LUCKY STAR – California 10/35
- ELOUAN – Willamette Valley 11/39
- ANGELS INK – Monterey, California 12/43
- MEIOMI – California 35
- LINCOURT LINDSAY’S – Sta. Rita Hills 40
- ARGYLE – Willamette Valley 48
- CHALONE ESTATE – Chalone AVA 50
- FOLEY ESTATE – Sta. Rita Hills 65
- GARY FARRELL – Russian River Valley 65
- FLOWERS – Sonoma Coast 85
- ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 95
- SAINTSBURY BROWN RANCH – Carneros 100

**ZINFANDEL**
- JOEL GOTT – California 10/35
- PREDATOR “OLD VINE” – Lodi 11/39
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 15/55
- SALDO – California 60
- HENDRY BLOCK 7 & 22 – Napa Valley 60
- RIDGE LYTON SPRINGS – Dry Creek Valley 65

**SYRAH / SHIRAZ**
- SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 11/39
- MARTINNEILLI TERRA FELICIA – Russian River 68
- STAG’S LEAP – Napa Valley 68
- MOLLYDOOKER “BLUE EYED BOY” – McLaren Vale, South Australia 75
- MOLLYDOOKER “CARNIVAL OF LOVE” – McLaren Vale, South Australia 135

**OTHER INTERESTING REDS**
- TILIA MALBEC – Mendoza, Argentina 10/35
- THE SEEKER MALBEC – Mendoza, Argentina 11/39
- THE PRISONER – California 15/55
- NEWTON “THE PUZZLE” – Napa Valley 170

**DESSERT SELECTIONS**
- FONSECA BIN 27 – Portugal 30
- FAR NIENTE DOLCE SEMILLON 375 ML BOTTLE – Napa Valley 85

**RED WINES CONTINUED...**

**CHAMPAGNE & SPARKLING**
- LA MARCA PROSECCO – DOC Vento 10/35
- BOUVEY-LADUBAY EXCELLENCE – Loire Valley, France 11/39
- GRUET BRUT – New Mexico 11/39
- VEUVE CLICQUOT YELLOW LABEL – France 100
- DOM PERIGNON BRUT – France 195

**CHARDONNAY**
- GRAYSON – California 10/35
- ST. FRANCIS – Sonoma County 11/39
- WENTE RIVA RANCH – Monterey 12/43
- LINCOURT “STEEL” – Sta. Rita Hills 40
- NOVY KEFFER RANCH VINEYARD – Russian River 40
- NEWTON “SKYSIDE” – North Coast 42
- CHALK HILL – Sonoma Coast 45
- CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 45
- AU BON CLIMAT – Santa Barbara, California 48
- GARY FARRELL – Russian River Valley 50
- CHALONE ESTATE – Chalone AVA 55
- ROMBAUER – Carneros 55
- RAMEY – Russian River Valley 60
- CAKEBREAD CELLARS – Napa Valley 70
- CHALK HILL ESTATE BOTTLED – Chalk Hill 70

**SAUVIGNON BLANC**
- CLIFFORD BAY – Marlborough, New Zealand 10/35
- HONIG – Napa Valley 12/43
- CRAWLEY RANGE TE MUNA ROAD – New Zealand 13/47
- CHALK HILL ESTATE BOTTLED – Chalk Hill 40
- CAKEBREAD CELLARS – Napa Valley 50

**OTHER WHITES & ROSÉ**
- CHARLES & CHARLES – Columbia Valley 10/35
- CH. ST. MICHELLE RIESLING – Columbia Valley 10/35
- SANTA EMILIO RIESLING – Pfalz, Germany 11/39
- CAPOSALDO PINOT GRIGIO – Veneto, Italy 10/35
- CONUNDRUM WHITE TABLE WINE – California 40
- JERMANN PINOT GRIGIO – Venezia Giulia, Italy 55

**CLASSIC AMERICAN COCKTAILS**
- SIGNATURE MARTINI $12
  Tito’s Vodka : Rosemary : Blue Cheese Jalapeño Olive

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

- THE DRAPER $12
  Bulleit Whiskey : Blood Orange : Honey

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

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

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

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

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

Olives and Candied Cherries by Filthy Food.
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

CUCUMBER MULE 11
Hendrick’s Gin : St-Germain : Fever Tree Ginger Beer

THE MATADOR 10
El Mayor : Lime : Honey

TEQUILA MOCKINGBIRD 11
Corzo Añejo : Pineapple Liquor : Açaí Syrup

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

LADY GODIVA 10
Hubbard & Cravens Coffee : Grand Marnier
Godiva Dark Liquor

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, chopped pecans and caramel

CHEF’S SELECTION AQ
Seasonal favorite recommended tablesid