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STEWARDS

DEVILED EGGS Sugar-cured bacon, homemade pickle relish  11

SPINACH DIP Reggiano cheese, warm tortilla chips  13

TUNA STACK® Avocado, mango, Sriracha aioli, and sesame wontons  16

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  13

SOUP & SALADS

DRESSINGS MADE IN-HOUSE: Bleu Cheese, Honey Mustard, Buttermilk 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

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

VINE-RIPENED TOMATO SALAD Basil, herb vinaigrette, fresh mozzarella  12

THE WEDGE Iceberg, bacon, tomatoes, bleu cheese  11

CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons  11

ENTRÉE SALADS

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

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  16

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

STEAKS & PRIME RIB

STEAK FRITES® A Brasserie-style New York Strip steak  29

NEW YORK STRIP STEAK® Extra cut - 16 oz.  39

RIBEYE STEAK® A tender well-marbled cut of aged beef - 14 oz.  41

BONE-IN "COWBOY CUT" RIBEYE STEAK® Well-seasoned, aged beef - 22 oz.  48

PRIME RIB OF BEEF® Our signature 12 oz. cut  34 / King cut  38

FILET MIGNON

COFFEE-CURED® Cured in our special blend of coffee, brown sugar and molasses - 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

ACCOMMODATIONS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted  3 / Chimichurri, Béarnaise®, Mushroom Madeira, or Au Poivre sauce  3

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

FEATURED FISH Selections change daily MKT.

NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable  27

PAN-ROASTED COLD WATER SALMON® Garlic whipped potatoes and broccoli, Szechuan style or lemon buerre blanc  28

“HONG KONG STYLE” SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds  37

ahi TUNA® Pan-seared with soy ginger sherry sauce and sautéed spinach  29

PECAN TROUT® Dijon mustard sauce, garlic whipped potatoes, and broccoli  27

SPECIALTIES

FAMOUS STEAK & BISCUITS® Our signature specialty. Seared filet on homemade biscuits, parmesan fries  18

FRENCH DIP® Thimly sliced, toasted baguette with horseradish and served with parmesan fries  20

STACKED CHEESEBURGER® Two seared patties, pickles, onion and cheese. Served with parmesan fries  16

STEAKHOUSE BURGER® Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries  16

PRIME RIB SANDWICH Sliced to order, served au jus and served with parmesan fries  19

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

CRISPY CHICKEN SANDWICH® Gruyère cheese, arugula, tomato, lemon aioli, and served with parmesan fries  15

BISTRO CHICKEN® Panko-crusted, parmesan cheese, lemon butter caper sauce with garlic whipped potatoes and broccoli  23

BAY STREET CHICKEN FINGERS® “Old Savannah” style, with parmesan fries  19

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

SIDES ALL 7

AU GRATIN POTATOES® BROCCOLI® CARMELIZED ONION WHIPPED POTATOES® CREAMED SPINACH

GARLIC WHIPPED POTATOES® ONE POUND BAKED POTATO® PARMESAN FRIES SAUTÉED ASPARAGUS

SEASONAL VEGETABLE® SMOKED GOUDA MAC & CHEESE® WILD MUSHROOMS

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CLASSIC AMERICAN COCKTAILS

THE “TRIANGLE” MARTINI  12
Vitzellen Vodka or Connipition Gin
Dry Vermouth : Olives

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

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

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

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

EARLY RISER  11
Woodford Reserve : Maple Syrup : Orange

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

MATCHA BE MINE  10
Honeysuckle Vodka : Matcha Green Tea
Sparkling Wine

ROOT OF THE MATTER  11
Sailor Jerry Spiced Rum : Root Beer Essence
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

GONE PECAN  10
Pecan Vodka : RumChata : Black Walnut Bitters

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

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 tabelside

LOCAL DRAFT BEERS $6

SEASONAL LAGER
Red Oak Brewery, Lager

PILSNER
Ponysaurus Brewing, Pilsner

PERNICIOUS
Wicked Weed Brewing, IPA

SEASONAL SELECTION

CRAFT BOTTLES $6

APPALACHIA
Wicked Weed Brewing

ROCKET SCIENCE
Fullstream Brewery

SHOTGUN BETTY
Lonerider Brewery

BLACK MOCHA STOUT
Highland Brewery

PEOPLE’S PORTER
Foothills Brewing

BOLD ROCK CIDER
Bold Rock

DOMESTIC & IMPORT

BUD LIGHT  5

BUDWEISER  5

MILLER LIGHT  5

MICHELOB ULTRA  5

CORONA EXTRA  5

STELLA ARTOIS  6

ST. PAULI GIRL Non-alcoholic  5

PORTS

WARRE’S “WARRIOR”  9

WARRE’S OTIMA 10 YR. TAWNY  11

QUINTA DO NOVAL 10 YR. TAWNY  12

WARRE’S OTIMA 20 YR. TAWNY  20

COGNAC & BRANDY

LIMONCELLO  10

REMY MARTIN VSOP  14

REMY MARTIN XO  52