STARTERS

SPINACH DIP Reggiano cheese, local tortilla chips 14
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
BLUE HILL BAY MUSSELS One pound of Maine mussels sautéed with shallots, garlic, Fresno peppers, white wine and lobster cream sauce. Served with Garlic bread 17

SOUPS & SALADS

DRESSINGS MADE IN-HOUSE Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette, Asian Vinaigrette, Dijon 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, hickory-smoked bacon, tomatoes, bleu cheese 11
CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 11

ENTRÉE SALADS

CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 16
STEAK SALAD™ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, hickory-smoked bacon, Dijon vinaigrette 23
AHÍ TUNA SALAD™ Seared rare, artisan greens, avocado, mango, Asian vinaigrette 23

STOCKS & PRIME RIB

STEAK FRITES™ A Brasserie-style New York Strip steak 29
RIBEYE STEAK™ 14 oz. 41
NEW YORK STRIP STEAK™ 16 oz. 39
BONE-IN “COWBOY CUT” RIBEYE STEAK™ 22 oz. 47
PRIME RIB OF BEEF™ Aged and slow roasted - Regular cut 12 oz. 35 / Extra cut 16 oz. 39

FILET MIGNON

STEAK AU POIVRE™ Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 37
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

ACCOMPANIMENTS FOR FILETS AND STEAKS:
Bleu Cheese Encrusted 3 / Chimichurri, Mushroom Madeira® or Au Poivre sauce 3

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.

SEAFOOD

FEATURED FISH Selections change daily MKT.
NOLA GRILLED SHRIMP Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasoned daily vegetable 27
PAN-ROASTED COLD WATER SALMON™ From Norway. 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 39
AHÍ 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 18
FRENCH DIP™ Thinly sliced, toasted baguette with horseradish. Served with parmesan fries 20
PRIME RIB SANDWICH™ Sliced to order, served au jus and served with parmesan fries 19
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
VEGgie BURGER™ Served all the way, topped with Monterey Jack and served with parmesan fries 14
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™ Penko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 23
BAY STREET CHICKEN TENDERS™ “Old Savannah” style, with parmesan fries 19

SIDES ALL 7

AU GRATIN POTATOES • BROCCOLI • CARAMELIZED ONION WHIPPED POTATOES • SAUÉTED ASPARAGUS • GARLIC WHIPPED POTATOES
PARMESAN FRIES • ONE POUND BAKED POTATO • 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. 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**

- ALTA VISTA “VIVE” MALBEC – Mendoza Argentina 11/39
- MOLLYDOOKER “TWO LEFT FEET” – McLaren Vale, Australia 13/47
- CATENA MALBEC – Mendoza, Argentina 13/47
- INDIA INK BY KULETO – Lake County 15/55
- THE PRISONER – California 18/67
- DON NICANOR “NIETO SENETINER” MALBEC – Mendoza, Argentina 35
- SKYSIDES RED BLEND – North Coast 35
- L’ECOLE N° 41 SYRAH – Columbia Valley 40
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 50
- ABSTRACT BY ORIN SWIFT – California 60
- CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley, California 90
- MOLLYDOOKER “ENCHANTE PATH” – McLaren Vale, Australia 115
- MOLLYDOOKER “VELVET GLOVE” – McLaren Vale, Australia 285

**WHITES**

**CHAMPAGNE & SPARKLING**

- LA MARCA PROSECCO – DOC Veneto 10/35
- LUCIEN ALBRECHT BRUT ROSE – AOC Crémant d’Alsace 12/43
- DOMAINE CHANDON SPLAT - California 13/-
- VEUVE CLICQUOT YELLOW LABEL – France 17/63
- SCHRAMSBERG BLANC DE BLANC – North Coast 65
- PERRIER–JOUËT GRAND BRUT – Epernay, France 68
- LOUIS ROEDERER BRUT PREMIER – Reims, France 70
- POL ROGER RESERVE – Epernay, France 85
- MOET & CHANDON NECTAR IMPÉRIAL ROSE – Epernay, France 95
- DOM PERIGNON BRUT – France 280

**CHARDONNAY**

- ST. FRANCIS – Sonoma County 11/39
- CHALK HILL – Russian River Valley 12/43
- CHALONE ESTATE – Chalone AVA 13/47
- FRANK FAMILY – Carneros 14/51
- ZD – California 15/55
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 45
- GARY FARRELL – Russian River Valley 55
- RAMEY RITCHIE VINEYARD – Russian River Valley 62
- PATZ & HALL DUTTON RANCH – Russian River Valley 70
- CHALK HILL ESTATE BOTTLE – Chalk Hill 70
- CAKEBREAD CELLARS – Napa Valley 70
- FLOWERS – Sonoma Coast 70
- CHALK HILL – Sonoma Coast 70
- JULIUS CESTARI – Napa Valley 88
- LEWIS CELLARS – Napa Valley 88
- KISSLER LES NOISIELS – Sonoma Coast 110
- ZD RESERVE – Carneros 115
- KOSTA BROWNE “ONE SIXTEEN” – Sonoma Coast 125
- FAR NIENTE – Napa Valley 125

**SAUVIGNON BLANC & FUMÉ BLANC**

- FERRARI–CARANO FUMÉ BLANC – Sonoma County 10/35
- CHALK HILL ESTATE BOTTLE – Chalk Hill 12/43
- CRAGGY RANGE TE MUNA ROAD – New Zealand 13/47
- HONIG – Napa valley 35
- TWOMEY – Napa/Sonoma County 48
- CAKEBREAD CELLARS – Napa Valley 50
- CADE - Napa Valley 55
- MERRY EDWARDS – Sonoma County 59

**OTHER WHITES & ROSÉ**

- CHATEAU MIRALVA ROSÉ – Côtes de Provence 13/47
- CHATEAU ST. MICHELLE RIESLING – Columbia Valley 10/35
- SCHLOSS VOLLRADES QUALITÄTSWEIN RIESLING – Germany 13/47
- BARONE “FINI” PINOT GRIGIO – Valtadighe, Italy 10/35
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/47
- JJ PRÜM WEHLENER SONNENMUHR SPÄTLESE RIESLING – Mosel, Germany 75
CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 12
Grey Goose Vodka or Bombay Sapphire Gin
Dry Vermouth : Olives

SIGNATURE MARTINI 12
Belvedere Vodka : Blue Cheese Jalapeño Olive
Rosemary

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

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

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

ANGEL’S REVENGE 12
Angel’s Envy Bourbon : Disaronno : Candied Cherry

EARLY RISER 11
Woodford Reserve : Maple Syrup : Bitters

THE MATADOR 11
El Mayor Blanco : Lime : Honey

PROSECCO SPRITZER 10
Sparkling Wine : St-Germain : Lemon

THE DRAPER 12
Bulleit Rye : Blood Orange : Honey : Orange Bitters

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 French Press Coffee
Frangelico : Bailey’s : Kahlúa

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

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 tableside

LOCAL DRAFT BEERS $6

MANGO KISS
Rochester Mill Beer Co., IPA

ROSE
Virtue Cider, Rosé

TWO HEARTED ALE
Bell’s Brewery, IPA

ZENYATTA
Roak Brewing Co., New England IPA

CRAFT BOTTLES $5

MANGO CART
Mango Wheat ale

ROCHESTER MILL’S
Orange Whip

PERRIN
Black & Gold

NEW BELGIUM
Fat Tire

DOMESTIC & IMPORT

BUD LIGHT 5
LABATT BLUE 5
MILLER LIGHT 5
MICHLOB ULTRA 5
HEINEKEN 6
CORONA EXTRA 6
STELLA ARTOIS 6

COGNAC & BRANDY

DOMAINE D’ESPÉRANCE BAS-ARMAGNAC 5 ans 14

PIERRE FERRAND 1ER CRU DE COGNAC 15

DOMAINE D’ESPÉRANCE BAS-ARMAGNAC Distilled in 1998 18

PORTS & WINE

WARRE’S “WARRIOR” 9
TAYLOR FLADGATE 10 YR. TAWNY 12
GRAHAMS 20 YR. TAWNY 14