

STARTERS

- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 15
 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 16
 STEAK ROLLS Chimichurri, spicy ranch 13

SOUPS & 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 9
 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 15
 STEAK SALAD* Seared filet, avocado, bleu cheese, vine-ripened tomatoes, hickory-smoked bacon, Dijon vinaigrette 22
 AHI TUNA SALAD* Seared rare, artisan greens, avocado, mango, Asian vinaigrette 20

FILETS, STEAKS & PRIME RIB

We use only Certified Angus Beef® Brand for our steaks and prime rib. 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.

- STEAK AU POIVRE* Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 35
 STEAK FRITES* A Brasserie-style New York Strip steak 27
 RIBEYE STEAK* 14 oz. 36
 NEW YORK STRIP STEAK* 16 oz. 36
 BONE-IN "COWBOY CUT" RIBEYE STEAK* 22 oz. 44
 PRIME RIB OF BEEF* Aged and slow roasted - Regular cut 12 oz. 31 / Extra cut 16 oz. 35
 COFFEE-CURED FILET MIGNON* Cured in our signature blend 10 oz. 39
 CENTER CUT FILET MIGNON* Petite cut 34 / Regular cut 38
 STONEY RIVER LEGENDARY FILET* Our signature 12 oz. cut 42

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted 3 / Chimichurri, Mushroom Madeira, Béarnaise* or Au Poivre sauce 3 / Oscar style: Lump crab, asparagus with Béarnaise* sauce 9
 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

- 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 27
 "HONG KONG STYLE" SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 38
 AHI TUNA* Pan-seared with soy ginger sherry sauce and sautéed spinach 30
 PAN-SEARED SCALLOPS From Georges Bank. Lemon buerre blanc with vine-ripened tomatoes and sautéed spinach 33

SPECIALTIES

- FAMOUS STEAK & BISCUITS* Our signature specialty. Seared filet on homemade biscuits, parmesan fries 18
 FRENCH DIP* Thinly sliced, toasted baguette with horseradish 19
 PRIME RIB SANDWICH* Sliced to order, served au jus 18
 STACKED CHEESEBURGER* Two seared patties, pickles, onion and cheese 15
 STEAKHOUSE BURGER* Gruyère, caramelized onions, Thousand Island dressing 15
 VEGGIE BURGER Served all the way, topped with Monterey Jack 14
 WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 22
 CRISPY CHICKEN SANDWICH Gruyère cheese, arugula, tomato, lemon aioli 15
 BISTRO CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 23
 BAY STREET CHICKEN TENDERS "Old Savannah" style, with parmesan fries 19

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

SIDES ALL 7

- AU GRATIN POTATOES ♦ BROCCOLI ♦ CARAMELIZED ONION WHIPPED POTATOES ♦ SAUTÉED ASPARGUS ♦ 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.



REDS

CABERNET SAUVIGNON & CABERNET BLENDS

COLUMBIA CREST 'H3' – Horse Heaven Hills 10/35
QUILT – Napa Valley 13/47
HALL – Napa Valley 15/55
MT. VEEDER – Napa Valley 15/55
THREE RIVERS – Columbia Valley 45
STARMONT – Napa Valley 50
JOSEPH CARR – Paso Robles 50
SEQUOIA GROVE – Napa Valley 60
HONIG – Napa Valley 70
RAMEY – Napa Valley 90
GHOST BLOCK – Oakville, Napa Valley 92
CHALK HILL *ESTATE RED* – Chalk Hill 95
CHAPPELLET "SIGNATURE" – Napa Valley 98
RIDGE *ESTATE* – Santa Cruz Mountains 100
PAPILLON *BY ORIN SWIFT* – Napa Valley 100
KULETO *ESTATE* – Napa Valley 105
ZD – Napa Valley 110
ROUND POND – Rutherford, Napa Valley 115
LANCASTER *ESTATE* – Napa Valley 125
CAYMUS VINEYARDS – Napa Valley 130
ALTVS – Napa Valley 135
HARTWELL *ESTATE* – Stags Leap District, Napa Valley 140
CADE *HOWELL MOUNTAIN* – Napa Valley 160
SEBASTIANI "CHERRY BLOCK" – Sonoma Valley 180
PAUL HOBBS – Napa Valley 190
SILVER OAK – Napa Valley 195
NICKEL & NICKEL *SULLENGER VINEYARD* – Napa Valley 200
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 200
MERUS – Napa Valley 270
CAYMUS VINEYARDS SPECIAL SELECTION – Napa Valley 275

MERLOT

THE VELVET DEVIL – Washington State 9/31
GRGICH HILLS *ESTATE* – Napa Valley 15/55
MARKHAM – Napa Valley 40
FROG'S LEAP – Rutherford, Napa Valley 57
DUCKHORN VINEYARDS – Napa Valley 75
TWOMEY CELLARS – Napa Valley 75
PRIDE MOUNTAIN – Napa County 100
PLUMPJACK – Napa Valley 100

PINOT NOIR

BÖEN – Russian River Valley 12/43
THE FOUR GRACES – Willamette Valley 13/47
BELLE GLOS *LAS ALTURAS* –
Santa Lucia Highlands, Monterey County 15/55
FLOWERS – Sonoma Coast 16/59
ELOUAN – Oregon 40
SIDURI – Willamette Valley 40
CHALK HILL – Sonoma Coast 45
CHALONE *ESTATE* – Chalone AVA 47
SANFORD *ESTATE* – Sta. Rita Hills 50
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 55
VAN DUZER – Willamette Valley 60
ETUDE *GRACE BENOIST RANCH* – Carneros 65
BREWER-CLIFTON – Sta. Rita Hills 75
BELLE GLOS "DAIRYMAN" – Russian River Valley 80
TALLEY *RINCON VINEYARD* – Arroyo Grande Valley, California 85
DOMAINE SERENE "YAMHILL CUVÉE" – Willamette Valley 88
BIG TABLE FARM – Willamette Valley 90
MERRY EDWARDS – Russian River 95
WILLIAMS SELYEM – Sonoma County 175
KOSTA BROWNE – Russian River Valley 190

ZINFANDEL

BERAN – Sonoma County 11/39
KLINKER BRICK "OLD VINE" – Lodi 13/47
SALDO – California 50
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65
ROBERT BIALE VINEYARDS "BLACK CHICKEN" –
Napa Valley 65

RED WINES CONTINUED...

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 10/35
MOLLYDOOKER "TWO LEFT FEET" – Australia 13/47
CATENA MALBEC – Mendoza, Argentina 13/47
INDIA INK *BY KULETO* – Lake County 15/55
MOLLYDOOKER "BLUE EYED BOY" – Australia 17/63
THE PRISONER – Napa Valley 18/67
SKYSIDE RED BLEND – North Coast 35
NIETO SENETINER MALBEC – Mendoza, Argentina 35
L'ECOLE N° 41 SYRAH – Columbia Valley 40
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 50
MARTINELLI *TERRA FELICE SYRAH* –
Russian River Valley 50
ABSTRACT *BY ORIN SWIFT* – California 60
CAYMUS-SUISUN "GRAND DURIF" PETITE SYRAH –
Suisun Valley, California 90
MOLLYDOOKER "ENCHANTED PATH" – Australia 115
MOLLYDOOKER "VELVET GLOVE" – Australia 285

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35
LUCIEN ALBRECHT BRUT ROSÉ –
AOC Crémant d'Alsace 12/43
DOMAINE CHANDON *SPLIT* – 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
MOËT & CHANDON NECTAR IMPÉRIAL ROSÉ –
Epernay, France 95
DOM PERIGNON BRUT – France 280

CHARDONNAY

ST. FRANCIS – Sonoma County 10/35
CHALK HILL – Sonoma Coast 12/43
FRANK FAMILY – Carneros 14/51
ZD – California 15/55
CHALONE *ESTATE* – Chalone AVA 37
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 BOTTLED* – Chalk Hill 70
CAKEBREAD CELLARS – Napa Valley 70
FLOWERS – Sonoma Coast 70
PLUMPJACK *RESERVE* – Napa Valley 78
SHAFTER *RED SHOULDER RANCH* – Carneros District 87
LEWIS CELLARS – Napa Valley 88
KISTLER *LES NOISELIERS* – Sonoma Coast 110
ZD *RESERVE* – Carneros 115
KOSTA BROWNE "ONE SIXTEEN" – Sonoma Coast 125
FAR NIENTE – Napa Valley 125

SAUVIGNON BLANC

CRAGGY RANGE *TE MUNA ROAD* – New Zealand 13/47
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 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 MIRAVAL ROSÉ – Côtes de Provence 13/47
CHATEAU ST. MICHELLE RIESLING –
Columbia Valley 9/31
SCHLOSS VOLLRADS *QUALITÄTSWEIN RIESLING* –
Germany 13/47
THE FOUR GRACE PINOT GRIS –
Willamette Valley 11/39
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/47
JJ PRÜM *WEHLENER SONNENUHR 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

ONE FINE DAY 10

Square One Basil Vodka : La Poire
Frosted Blackberry

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

FOOL'S GOLD 10

Prosecco : Apple Brandy : Ginger : Gold Dust

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

PORTS & WINE

WARRE'S "WARRIOR" 9

TAYLOR FLADGATE 10 YR. TAWNY 12

GRAHAMS 20 YR. TAWNY 14

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 Kenya Windrush
Frangelico : Bailey's : Kahlúa

LADY GODIVA 10

Hubbard & Cravens Kenya Windrush
Grand Marnier : Godiva Dark Liqueur

DESSERTS

CRÈME BRÛLÉE 9

Rich, creamy vanilla bean custard with a
caramelized sugar crust and berries

CHOCOLATE FUDGE CAKE 9

With fudge and vanilla ice cream

CARROT CAKE 11

Triple-layered, vanilla bean cream cheese icing
with chopped pecans and caramel

CHEF'S SELECTION AQ

Seasonal favorite recommended tableside

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