

## STARTERS

- DEVILED EGGS** Sugar-cured bacon, homemade pickle relish 12
- SPINACH DIP** Reggiano cheese, warm tortilla chips 15
- TUNA STACK<sup>+</sup>** Ahi, avocado, mango, Sriracha aioli, and sesame wontons 18
- WHISKEY SHRIMP ON COUNTRY TOAST** Dijon beurre blanc sauce 17
- STEAK ROLLS** Served with spicy ranch 16
- HOT CHICKEN BISCUITS** Our version of a Nashville favorite on homemade Southern biscuits 15
- CRAB CAKE** Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 18
- BLUE HILL BAY MUSSELS** One pound of Maine mussels sauteed with shallots, garlic, Fresno peppers, white wine and lobster cream sauce. Served with garlic bread 18

## SOUPS & SALADS

DRESSINGS MADE IN-HOUSE: *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Fresh Herb Vinaigrette*

- FRENCH ONION SOUP** Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock 10
- NEW ENGLAND LOBSTER BISQUE** Sherry garnish 12
- HOUSE SALAD** Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar 13
- THE WEDGE** Iceberg, bacon, tomatoes, bleu cheese 13
- CLASSIC CAESAR SALAD** Parmesan cheese and rustic croutons 13
- STEAK SALAD<sup>+</sup>** Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25
- AHI TUNA SALAD<sup>+</sup>** Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24

## FILET MIGNON

- COFFEE-CURED<sup>+</sup>** Cured in our signature blend 10 oz. 46
- CENTER CUT<sup>+</sup>** Petite cut 39 / Regular cut 45
- FILET OSCAR<sup>+</sup>** Petite cut with lump crab, béarnaise and asparagus 48

### ACCOMPANIMENTS FOR FILETS AND STEAKS:

*Bleu Cheese Encrusted 3 / Mushroom Madeira, Béarnaise<sup>+</sup> or Au Poivre sauce 3*

*All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled in 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.*

## STEAKS & PRIME RIB

- RIBEYE STEAK<sup>+</sup>** 14 oz. 42
- NEW YORK STRIP STEAK<sup>+</sup>** 16 oz. 42
- BONE-IN "COWBOY CUT" RIBEYE STEAK<sup>+</sup>** 22 oz. 50
- PRIME RIB OF BEEF<sup>+</sup>** Aged and slow roasted on the bone (Fri - Sun, limited availability) 45



## SEAFOOD

- FEATURED FISH** Selections change daily MKT.
- NOLA GRILLED SHRIMP** Seasoned jumbo gulf shrimp with mango salsa, Southern rice and seasonal daily vegetable 28
- PAN-ROASTED COLD WATER SALMON<sup>+</sup>** Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc MKT
- AHI TUNA<sup>+</sup>** Pan-seared with soy ginger sherry sauce and sautéed spinach 32
- PECAN TROUT** Dijon mustard sauce, broccoli and garlic whipped potatoes 29

## SPECIALTIES

- FAMOUS STEAK & BISCUITS<sup>+</sup>** Our signature specialty. Seared filet on homemade biscuits, parmesan fries 20
- STACKED STEAK BURGER<sup>+</sup>** Two seared patties, pickles, onion and cheese. Served with parmesan fries 17
- DOUBLE-BONE PORK CHOP<sup>+</sup>** Cured in-house and slow-roasted with a bourbon cherry sauce. Served with garlic mashed potatoes and broccoli 35
- WILD MUSHROOM MEATLOAF** Madeira sauce, garlic whipped potatoes and broccoli 25
- BISTRO CHICKEN** Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli 26

*House, Caesar or Wedge Salad to accompany your entrée \$8*

## SIDES ALL 8

- AU GRATIN POTATOES ♦ BROCCOLI ♦ GARLIC WHIPPED POTATOES ♦ CREAMED SPINACH
- PARMESAN FRIES ♦ ONE POUND BAKED POTATO ♦ PARMESAN ROASTED CAULIFLOWER
- SAUTÉED ASPARAGUS ♦ SMOKED GOUDA MAC & CHEESE ♦ SEASONAL VEGETABLE ♦ WILD MUSHROOMS

<sup>+</sup>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

CH. ST. MICHELLE “INDIAN WELLS” – Columbia Valley 11/41  
QUILT – Napa Valley 13/49  
JOSEPH CARR – Paso Robles 14/53  
AUSTIN HOPE – Paso Robles 15/57  
ROTH *ESTATE* – Alexander Valley 45  
STARMONT – Napa Valley 50  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 60  
SEBASTIANI – Alexander Valley 60  
ELIZABETH SPENCER “SPECIAL CUVÉE” – Napa Valley 70  
LANCASTER WINEMAKER’S CUVÉE – Alexander Valley 70  
HONIG – Napa Valley 75  
JORDAN Alexander Valley 95  
CHALK HILL *ESTATE RED* – Chalk Hill 95  
KULETO *ESTATE* – Napa Valley 115  
LANCASTER *ESTATE* – Alexander Valley 120  
CAYMUS VINEYARDS – Napa Valley 130  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 155  
PAUL HOBBS – Napa Valley 165  
SILVER OAK – Napa Valley 175  
PALMAZ VINEYARDS – Napa Valley 180  
MERUS – Napa Valley 225  
QUILCEDA CREEK – Columbia Valley 275  
CAYMUS VINEYARDS “SPECIAL SELECTION” – Napa Valley 350

### BURGUNDY AND BORDEAUX

CHÂTEAU ROCHER-CALON – Bordeaux, France 10/37  
JOSEPH FAIVELEY – Burgundy, France 13/49  
JACQUES GIRARDIN – Burgundy, France 50  
CHÂTEAU MONGRAVEY – Bordeaux, France 75  
REGIS BOUVIER – Burgundy, France 80  
CHÂTEAU LÈCUYER – Bordeaux, France 85  
JOSEPH FAIVELEY – Burgundy, France 100  
CHÂTEAU LASSÈGUE – Bordeaux, France 135  
DOMAINE MICHEL MAGNIEN “CHAFFOTS” – Burgundy, France 150  
DOMAINE MICHEL MAGNIEN “SENTIERS” – Burgundy, France 180

### MERLOT

H3 – Horse Heaven Hills 10/37  
FERRARI-CARANO – Sonoma County 14/53  
MARKHAM – Napa Valley 50  
DUCKHORN – Napa Valley 90  
PRIDE MOUNTAIN – Napa/Sonoma 100

### PINOT NOIR

LUCKY STAR – California 10/37  
ELOUAN – Oregon 11/41  
BÖEN – Monterey County 12/45  
ANGELS INK – Monterey, California 13/49  
BELLE GLOS “BALADE” – Santa Rita Hills 14/53  
ARGYLE – Willamette Valley 45  
CHALK HILL – Sonoma Coast 47  
GARY FARRELL – Russian River Valley 65  
SHEA WINE CELLARS *ESTATE* – Willamette Valley 70  
SLANDER *BY ORIN SWIFT* – California 75  
BELLE GLOS “DAIRYMAN” – Russian River Valley 75  
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 80  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 82  
FLOWERS – Sonoma Coast 90  
BERGSTRÖM *SILICE VINEYARD* – Chehalem Mountains 115  
KOSTA BROWNE – Sonoma Coast 165  
KOSTA BROWNE *GAP’S CROWN* – Sonoma Coast 210  
KOSTA BROWNE *KEEFER RANCH* – Russian River Valley 210

### ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/41  
KLINKER BRICK “OLD VINE” – Lodi 11/41  
RAVENSWOOD “OLD VINE” – California 12/45  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 16/61

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 10/37  
ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 10/37  
FRANCIS FORD COPPOLA CLARET – California 13/49  
INDIA INK *BY KULETO* – Napa County 14/53  
THE PRISONER – California 16/61  
ROTH *ESTATE* “HERITAGE” – Sonoma County 48  
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –  
Suisun Valley, California 55  
NOVY FAMILY – Santa Lucia Highlands 62  
ABSTRACT *BY ORIN SWIFT* – California 75  
MOLLYDOOKER “BLUE EYED BOY” – Australia 90  
MOLLYDOOKER “VELVET GLOVE” – Australia 250

## WHITES

### CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 10/37  
ARGYLE BRUT – Willamette Valley 11/41  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 11/41  
DUVAL-LEROY – Reims, France 65  
TAITTINGER BRUT – Reims, France 105  
VEUVE CLICQUOT YELLOW LABEL – France 120

### CHARDONNAY

GRAYSON *LOT 11* – California 10/37  
WENTE “MORNING FOG” – San Francisco Bay 11/41  
CHALK HILL – Sonoma Coast 12/45  
THE PRISONER – Carneros 14/53  
ROMBAUER – Carneros 15/57  
ST. FRANCIS – Sonoma County 42  
WENTE *RIVA RANCH* – Monterey 45  
CHALONE – Chalone AVA 47  
MOUNT EDEN *WOLFF VINEYARD* – Edna Valley 50  
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 52  
GARY FARRELL – Russian River Valley 55  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60  
SHEA WINE CELLARS *ESTATE* – Willamette Valley 62  
RAMEY – Russian River Valley 70  
MINER “WILD YEAST” – Napa Valley 75  
PATZ & HALL *ESTATE* – Sonoma Coast 75  
CAKEBREAD CELLARS – Napa Valley 78  
FLOWERS – Sonoma Coast 80  
PLUMPJACK *RESERVE* – Napa Valley 85  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90  
RAMEY *HYDE VINEYARD* – Carneros, Napa Valley 110

### SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/41  
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 12/45  
ELIZABETH SPENCER “SPECIAL CUVÉE” – Mendocino 30  
ROTH *ESTATE* – Sonoma County 30  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40  
HONIG – Napa Valley 50

### OTHER WHITES & ROSÉ

CH. ST. MICHELLE RIESLING – Columbia Valley 10/37  
LUCIEN ALBRECHT *RESERVE RIESLING* – Alsace, France 12/45  
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/45  
CIELO PINOT GRIGIO – Veneto, Italy 10/37  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/45  
FIRESTONE RIESLING – Saint Ynez Valley 30  
CONUNDRUM WHITE TABLE WINE – California 45

**STONEY RIVER**<sup>®</sup>  
STEAKHOUSE AND GRILL

## CLASSIC AMERICAN COCKTAILS

**THE ROCKEFELLER MARTINI** 12  
Grey Goose Vodka or Bombay Sapphire Gin

**OCEANSIDE** 12  
Gray Whale Gin : Salted Simple Syrup  
Fresh Lime Juice : Fresh Mint

**1885** 11  
El Jimador : Crème de Cassis: Lemon  
Fever Tree Ginger Beer

**THE DRAPER** 13  
Bulleit Whiskey : Blood Orange : Honey

**LEMON DROP MOJITO** 12  
Wheatley Vodka : St-Germain : Mint : Pineapple

**BOURBON VODOO** 13  
Basil Hayden Bourbon : St. Elizabeth All Spice : Bitters

**THE BOTANIST** 12  
Roku Gin : Grapefruit : Ginger Ale

**ANGEL'S REVENGE** 13  
Angel's Envy Bourbon : Disaronno : Candied Cherry

**BLUE RIDGE BRAMBLE** 11  
Miller's Gin : Chambord : Lemon

**AMERICAN MULE VODKA** 11  
Tito's Vodka : Fever Tree Ginger Beer

**AMERICAN MULE WHISKEY** 13  
Templeton Rye : Fever Tree Ginger Beer

**SPICY MARGARITA** 13  
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

**THE CONFIDENTIAL** 12  
Belle Meade Bourbon : Allspice : Regan's Orange Bitters  
Brown Sugar

*Olives and Candied Cherries by Filthy Food.*

## LOCAL CRAFT DRAFTS \$8

**COFFEE CREAM ALE**  
New Heights Brewery, Cream Ale

**HEFEWEIZEN**  
Yazoo Brewing Co., Hefeweizen

**HOMESTYLE**  
Bearded Iris Brewery, Oated IPA

**GERST**  
Yazoo Brewing Co., Amber Ale

## AFTER DINNER COCKTAILS

**MINT DAISY** 12  
Stolichnaya Vanil : Crème De Cacao  
Crème De Menthe

**A SHOT IN THE DARK** 12  
Espresso : Stolichnaya Vanil : Frangelico

**LADY GODIVA** 11  
Hubbard & Cravens Coffee : Grand Marnier  
Godiva Liqueur

**THE CLASSIC** 11  
Hubbard & Cravens Coffee : Frangelico  
Bailey's : Kahlúa

## OUR WHISK(E)Y LIST

1792 SMALL BATCH 11

ANGEL'S ENVY 12

BASIL HAYDEN'S 10

BELLE MEADE BOURBON 9

BLADE AND BOW 12

BUFFALO TRACE 10

BULLEIT BOURBON 10

BULLEIT RYE 10

GENTLEMAN JACK 10

JACK DANIEL'S SINGLE BARREL 12

KNOB CREEK RYE SMALL BATCH 12

MAKER'S MARK 11

SUNTORY TOKI 10

TEMPLETON RYE WHISKEY 9

WHEELER'S RAID  
BOURBON WHISKEY Nº 1 10

WHEELER'S RAID  
ORIGINAL BLEND RYE Nº 4 10

WOODFORD 11

*Add \$2.00 for rocks or neat pours.*

## DESSERTS

**CRÈME BRÛLÉE** 10  
Rich, creamy vanilla bean custard with a caramelized sugar crust and fresh berries

**FOUR LAYER CHOCOLATE  
GANACHE CAKE** 11  
With whipped cream and hot fudge

**CARROT CAKE** 12  
Triple-layered, vanilla bean cream cheese icing with chopped pecans and caramel

**CHEF'S SELECTION** AQ  
Seasonal favorite recommended tableside

## COGNAC & BRANDY

CAMUS VSOP 11

GERMAIN-ROBIN "CRAFT-METHOD" 12

REMY MARTIN VSOP 14

GERMAIN-ROBIN "SELECT BARREL XO" 32

REMY MARTIN XO 52

## PORTS

WARRE'S "WARRIOR" 8

SANDEMAN'S "FOUNDER'S RESERVE" 9

TAYLOR FLAGATE "VINTAGE PORTO" 13

GRAHAMS 30 YR. TAWNY 26