

STARTERS

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12

TUNA STACK⁺ Ahi, avocado, mango, Sriracha aioli, and sesame wontons 17

WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17

STEAK ROLLS Served with spicy ranch 15

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*

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 12

THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 12

CLASSIC CAESAR SALAD Parmesan cheese and rustic croutons 12

CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory-smoked bacon, buttermilk ranch 17

STEAK SALAD⁺ Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette 25

AHI TUNA SALAD⁺ Seared rare, artisan greens, avocado, mango, Asian vinaigrette 24

FILET MIGNON

STEAK AU POIVRE⁺ Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli 39

COFFEE-CURED⁺ Cured in our signature blend 10 oz. 45

CENTER CUT⁺ Petite cut 38 / Regular cut 45

FILET OSCAR⁺ Petite cut with lump crab, béarnaise and asparagus 48

ACCOMPANIMENTS FOR FILETS AND STEAKS:

Bleu Cheese Encrusted 3 / Chimichurri, Mushroom Madeira, Béarnaise⁺ 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⁺ 14 oz. 43

NEW YORK STRIP STEAK⁺ 16 oz. 42

BONE-IN "COWBOY CUT" RIBEYE STEAK⁺ 22 oz. 49

PRIME RIB OF BEEF⁺ Aged and slow roasted - Regular cut 12 oz. 38



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⁺ From Norway. Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc 31

"HONG KONG STYLE" SEA BASS Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds 42

AHI 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 19

FRENCH DIP⁺ Thinly sliced on a toasted baguette with horseradish. Served with parmesan fries 22

STACKED CHEESEBURGER⁺ Two seared patties, pickles, onion and cheese. Served with parmesan fries 17

STEAKHOUSE BURGER⁺ Gruyère, caramelized onions, Thousand Island dressing. Served with parmesan fries 17

WILD MUSHROOM MEATLOAF Madeira sauce, garlic whipped potatoes and broccoli 23

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

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 ♦ SAUTÉED ASPARAGUS ♦ 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

H3 – Horse Heaven Hills 11/41
QUILT – Napa Valley 13/49
HALL – Napa Valley 15/57
AUSTIN HOPE – Paso Robles 17/65
HONIG – Napa Valley 18/69
THREE RIVERS – Columbia Valley 45
STARMONT – Napa Valley 50
JOSEPH CARR – Paso Robles 55
MT. VEEDER – Napa Valley 60
SEQUOIA GROVE – Napa Valley 65
RAMEY – Napa Valley 90
CHALK HILL *ESTATE RED* – Chalk Hill 95
GHOST BLOCK – Oakville, Napa Valley 98
RIDGE *ESTATE* – Santa Cruz Mountains 100
PAPILLON *BY ORIN SWIFT* – Napa Valley 105
KULETO *ESTATE* – Napa Valley 105
CHAPPELLET “SIGNATURE” – Napa Valley 110
ZD – Napa Valley 110
ROUND POND – Rutherford, Napa Valley 115
LANCASTER *ESTATE* – Napa Valley 125
CAYMUS VINEYARDS – Napa Valley 130
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

J. LOHR “LOS OSOS” – Paso Robles 11/41
MARKHAM – Napa Valley 14/53
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
ANGELS INK – Monterey, California 13/47
BELLE GLOS “BALADE” – Santa Rita Hills 16/59
FLOWERS – Sonoma Coast 17/63
SIDURI – Willamette Valley 40
CHALK HILL – Sonoma Coast 45
CHALONE *ESTATE* – Chalone AVA 47
ELOUAN – Oregon 48
THE FOUR GRACES – Willamette Valley 52
SANFORD *ESTATE* – Sta. Rita Hills 55
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 55
ETUDE *GRACE BENOIST RANCH* – Carneros 70
BREWER–CLIFTON – Sta. Rita Hills 80
TALLEY *RINCON VINEYARD* – Arroyo Grande Valley, California 90
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 92
BELLE GLOS *CLARK AND TELEPHONE* – Russian River Valley 95
BIG TABLE FARM – Willamette Valley 98
MERRY EDWARDS – Russian River 100
WILLIAMS SELYEM – Sonoma County 175
KOSTA BROWNE – Russian River Valley 190

ZINFANDEL

BERAN – Sonoma County 11/41
KLINKER BRICK “OLD VINE” – Lodi 13/49
SALDO – California 50
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65
ROBERT BIALE VINEYARDS “BLACK CHICKEN” – Napa Valley 65

RED WINES CONTINUED...

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza Argentina 11/41
MOLLYDOOKER “TWO LEFT FEET” – McLaren Vale, Australia 13/49
CATENA MALBEC – Mendoza, Argentina 13/49
INDIA INK *BY KULETO* – Lake County 15/57
THE PRISONER – California 18/69
DON NICANOR “NIETO SENETINER” MALBEC –
Mendoza, Argentina 35
SKYSIDE RED BLEND – North Coast 40
L’ECOLE N° 41 SYRAH – Columbia Valley 45
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 60
ABSTRACT *BY ORIN SWIFT* – California 65
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 90
MOLLYDOOKER “ENCHANTED PATH” – McLaren Vale, Australia 115
MOLLYDOOKER “VELVET GLOVE” – McLaren Vale, Australia 285

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/37
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/45
DOMAINE CHANDON *SPLIT* – California 13/~
VEUVE CLICQUOT YELLOW LABEL – France 17/65
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 11/41
CHALK HILL – Russian River Valley 12/45
CHALONE *ESTATE* – Chalone AVA 13/49
FRANK FAMILY – Carneros 14/53
ZD – California 15/57
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 45
GARY FARRELL – Russian River Valley 60
RAMEY *RITCHIE VINEYARD* – Russian River Valley 68
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70
PATZ & HALL *DUTTON RANCH* – Russian River Valley 75
CAKEBREAD CELLARS – Napa Valley 75
FLOWERS – Sonoma Coast 78
PLUMPJACK *RESERVE* – Napa Valley 85
SHAFER *RED SHOULDER RANCH* – Carneros District 90
LEWIS CELLARS – Napa Valley 95
KISTLER *LES NOISELIERS* – Sonoma Coast 115
ZD *RESERVE* – Carneros 120
KOSTA BROWNE “ONE SIXTEEN” – Sonoma Coast 125
FAR NIENTE – Napa Valley 125

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI–CARANO FUMÉ BLANC – Sonoma County 10/37
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 12/45
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 13/49
HONIG – Napa valley 40
TWOMEY – Napa/Sonoma County 50
CAKEBREAD CELLARS – Napa Valley 55
CADE – Napa Valley 60
MERRY EDWARDS – Sonoma County 65

OTHER WHITES & ROSÉ

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 13/49
CHATEAU ST. MICHELLE RIESLING – Columbia Valley 10/37
SCHLOSS VOLLRADS *QUALITÄTSWEIN RIESLING* – Germany 13/49
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 10/37
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/49
JJ PRÜM *WEHLENER SONNENUHR SPÄTLESE RIESLING* –
Mosel, Germany 75

CLASSIC AMERICAN COCKTAILS

SIGNATURE MARTINI 13

Belvedere Vodka : Blue Cheese Jalapeño Olive
Rosemary

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice
Agave Nectar

WHALE FLOWER 12

Gray Whale Gin : St~Germain : Grapefruit Juice
Fever Tree Club Soda

FIRE & ICE 13

Maker's Mark Bourbon : Toasted Almond : Hellfire Bitters

LEMON DROP MOJITO 12

Wheatley Vodka : St~Germain : Mint : Pineapple

ANGEL'S REVENGE 13

Angel's Envy Bourbon : Disaronno : Candied Cherry

EARLY RISER 13

Woodford Reserve : Maple Syrup : Bitters

THE MATADOR 12

El Mayor Blanco Tequila : Lime : Honey

LADY DUCHESS 11

Sparkling Wine : Crème De Cassis
Honey Syrup : Sugar Cube

THE DRAPER 12

Bulleit Rye Whiskey: Blood Orange : Honey
Orange Bitters

Olives and Candied Cherries by Filthy Food.

AFTER DINNER COCKTAILS

MINT DAISY 12

Stolichnaya Vanil : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK 12

Espresso : Stolichnaya Vanil : Frangelico

THE CLASSIC 11

Hubbard & Cravens French Press Coffee
Frangelico : Bailey's : Kahlúa

LADY GODIVA 11

Hubbard & Cravens French Press Coffee
Grand Marnier : Godiva Dark Liqueur

DESSERTS

CRÈME BRÛLÉE 10

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

LOCAL DRAFT BEERS \$8

PINK LEMONADE

Roak Brewing Co., Pilsner

ROSÉ

Virtue Cider, Rosé

TWO HEARTED ALE

Bell's Brewery, IPA

HAZY RIVER

New Holland Brewing Co., IPA

CRAFT BOTTLES \$7

MANGO CART

Mango Wheat ale

ROCHESTER MILL'S

Orange Whip

PERRIN

Black & Gold

NEW BELGIUM

Fat Tire

DOMESTIC & IMPORT

BUD LIGHT 6

LABATT BLUE 6

MILLER LIGHT 6

MICHELOB ULTRA 6

HEINEKEN 7

CORONA EXTRA 7

STELLA ARTOIS 7

COGNAC & BRANDY

PIERRE FERRAND 1ER CRU DE COGNAC 15

PORTS & WINE

WARRE'S "WARRIOR" 9

TAYLOR FLADGATE 10 YR. TAWNY 12

GRAHAMS 20 YR. TAWNY 14