

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12
- CRAB CAKE Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce 18
- SPINACH DIP Reggiano cheese, warm tortilla chips 14
- 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

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
- 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

- COFFEE-CURED⁺ Cured in our signature blend 10 oz. 45
- CENTER CUT⁺ Petite cut 38 / Regular cut 44
- MEDALLION TRIO⁺ Bleu Cheese Encrusted, Au Poivre and Béarnaise 39
- 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 / Oscar style: Lump crab, asparagus with Béarnaise⁺ sauce 14

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. 42
- NEW YORK STRIP STEAK⁺ 16 oz. 42
- BONE-IN "COWBOY CUT" RIBEYE STEAK⁺ 22 oz. 49
- PRIME RIB OF BEEF⁺ Aged and slow roasted - 12 oz. (Thurs - Sun, limited) 38



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⁺ Garlic whipped potatoes and broccoli. Szechuan style or lemon beurre blanc 31
- AHI TUNA⁺ Pan-seared with soy ginger sherry sauce and sautéed spinach 31
- PECAN TROUT Dijon mustard sauce, broccoli and garlic whipped potatoes 29

SPECIALTIES

- FRENCH DIP⁺ Thinly sliced on a toasted baguette with horseradish. Served with parmesan fries (Thurs - Sun, limited) 21
- 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
- DOUBLE-BONE PORK CHOP⁺ Cured in-house and slow-roasted with a bourbon cherry sauce. Served with garlic whipped potatoes and broccoli 32
- 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

LYETH – California 11/39
ROTH – Alexander Valley 12/43
QUILT – Napa Valley 14/51
AUSTIN HOPE – Napa Valley 15/55
RAMEY CLARET – Napa Valley 40
NEWTON “SKYSIDE” – North Coast 45
ELIZABETH SPENCER – Napa Valley 65
HONIG – Napa Valley 65
FERRARI–CARANO – Alexander Valley 65
ZD – Napa Valley 70
CHATEAU MONTELENA – Napa Valley 75
FRANK FAMILY – Napa Valley 85
JORDAN – Sonoma County 85
RAMEY – Napa Valley 85
CHALK HILL *ESTATE RED* – Chalk Hill 90
PAUL HOBBS – Napa Valley 105
CAYMUS VINEYARDS – Napa Valley 125
MINER FAMILY – Oakville, Napa Valley 125
CADE *HOWELL MOUNTAIN* – Napa Valley 140
LEWIS CELLARS – Napa Valley 140
CHAPPELLET “SIGNATURE” – Napa Valley 145
SHAFER *ONE POINT FIVE* – Napa Valley 150
DUNN *HOWELL MOUNTAIN* – Napa Valley 175
CAYMUS “SPECIAL SELECT” – Napa Valley 225
JOSEPH PHELPS “INSIGNIA” – Napa Valley 275
MERUS – Napa Valley 325

MERLOT

THE VELVET DEVIL – Washington State 10/35
MARKHAM – Napa Valley 14/51
PRIDE MOUNTAIN – Napa Valley 15/55
FROG’S LEAP – Napa Valley 55
DUCKHORN VINEYARDS – Napa Valley 85
CAKEBREAD CELLARS – Napa Valley 100

PINOT NOIR

LUCKY STAR – California 10/39
ELOUAN – Oregon 12/43
ANGELS INK – Monterey, California 12/39
BÖEN – Russian River Valley 14/51
MEIOMI – California 42
ARGYLE – Willamette Valley 48
GARY FERRELL – Russian River Valley 55
ROBERT SINSKEY *FOUR VINEYARDS* – Carneros 60
FOLEY *ESTATE* – Sta. Rita Hills 65
BELLE GLOS “DAIRYMAN” – Russian River Valley 68
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 70
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 85
FLOWERS – Sonoma Coast 95
BREWER CLIFTON “3D” – Sta. Rita Hills 110
KISTLER – Russian River Valley 110

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/39
DRY CREEK “OLD VINES” – Sonoma 50
SALDO – California 60
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 65
OUT POST *HOWELL MOUNTAIN* – Napa Valley 80

RED WINES CONTINUED...

OTHER INTERESTING REDS

TILIA MALBEC – Mendoza, Argentina 10/35
THE SEEKER MALBEC – Mendoza, Argentina 11/39
STAG’S LEAP “THE INVESTOR” – Napa Valley 15/55
THE PRISONER – California 16/59
ABSTRACT *BY ORIN SWIFT* – Napa Valley 16/59
8 YEARS IN THE DESERT *BY ORIN SWIFT* – Napa Valley 75
MARTINELLI SYRAH *TERRA FELICE* – Russian River Valley 95
NEWTON “THE PUZZLE” – Napa Valley 150

WHITES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Vento 10/35
GRUET BRUT – New Mexico 11/39
DUVAL–LEROY – Á Reims, France 65
POL ROGER *RESERVE* – Epernay, France 70
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 100
DOM PERIGNON BRUT – France 225

CHARDONNAY

ST. FRANCIS – Sonoma County 11/39
LINCOURT “STEEL” – Sta. Rita Hills 12/43
CHALK HILL – Russian River Valley 13/47
ROMBAUER – Carneros 15/55
AU BON CLIMAT – Santa Barbara County 35
CHALONE *ESTATE* – Chalone AVA 40
NEWTON “SKYSIDE” – Napa County 45
RAMEY – Russian River Valley 45
WENTE *RIVA RANCH* – Monterey 45
GARY FARRELL – Russian River Valley 50
CAKEBREAD CELLARS – Napa Valley 65
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70
FLOWERS – Sonoma Coast 70
LEWIS CELLARS – Napa Valley 80
PLUMPJACK *RESERVE* – Napa Valley 95
RAMEY *HUDSON VINEYARD* – Napa Valley 95

SAUVIGNON BLANC

VAVASOUR – Awatere Valley, New Zealand 10/35
HONIG – Napa Valley 12/43
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 13/47
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 40
CAKEBREAD CELLARS – Napa Valley 50
MERRY EDWARDS – Russian River Valley 75

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ –
Côte de Provence 12/43
CH. ST. MICHELLE RIESLING – Columbia Valley 10/35
SCHLOSS VOLLRADS RIESLING – Germany 12/43
CAPOSALDO PINOT GRIGIO – Veneto, Italy 10/35
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 11/39
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 40

CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI 12

Grey Goose Vodka or Bombay Sapphire Gin
Dry Vermouth : Olives

SIGNATURE MARTINI 12

Tito's Vodka : Blue Cheese Jalapeño Olive
Rosemary

YES WAY ROSÉ 10

Rosé : St~Germain : Lemon : Basil Flower

HIGH NOON 12

High West Double Rye Whiskey : Cocoa Rum
Brown Sugar : Bitters

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple

LADY DUCHESS 10

Sparkling Wine : Crème de Cassis : Honey Syrup

ANGEL'S REVENGE 11

Angel's Envy Bourbon : Disaronno : Candied Cherry

THE DRAPER 11

Bulleit Rye Whiskey : Blood Orange
Honey : Orange Bitters

NOT SO DARK & STORMY 10

Gosling's Dark Rum : Pineapple : Fever Tree Ginger Beer

JACKSON OLD FASHIONED 12

Maker's Mark Bourbon : Sweet Vermouth
Candied Cherry

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

LADY GODIVA 10

Hubbard & Cravens Coffee : Grand Marnier
Godiva Dark Liqueur

THE CLASSIC 10

Hubbard & Cravens Coffee : Frangelico
Bailey's : Kahlúa

COGNAC & BRANDY

COURVOISIER VSOP 12

HENNESSEY VSOP 13

REMY MARTIN VSOP 14

GERMAIN-ROBIN "SELECT BARREL XO" 32

REMY MARTIN XO 52

LOCAL DRAFT BEERS \$8

FOX ROCKER

Crystal Lake Brewery, American Red Ale

ANTI HERO

Revolution Brewing, IPA

BEACH BLONDE

Crystal Lake Brewery, Golden Lager

FREEDOM OF SPEACH

Revolution Brewing, Sour

SUMMER SHANDY

Leinenkugel's Brewery, Bock Beer

BOXCAR PORTER

Tighthead Brewing Company, Porter

DOMESTIC & IMPORT

O'DOUL'S 6

COORS LIGHT 6

MILLER LIGHT 6

CORONA EXTRA 7

STELLA ARTOIS 7

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

PORTS

WARRE'S "WARRIOR" 9

QUINTA DO NOVAL 10 YR. 10

SANDEMAN 10 YEAR 15

QUINTA DO NOVAL 20 YR. TAWNY 22

TAYLOR FLADGATE 30 YR. 26

GRAHAM'S 30 YR. 26