

## STARTERS

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12

TUNA STACK<sup>+</sup> 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<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

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

COFFEE-CURED<sup>+</sup> Cured in our signature blend 10 oz. 45

CENTER CUT<sup>+</sup> Petite cut 38 / 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 / Chimichurri, 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. 43

NEW YORK STRIP STEAK<sup>+</sup> 16 oz. 42

BONE-IN "COWBOY CUT" RIBEYE STEAK<sup>+</sup> 22 oz. 49

PRIME RIB OF BEEF<sup>+</sup> 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<sup>+</sup> 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<sup>+</sup> Pan-seared with soy ginger sherry sauce and sautéed spinach 31

## SPECIALTIES

FAMOUS STEAK & BISCUITS<sup>+</sup> Our signature specialty. Seared filet on homemade biscuits, parmesan fries 19

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

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

STEAKHOUSE BURGER<sup>+</sup> 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

<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

H3 – Horse Heaven Hills 11/39  
QUILT – Napa Valley 13/47  
HALL – Napa Valley 15/55  
MT. VEEDER – Napa Valley 15/55  
HONIG – Napa Valley 18/67  
THREE RIVERS – Columbia Valley 45  
STARMONT – Napa Valley 50  
JOSEPH CARR – Paso Robles 50  
SEQUOIA GROVE – Napa Valley 60  
AUSTIN HOPE – Paso Robles 80  
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  
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 10/35  
MARKHAM – Napa Valley 14/51  
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  
ANGELS INK – Monterey, California 13/47  
BELLE GLOS “BALADE” – Santa Rita Hills 16/59  
FLOWERS – Sonoma Coast 17/63  
ELOUAN – Oregon 40  
SIDURI – Willamette Valley 40  
CHALK HILL – Sonoma Coast 45  
CHALONE *ESTATE* – Chalone AVA 47  
THE FOUR GRACES – Willamette Valley 47  
SANFORD *ESTATE* – Sta. Rita Hills 50  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 55  
ETUDE *GRACE BENOIST RANCH* – Carneros 65  
BREWER–CLIFTON – Sta. Rita Hills 75  
TALLEY *RINCON VINEYARD* – Arroyo Grande Valley, California 85  
DOMAINE SERENE “YAMHILL CUVEE” – Willamette Valley 88  
BELLE GLOS *CLARK AND TELEPHONE* – Russian River Valley 90  
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

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  
SKYSIDE 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 “ENCHANTED PATH” – McLaren Vale, Australia 115  
MOLLYDOOKER “VELVET GLOVE” – McLaren Vale, 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 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 BOTTLED* – Chalk Hill 70  
CAKEBREAD CELLARS – Napa Valley 70  
FLOWERS – Sonoma Coast 70  
PLUMPJACK *RESERVE* – Napa Valley 78  
SHAFER *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 & FUMÉ BLANC

FERRARI–CARANO FUMÉ BLANC – Sonoma County 10/35  
CHALK HILL *ESTATE BOTTLED* – 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 MIRAVAL ROSÉ – Côtes de Provence 13/47  
CHATEAU ST. MICHELLE RIESLING – Columbia Valley 10/35  
SCHLOSS VOLLRADS *QUALITÄTSWEIN RIESLING* – Germany 13/47  
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 10/35  
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

### 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

*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

### 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 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