



APPETIZERS

Crispy Pork Belly -- \$11.95 🍷

Served on a bed of collards and topped with sweet jalapeño jam

Baked Pimento Cheese Dip -- \$9.95 ✓ 🍷

Oven baked and served with toasted pita points

Golden Fried Pickles -- \$9.95 ✓

Cooked golden brown and served with a Cajun aioli

Shrimp Cocktail -- \$14.95 🍷

Jumbo chilled shrimp served with our spicy cocktail sauce

Shrimp & Crab Dip -- \$13.95

Made in house and served with toasted pita points

Goat Cheese & Apple Chutney \$10.95 ✓

Toasted goat cheese with apple chutney served with toasted pita points

Bacon Wrapped Scallops -- 5 for \$15.95/ 10 for \$28.95 🍷

Seared and drizzled with our signature Cheerwine BBQ sauce

Fried Calamari -- \$12.95

Calamari, sliced pepperoncini, and quartered artichoke hearts, served with our Cajun remoulade

Buffalo Cauliflower Bites -- \$9.95 ✓

Crispy battered cauliflower tossed in housemade buffalo sauce served with ranch or bleu cheese dressing

SALADS

Add 5oz sliced chicken (+\$6.95) Add 4oz salmon (+\$7.95)

Add 5 blackened shrimp (+\$6.95) Add 5oz filet tips (+\$7.95)

Dressings: Creamy Herbed Ranch -- Sherry Vinaigrette -- Buttermilk Bleu Cheese -- Honey Mustard -- Seasonal Vinaigrette

Baby Field Greens -- \$6.95 ✓

Mixed greens, tomatoes, dried cranberries, caramelized onions, cinnamon pecans and a fried goat cheese round

Spinach and Butternut Squash -- \$6.95 🍷 ✓

Baby spinach, thinly sliced granny smith apples, roasted butternut squash, goat cheese crumbles, red onion and grape tomatoes

Tossed Caesar -- \$6.95

Chopped Romaine hearts tossed with shaved parmesan, homemade croutons, Kalamata olives and our house made Caesar dressing

Classic Bleu Cheese Wedge -- \$6.95

Topped with crispy bacon, red onions, grape tomatoes, and our bleu cheese dressing and crumbles, drizzled with a balsamic reduction

HALF-POUND BURGERS

Served with your choice of a steakhouse side item

(Please No Modifications)

Tasty Burger -- \$13.95

Homemade pimento cheese, sliced jalapeños, mayo, and bacon crumbles, L, T, & P

Texas Burger -- \$13.95

Onion straws, pepperjack cheese, bacon crumbles, L, T, P, and our signature Cheerwine BBQ

Shroom & Swiss Burger -- \$13.95

Sauteed mushrooms, melted Swiss cheese, mayo, L, T, & P

Salmon Burger -- \$15.95

Chopped salmon filet served with Cajun remoulade, spring mix, tomato & red onion

Steakhouse Sides -- \$2.95

Mashed Potatoes & Gravy

Steamed Broccoli ✓ 🍷

Baked Potato ✓ 🍷

Steakhouse Fries ✓ 🍷

Signature Sides -- \$3.95 (or \$2.50 upgrade)

Baked Mac & Cheese

Gruyere Potatoes Au Gratin ✓

Southern Collards 🍷

Cheddar Grits 🍷

Charred Brussels ✓ 🍷

Sautéed Mushrooms ✓ 🍷

Loaded Sweet Potato 🍷

*- **Served without a side item - 18% Gratuity added to parties of six or more*

- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

🍷 Gluten Free. ✓ Vegetarian

Executive Chef – Chris Cook

Chef de Cuisine – Kevin Waters

USDA "CHOICE" STEAKS

Steak entrees served with a house wedge salad and steakhouse side

With the exception of our Prime Rib, steaks are seasoned only with Kosher salt while cooking and topped with our garlic herbed butter when finished.

Choose your cut...

Sirloin	Ribeye	Filet Mignon	New York Strip	Prime Rib (based on availability)
8oz	10oz / 14oz	6oz / 8oz	10oz / 14oz	8oz / 12oz / 16oz
\$21.95	\$26.95 / \$31.95	\$26.95 / \$32.95	\$26.95 / \$30.95	\$25.95 / \$29.95 / \$33.95

Choose your steak style...

Blue Cheese Crusted & Fully Cajun -- \$3.95

Cajun seasonings, topped with a Danish bleu cheese crumbles and bacon red wine reduction

Petite Lobster Tail-- \$12.95

Seasoned and grilled to perfection then finished delicately with our lemon beurre blanc

Au Poivre -- \$2.95

Cracked peppercorn and finished with a peppercorn mushroom gravy

Southern -- \$2.95

Sweet caramelized onions, melted homemade pimento, & a bacon red wine reduction

Goat Cheese Crust -- \$2.95

Blend of goat cheese, horseradish, breadcrumbs, and fresh herbs

Bacon Wrapped Scallops -- \$10.95

Three sea scallops wrapped in applewood smoked bacon and drizzled with our Cheerwine BBQ

OLD STONE CLASSICS

Served with a house wedge salad and steakhouse side

Southern Chopped Steak -- \$18.95

10oz freshly ground steak topped with caramelized onions, homemade pimento cheese, crispy bacon, drizzled with a red wine reduction

Apple Chutney Bone-In Pork Chop -- \$20.95

10oz bone in pork chop with our apple chutney and finished with lemon beurre blanc sauce

Jailhouse Chicken - \$20.95

8oz chicken breast topped with our Pimento cheese, Applewood smoked bacon and drizzled with sweet jalapeño jam

Old Stone Chicken -- \$20.95

8oz chicken breast topped with melted goat cheese, sautéed mushrooms, our house asiago crème sauce, & sliced scallions

***Filet Tips & Cheddar Grits -- \$19.95**

With caramelized onions, red wine reduction, and your choice of pimento or bleu cheese

Baby Back Ribs -- Half Rack \$18.95 / -- Full Rack \$25.95

Tender, fall off the bone ribs smothered in our signature Cheerwine BBQ sauce

FRESH SEAFOOD

Seafood entrees served with our house wedge salad and steakhouse side

Char Grilled Atlantic Salmon -- \$24.95

8oz salmon filet, topped with our fire roasted corn and asparagus medley and drizzled with lemon beurre blanc

***Old Stone Shrimp & Grits -- \$19.95**

Tossed with sautéed mushrooms, roasted shallots, and sliced andouille sausage over cheddar grits drizzled with lemon beurre blanc

Oven Roasted Lemon Dill Trout -- \$19.95

Pan seared, and oven roasted with sliced lemons and dill

Twin Jumbo Salmon Cakes -- \$25.95

Drizzled with pepper sauce and lemon beurre blanc then topped with tomatoes and chives

Petite Lobster Tail Dinner -- 2 Tails \$29.95 -- 3 Tails \$36.95

Split lobster tails grilled to perfection served with lemon beurre blanc, tomatoes, and scallions

PASTAS

Pasta entrees served with a house wedge salad

***Shrimp Scampi -- \$21.95**

5 Tail on shrimp and angel hair pasta all tossed in traditional pan sauce with white wine, lemon and garlic topped with shaved parmesan and garnished with tomatoes and scallions

***Creamy Tuscan Chicken Penne -- \$20.95**

5oz grilled chicken breast tossed with fresh shitake mushrooms, roasted red peppers, basil, white wine, and our house asiago crème sauce. Topped with parmesan cheese, tomatoes, and scallions.

Spicy asiago crème sauce upon request.

***Creamy Vegetable Penne-- \$18.95**

Baby spinach, shitake mushrooms, diced pimentos, asparagus, tomatoes, and roasted shallots

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