

LOBBY BAR LATE NIGHT

10:00 p.m. - Midnight

THE HOT BROWN 25

A Louisville Tradition since 1926

Roasted Turkey Breast, Toast Points, Mornay Sauce, Pecorino Cheese Baked Gold Brown, Finished with Bacon and Tomatoes

The Hot Brown...a Louisville tradition with worldwide appeal has been featured in: *The New York Times, The Wall Street Journal, Southern Living Magazine, The Los Angeles Times, NBC's Today Show, ABC News with Diane Sawyer, and Travel Channel's Man v. Food* as well as being a regular entry in many of the finest cookbooks.

*ANGUS BEEF 10 oz. CHEDDAR BURGER 17 Bacon, Lettuce, Tomato, Pickle, Onions, Brioche Bun

BEEF SHORT RIB TACOS 13

Corn Tortilla, Local Cheddar, Cumin-Lime Slaw Sour Cream, Bourbon Hot Sauce, Cilantro

*CAESAR SALAD 10
*with Grilled Chicken Breast 20

HUMMUS 12

Roasted Red Pepper Hummus, Spicy Olive Mix Vegetable Crudités, Grilled Pita Bread LOBSTER "MAC AND CHEESE" 16 Maine Lobster, Cavatappi Pasta Gratin Aged Kenny's Cheddar

THE CLUB 14

Turkey, Chow-Chow Mayonnaise, Pepper Jack Cheese Bacon, Lettuce, Vine-Ripened Tomatoes Buttery Brioche Toast, French Fries

CHICKEN WINGS 13

Chicken Wing "Lollipops"

Bourbon Hot Sauce, Kentucky Ale
Blue Cheese Dressing
Crispy Vegetables, Spicy Local Pickles

DESSERTS

ICE CREAM 6
Daily Selections - Homemade

DERBY PIE 8
Louisville's Original Walnut and Chocolate Chip Pie

CHOCOLATE STRIPTEASE 10

Milk Chocolate Mousse, Espresso Steam Cake
Salted Caramel

Troy Ritchie - Lobby Bar Manager

Dustin Willett - Chef de Cuisine