



DINNER

BOURBON BARREL FRIES 11
Bourbon Barrel Smoked Spices
Kentucky Rose Cheese, Smoky Ketchup

CHEESE PLATE 17
An Assortment of Artisan Cheeses
Quince Paste, Marcona Almonds, Lavosh

SMOKEY MAC AND CHEESE 16
Cavatappi Pasta, White Cheddar Mornay
Nueske Bacon, Fresh Herbs, Smoked Blue Cheese

HUMMUS 13
Roasted Red Pepper Hummus, Spicy Olive Mix
Vegetable Crudités, Grilled Pita Bread

CHICKEN WINGS 15
Chicken Wings
Bourbon Hot Sauce, Crispy Vegetables, Spicy Local Pickles
Kentucky Ale Blue Cheese Dressing

CHEF'S DAILY POTAGE 10
Soup of the Day



SALADS



FARMERS SALAD 12
Groganica Farms Heirloom Lettuce
Port Wine Poached Pear, Dried Cherries
Candied Pecans, Pecorino Cheese
Red Wine Vinaigrette

CLASSIC CAESAR SALAD 12
Romaine Hearts, House Dressing
Anchovy, Croutons, Parmigiano

ADDITIONAL OPTIONS
*Grilled Chicken Breast 9
*Grilled Salmon Filet 10

SHRIMP AND GRITS 32
Gulf Shrimp, Weisenberger Grits, Local Cheddar
Pepper and Scallion Crudo, Creole Sauce

***SEA SCALLOPS 38**
Pan Seared Scallops, Sweet Potato Puree
Nueskie's Bacon, Zucchini, Mushrooms
Peppadew, Balsamico

PASTA PRIMAVERA 23
Cavatappi Pasta, Cherry Tomatoes
Spinach, Mushrooms, Zucchini, Grilled Onions
Tomato-Fennel Coulis, Parmigiano

***VERLASSO SALMON 30**
Whipped Potatoes, Broccolini
Pesto, Tomato-Fennel Coulis

THE CLUB 17
Turkey, Chow-Chow Mayonnaise, Pepper Jack Cheese
Bacon, Lettuce, Vine-Ripened Tomatoes
Buttery Brioche Toast, French Fries

***THE LOBBY BAR BURGER 18**
Angus Beef, Special Sauce, Iceberg
Cheddar, Bacon, Brioche Bun
French Fries. Smoked Ketchup

***CENTER CUT FILET MIGNON 56**
Whipped Potatoes, Broccolini
Oven Dried Tomatoes, Red Wine Jus

***STEAK FRITES 32**
Grilled Flat Iron Steak, Bourbon Barrel Fries
Smoked Ketchup, Bourbon Gastrique

THE HOT BROWN 26

Petite Hot Brown 18

A Louisville Tradition since 1926

**Roasted Turkey Breast, Toast Points, Mornay Sauce, Pecorino Romano Cheese
Baked Golden 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.

(Please allow 20 minutes to prepare)

DESSERTS

ICE CREAM 7
Strawberry, Vanilla, Chocolate, Pecan Praline

CRÈME BRÛLÉE 11
Whipped Cream, Madeleine Cake, Fresh Berries

DERBY PIE 11
Louisville's Original Walnut and Chocolate Chip Pie

CHOCOLATE STRIPEASE 11
Milk Chocolate Mousse, Espresso Steam Cake

Yaser Makram - Lobby Bar Manager | Justin Jones - Chef de Cuisine

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*