



## Appetizers

### **ROASTED CAULIFLOWER ARANCINI 15**

Pomodoro Tomato Sauce, Fried basil , Parmesan

### **CHEESE PLATE 17**

Assortment of Artisan Cheeses, Quince Paste, Marcona Almonds, Lavosh, Seasonal Jam

### **SMOKEY MAC AND CHEESE 16**

Cavatappi Pasta, White Cheddar Mornay, Nueske Bacon, Fresh Herbs, Smoked Blue Cheese

### **CHEF'S DAILY POTAGE 10**

Soup of the Day

### **BROILED CRAB CAKE 16**

Tomato Coulee, Smoked Bacon & Fingerling Hash, Parsley Puree

### **HUMMUS 13**

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

### **CHICKEN WINGS 15**

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

## Salads

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

### **FARMERS SALAD 12**

Gorganica 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

### **GOLDEN BEET SALAD 12**

Ricotta Salta Candied Walnuts  
Seasonal Fruit. Bourbon Vinaigrette

## Entrees

### **SHRIMP AND GRITS 32**

Gulf Shrimp, Weisenberger Grits, Local Cheddar, Pepper and Scallion Crudo, Creole Sauce

### **\*SEA SCALLOPS 38**

Pan Seared Scallops, Parsnip Puree, Swiss Chard, Mushrooms, Zucchini, Bacon, Peppadew, Balsamico , Herb Oil

### **\*VERLASSO SALMON 30**

Whipped Potatoes, Broccoli, Pesto, Tomato-Fennel Coulis

### **PESTO PRIMAVERA 23**

Rotelle Pasta, Cherry Tomatoes, Spinach, Mushrooms, Zucchini, Grilled Onions, Pesto Cream Sauce

### **GROUND VEAL AND PORK BOLOGNESE 35**

Rotelle Pasta, Parmesan, Fine Herbs, Garlic Crostini

### **VEGGIE DISH 23**

Froncosa Farms Mushrooms, Garlic Roasted Zucchini & Squash, Braised Quinoa, Tomato Coulis, Basil Pesto, Crispy Potato Strings

### **\*CENTER CUT FILET MIGNON 56**

Whipped Potatoes, Broccoli, Oven Dried Tomatoes, Red Wine Jus

### **\*STEAK FRITES 36**

Grilled Flat Iron Steak, Bourbon Barrel Fries, Smoked Ketchup, Bourbon Gastrique

### **BRAISED BEEF SHORT RIB 45**

White Cheddar Grits, Mushrooms, Swiss Chard, Candied Heirloom Carrots, Red Wine Pan Jus

### **\*THE LOBBY BAR BURGER: 19**

Angus Beef, Special Sauce, Iceberg, Cheddar, Bacon, Brioche Bun, French Fries. Smoked Ketchup

## **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

## On the Side

### **BOURBON BARREL FRIES 11**

**TRUFFLE SALTED FINGERLING HERB POTATOES 7**

### **GRILLED BROCOLINI 6**

**GARLIC ZUCCHINI AND SQUASH MEDLEY 7**

## Ask Server for After Dinner Menu

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.*