



# Lobby Bar Late Night Menu

## Appetizers

### **HUMMUS 13**

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

### **CHEESE PLATE 17**

An Assortment of Artisan Cheeses  
Quince Paste, Marcona Almonds, Lavosh

### **CHICKEN WINGS 15**

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

### **CLASSIC CAESAR SALAD 12**

Romaine Hearts, House Dressing, Anchovy, Croutons,  
Parmigiano

*\*Grilled Chicken Breast 21*

## Entrees

### **THE CLUB 17**

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

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

Angus Beef, Special Sauce, Iceberg, White 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**

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.

## Desserts

### **ICE CREAM 7**

### **DERBY PIE 11**

*Louisville's Original Walnut and Chocolate Chip Pie*  
*A LA MODE: Add \$2*

### **CHOCOLATE STRIPEASE 11**

*Milk Chocolate Mousse, Espresso Steam Cake, Salted Caramel*

**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.*