



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.

(Please allow 20 minutes to prepare)

*THE LOBBY BAR BURGER 18

Angus Beef, Special Sauce, Iceberg Cheddar, Thick Cut Bacon, Brioche Bun
House Cut Fries, Smoked Ketchup

BEEF SHORT RIB TACOS 13

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

*ROMAINE AND PURPLE KALE CAESAR SALAD 10

Anchovy, Croutons, Cheese Crisp
**with Grilled Chicken Breast 20*

HUMMUS 12

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

LOBSTER AND CRAB GRATIN 16

Lobster and Crab Baked in Cast Iron, Local Cheddar
Lobster Bechamel, Panko Herb Crust, Grilled Bread

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 STRIPEASE 10

Milk Chocolate Mousse, Espresso Steam Cake
Salted Caramel

Troy Ritchie - Lobby Bar Manager

Dustin Willett - 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.*