

# APPETIZERS

**S&B CRAB CAKE** Maryland style, with crab meat aioli. 17

**STEAK & CHEESE HAND PIES** ribeye steak, monterey jack cheese, puff pastry, chimichurri, roasted red pepper sour cream. 13

**JUMBO SHRIMP COCKTAIL** served with raw horseradish and house cocktail sauce. 17

**CRABMEAT DEVILED EGGS** traditional deviled eggs, lump crab, hand cut bacon. 15

**BEEF TARTARE** classic beef tartare tossed in a sherry vinaigrette, cured egg yolk, jalapeno, baguette 19

**JUMBO SHRIMP SCAMPI** sautéed with garlic and olive oil, finished with lemon sauce on toasted baguette 16

**SPINACH & ARTICHOKE DIP** served with warm house made tortilla chips. 12 Add crab for 6

**YELLOWFIN TUNA POKE** sesame seeds, orange glaze, green onion, guacamole. Served with wonton chips. 18

**MUSSELS** Italian style steamed mussels in a lobster and tomato broth, with nduja sausage, served with toasted baguette. 17

# SOUPS & SALADS

**LOBSTER BISQUE** our take on the classic. Cup - 9 Bowl - 12

**FRENCH ONION SOUP** traditional with croutons and Gruyère cheese. 9

**CAESAR** baby romaine, house Caesar dressing, croutons, shaved Parmesan, fried capers. 12

**VINE RIPE TOMATO & BURRATA SALAD** red onion, basil, toasted pistachios, olive oil, aged balsamic vinegar, cherry tomatoes. 14

**THE WEDGE** iceberg lettuce, blue cheese crumbles, red onions, avocado, tomato, egg, candied maple bacon, blue cheese dressing. 13

**S & B SALAD** Artisan lettuce mix, bacon, cucumber, tomatoes, radish, beets, carrots, egg, red onion, croutons, bourbon maple dressing. 12

ADD GRILLED CHICKEN 8, SHRIMP 9, SALMON 12  
ADD CAESAR, WEDGE, OR S & B SALAD TO ANY ENTRÉE FOR 8

# BURGERS

House ground 9oz *Certified Angus Beef*® served on a toasted brioche bun with house made French fries, add \$2 for bacon

**RACLETTE BURGER** Caramelized onions, tomatoes, lettuce, topped with melted raclette cheese and served with pickles. 18

**CLASSIC AMERICAN BURGER** American cheese, lettuce, tomato, red onion, pickles. 17

**CRAB CAKE "BURGER"** Our house crab cake, crab meat aioli, lettuce, tomato and avocado. 19

**CHEESE CURD BURGER** fried cheese curds, candied maple bacon, lettuce, tomato, onions, pickles. 18

# ENTREES

## Hand-Cut Steaks



All of our steaks are *Certified Angus Beef*® and aged a minimum of 21 days, seasoned with our House seasoning blend, and finished with an herb butter.

**NY STRIP STEAK** 12oz 37  
served with your choice of spud or side. 16oz 41

**CENTER CUT FILET** 7oz 39  
served with your choice of spud or side. 10oz 45  
12oz 49

**RIB EYE STEAK** 14oz 41  
served with your choice of spud or side.

**BONE-IN COWBOY CUT** served 24oz 60  
with your choice of spud or side.

**STEAK AND FRITES** chefs signature NY Strip, with house-made fries, Au Poivre sauce. 32

**LAND & SEA** two filet medallions with a butter poached lobster tail, drawn butter and served with your choice of spud or side. 70

**PORTERHOUSE** 32oz. Bone-In Porterhouse, served with your choice of spud or side. 75

**TENDERLOIN TRIO** three filet medallions topped with crab meat dynamite, blue cheese, and au poivre, served with choice of side. 42

## Elevate Your Steak...

**SAUCES**  
Bourbon Steak Sauce 3 | Chimichurri 3 | Au Poivre 5 | Hollandaise 5 | Horseradish Crème Fraîche 3

**ADD-ONS**  
Crab Cake 11 | Garlic Shrimp 9 | Oscar 10 | Blue Cheese 3 | Crab Meat Dynamite 6 | 8oz. Lobster Tail 25

## Steak & Bourbon Favorites

**PAN-ROASTED CHICKEN** semi-boneless chicken, roasted baby yukon potatoes, sautéed asparagus, chicken au jus. 28

**VERLASSO SALMON** served with mashed potatoes, steamed broccoli, and lemon butter. 33

**SHORT RIB POT ROAST** braised boneless short rib, mashed potatoes, glazed carrots, horseradish crème fraîche. 36

**VEGETABLE QUINOA** served with warm red quinoa, sweet potatoes, mushrooms, red onion, red beets, garlic, roasted tomato, and avocado. 23

**SEARED HALIBUT** pan roasted Halibut, served with mashed potatoes, sautéed asparagus, and finished with a lobster cream sauce. 38

**BONE-IN PORK CHOP** White Marble Farms Pork Chop served with a seasonal chutney, and cream corn brulée. 37

**STEAK SALAD** tenderloin medallions, artisan lettuce mix, tomatoes, egg, blue cheese crumbles, cucumber, red onion, beets, quinoa, steakhouse ranch. 25

**SEARED TUNA SALAD** sesame crusted and seared Sashimi grade tuna with arugula, cilantro, red beets, red onion, roasted tomatoes, carrots, avocado, lemon vinaigrette, peanut sauce. 25

# SIDES All sides 8

**STEAMED BROCCOLI** fresh lemon juice, extra virgin olive oil, shaved Parmesan.

**CREAMED SPINACH** traditional creamed spinach

**MAC & CHEESE** cavatappi pasta, triple blend cheese sauce, fried cheese curds. Add Ribeye Shavings \$4

**SAUTÉED MUSHROOMS** seasonal mushrooms, roasted garlic, goat cheese.

**ASPARAGUS** butter and house seasoning.

**MAPLE GLAZED CARROTS** thick-cut carrots glazed in maple syrup, brown butter bread crumbs.

**CARAMELIZED BRUSSELS SPROUTS** brown butter, hand cut bacon, candied pecans with aged balsamic vinegar

**CREAM CORN BRULEE** spiced cream corn topped with bourbon smoked sugar and bruleed

# SPUDS All spuds 8

**CHEESY POTATOES** roasted baby Yukon gold potatoes, herb butter, raclette cheese.

**STEAK FRITES** hand-cut and triple cooked in beef tallow. Double Truffle add \$2

**POTATO AU GRATIN** thinly-sliced potatoes layered with creamy cheese.

**HOUSE-CUT FRENCH FRITES** twice cooked French fries finished with house herb blend. Double Truffle add \$2

**LOADED BAKED SWEET POTATO** stuffed with butter, sour cream, chives, crumbled bacon, maple syrup, and bruleed marshmallows.

**COLOSSAL BAKED POTATO** your choice of toppings: Bacon, Butter, Sour Cream, Cheddar, chives

**MASHED POTATOES** warm, creamy, buttered, house whipped potatoes.

**SHEPHERDS PIE** whipped potatoes layered with braised short rib, topped with parmesan

CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. SOME FOODS MAY CONTAIN ALLERGENS.

FOR PARTIES OF 6 OR MORE, AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO THE FINAL BILL.



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