

APPETIZERS

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

SPINACH & ARTICHOKE DIP served with warm house made tortilla chips. add crab extra

STEAK & CHEESE HAND PIES ribeye steak, monterey jack cheese, pie dough, served with chimichurri, roasted red pepper sour cream.

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

SOUPS & SALADS

LOBSTER BISQUE our take on the classic.
Cup - Bowl -

FRENCH ONION SOUP traditional with croutons and Gruyère cheese.

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

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

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

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

ADD GRILLED CHICKEN, SHRIMP, SALMON, FILET MEDALLIONS ADD CAESAR, WEDGE, OR S & B SALAD TO ANY ENTRÉE FOR EXTRA

BURGERS

House ground 9oz *Certified Angus Beef*® served on a toasted brioche bun with house made French fries

SMOKED GOUDA BURGER

Caramelized onions, tomatoes, lettuce, topped with melted smoked gouda cheese and served with pickles.

CLASSIC AMERICAN BURGER

American cheese, lettuce, tomato, red onion, pickles.

BREAKFAST BURGER cheddar cheese, maple beef bacon, fried egg, caramelized onions, maple syrup.

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

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
served with your choice of spud or side. 12oz -

CENTER CUT FILET
served with your choice of spud or side. 7oz - 10oz -

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

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

STEAK & EGGS chefs signature NY Strip, 2 fried eggs, smoked gouda mornay, arugula, bacon, parmesan salad, served with house-made fries.

STEAKHOUSE OMELET 4 egg and cheese omelet, topped with smoked gouda mornay sauce, sliced NY Strip steak, served with house herb French fries, bacon, arugula, and parmesan salad.

Elevate Your Steak...

SAUCES

House Steak Sauce | Chimichurri | Au Poivre | Hollandaise | Horseradish Crème Fraîche | Smoked Gouda Mornay

ADD-ONS

Crab Cake | Garlic Shrimp | Blue Cheese | Crab Meat Dynamite

Steak & Bourbon Favorites

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

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.

SHORT RIB POT ROAST braised boneless short rib, mashed potatoes, maple glazed carrots, fried egg, arugula salad, horseradish creme fraiche.

BOURBON FRENCH TOAST thick sliced Brioche French toast, topped with our bourbon caramel sauce, white chocolate sauce, powdered sugar, and fresh berries.

CRAB CAKE BENEDICT our house Maryland style crab cake, toasted brioche bread, poached egg, hollandaise, and asparagus with a bacon and arugula salad with lemon vinaigrette.

SALMON & AVOCADO TOAST Toasted brioche, smashed guacamole, red onion, capers, seared salmon filet, poached egg, hollandaise, with a bacon and arugula salad with lemon vinaigrette.

PAN ROASTED CHICKEN sem-boneless 1/2 chicken, roasted baby yukon potatoes, sauteed asparagus, chicken au jus.

SIDES

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 Extra

ASPARAGUS butter and house seasoning.

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

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

SAUTEED MUSHROOMS seasonal mushrooms, roasted garlic, goat cheese

SPUDS

CHEESY POTATOES roasted baby Yukon gold potatoes, herb butter, smoked gouda mornay and cheese.

STEAK FRIES hand-cut and triple cooked in beef tallow.

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

HOUSE-CUT FRENCH FRIES twice cooked French fries finished with house herb blend.

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.



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