

# APPETIZERS

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

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

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

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

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

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

**SPINACH & ARTICHOKE DIP** served with warm house made tortilla chips. Add crab Extra

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

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

# 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 EXTRA

# BURGERS

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

**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.

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

**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** 12oz  
served with your choice of spud or side. 16oz

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

**RIB EYE STEAK** 12oz  
served with your choice of spud or side. 14oz

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

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

**LAND & SEA** two filet medallions with a pan-seared crab cake, crab meat aioli and served with your choice of spud or side.  
-Substitute Shrimp |  
-Substitute Lobster Tail |

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

## Elevate Your Steak...

### SAUCES

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

### ADD-ONS

Crab Cake | Garlic Shrimp | Oscar | Blue Cheese | Crab Meat Dynamite | 8oz. Lobster Tail

## Steak & Bourbon Favorites

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

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

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

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

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

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

**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.

# 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

**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

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

**STEAK FRITES** hand-cut and triple cooked in beef tallow. Double Truffle Extra

**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 Extra

**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



ADDRESS: 1321 HERR LANE LOUISVILLE,  
KENTUCKY 40222 PHONE: (502) 708-2196  
WWW.STEAK-BOURBON.COM

FACEBOOK: @STEAKANDBOURBON  
INSTAGRAM: @STEAK-BOURBON

FOR PRIVATE PARTY AND  
CATERING INQUIRIES PLEASE CONTACT:  
INFO@STEAK-BOURBON.COM