



STEAK & BOURBON

Est 2019

An American Grill

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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 3 pieces or 5 pieces

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

***BEEF TARTARE** classic beef tartare tossed in a sherry vinaigrette, cured egg yolk, poached egg yolk, red onion, capers, jalapeño, baguette

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

SPINACH & ARTICHOKE DIP served with warm house made blue corn tortilla chips *available with crab*

***TUNA POKE** ahi tuna, orange marmalade, cucumber, sesame, guacamole; served with fried taro chips

TRUFFLE MEATBALLS house ground meatballs served with tomato sauce, strachiatella cheese, truffle, parmigiano, basil with toasted bread

SOUPS & SALADS

LOBSTER BISQUE our take on the classic cup or bowl

FRENCH ONION SOUP traditional with croutons and Gruyère cheese

CAESAR baby romaine, house Caesar dressing, croutons, shaved parmesan, fried capers

ADD GRILLED CHICKEN, SHRIMP, SALMON, FILET MEDALLIONS ADD 1/2 CAESAR, 1/2 WEDGE, OR 1/2 S&B SALAD TO ANY ENTRÉE

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

BURGERS

house ground 9oz Certified Angus Beef* served on a toasted housemade brioche bun topped with sesame and poppy seed; served with house made french fries, add \$4 for regular or candied bacon

***SMOKED GOUDA BURGER** caramelized onions, tomatoes, lettuce, topped with melted smoked gouda cheese and served with pickles

CRAB CAKE "BURGER" our house crab cake, crab meat aioli, lettuce, tomato and avocado

***CLASSIC AMERICAN BURGER** american cheese, lettuce, tomato, red onion, pickles

***GRUYÈRE BURGER** caramelized onions, roasted tomatoes, gruyere cheese, butter lettuce

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 *available with ribeye shavings*

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 brûléed

SPUDS

CHEESY POTATOES roasted potatoes, herb butter, smoked gouda mornay and cheese

STEAK FRIES hand-cut and triple cooked in beef tallow *available with double truffle*

POTATO AU GRATIN thinly-sliced potatoes layered with creamy cheese

HOUSE-CUT FRENCH FRIES twice cooked french fries finished with house herb blend *available with double truffle*

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

COLOSSAL BAKED POTATO your choice of toppings: bacon, butter, sour cream, cheddar cheese, chives

MASHED POTATOES warm, creamy, brown butter house whipped potatoes

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

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
12oz

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

***CAP-ON SIRLOIN** 16oz
served with your choice of spud or side

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

***STEAK & FRITES** chef's 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
- with Shrimp | - with 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 *available with salmon*

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

WHITE MARBLE FARMS BONE-IN PORK CHOP pork chop served with a seasonal chutney, and cream corn brûlée

***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 artisan lettuce, cilantro, red beets, red onion, roasted tomatoes, carrots, avocado, lemon vinaigrette, peanut sauce

*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.