



# STEAK & BOURBON

Est 2019

An American Grill

## APPETIZERS

### SPINACH & ARTICHOKE DIP

smoked gouda mornay and spinach; served with warm house-made blue corn tortilla chips

*available with crab*

### S & B CRAB CAKE

Maryland style lump crab cake; served with crab meat aioli

### SHRIMP SCAMPI

jumbo shrimp sautéed with garlic and herb butter, served atop of toasted baguette with lemon butter sauce, cilantro

### STEAKHOUSE MEATBALLS

meatballs, tomato sauce, micro basil, parmesan, stracciatella cheese

*available with black truffle*

### STEAK & CHEESE HAND PIES

shaved ribeye, monterrey jack cheese, smoked gouda mornay, stuffed in pie dough; served with chimichurri and roasted red pepper sour cream

### SCALLOP ROCKEFELLER

two large scallops, spinach, Benton's bacon jam, pernod, yellow onion, hollandaise

### FILET TARTARE\*

classic beef tartare tossed with sherry vinaigrette, cured egg yolk, poached egg yolk, red onion, capers, jalapeño; served with toasted baguette

### FOIE GRAS

bacon jam, seared foie gras, toasted baguette, amarena cherry gastrique

### S & B OYSTERS

herb butter, chives, parmesan, bourbon mignonette, lemon; served on a bed of blended peppercorns and salt

### CRABMEAT DEVILED EGGS

traditional deviled eggs, lump crab, crabmeat aoli, hand-cut candied bacon

## SOUPS & SALADS

### LOBSTER BISQUE

our take on the classic cup or bowl

### FRENCH ONION SOUP

traditional with toasted baguette and gruyère cheese

### BUTCHER'S WEDGE

iceberg lettuce, blue cheese crumbles, red onion, avocado, tomato, egg, candied maple bacon, blue cheese dressing

### CAESAR SALAD

baby romaine heart, Caesar dressing, parmesan, fried capers, parmesan crisp, cured egg yolk

### S & B SALAD

house lettuce mix, bacon, cucumber, tomatoes, radish, red beet, carrots, red onion, crouton, egg, bourbon maple dressing

### HEIRLOOM TOMATO & BURRATA SALAD

heirloom tomatoes, stracciatella cheese, red onion, toasted pistachios, cherry tomatoes, olive oil, aged balsamic vinegar, basil

### STEAK SALAD

tenderloin medallions, house lettuce mix, tomatoes, egg, blue cheese crumbles, cucumber, red onion, beets, quinoa; served with steakhouse ranch

### SEARED TUNA SALAD

sesame crusted and seared sashimi grade yellowfin tuna with arugula, cilantro, red beets, red onion, roasted tomatoes, carrots, avocado, lemon vinaigrette, peanut sauce, crispy malanga strips

#### *dressing choices*

*ranch, blue cheese, maple bourbon vinaigrette, lemon vinaigrette, balsamic vinaigrette, oil & vinegar*

#### *add-ons for salad*

*shrimp, chicken, salmon, filet medallions, scallops*

*add ½ caesar, ½ wedge or ½ s&b to any entrée*

## Raw & Chilled

### TUNA POKE\*

sesame seeds, orange marmalade, cilantro; served with guacamole and malanga chips

### SALMON TARTARE TAQUITOS

guacamole, cured egg, salmon, crème fraîche, capers, lemon oil, lemon zest

### FRESH OYSTERS\*

rotating selection of raw oysters on the half shell; served with bourbon mignonette, cocktail sauce, horseradish ½ dozen or full dozen

### SHRIMP COCKTAIL

poached jumbo shrimp; served with cocktail sauce, horseradish, lemon 3 or 5

### SEAFOOD TOWER\*

includes tuna poke, raw oysters, shrimp cocktail, chilled lobster tail; salmon tartare, crab dip, with bourbon mignonette, cocktail sauce, horseradish, crab meat aioli, lemon, tabasco and a selection of crackers and malanga chips tower for two-three or tower for four-six

# 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.

- \*FILET** 7oz  
served with your choice of spud or side 10oz  
12oz
- \*NY STRIP** 14oz  
served with your choice of spud or side 18oz
- \*RIB EYE THICK CUT** avg. 16oz  
served with your choice of spud or side
- \*COWBOY CUT RIBEYE** 28oz  
served with your choice of spud or side
- \*FILET TRIO** three filet medallions topped with crab meat dynamite, blue cheese, and au poivre; served with choice of side
- \*STEAK & FRITES** sliced 12oz NY Strip topped with au poivre sauce; served with house-made fries
- \*LAND & SEA** two tenderloin medallions with choice of:
  - shrimp
  - crab cake
  - lobster tail
  - or scallopsserved with crab meat aioli, lemon and your choice of spud or side

## Elevate Your Steak...

**SAUCES** Au Poivre | Béarnaise | Benton's Bacon Onion Jam | Bourbon Steak Sauce | Chimichurri | Hollandaise | Horseradish Crème Fraîche | Smoked Gouda Mornay

**ADD-ONS** Blue Cheese | Crab Cake | Crab Meat Dynamite | Crab Oscar with Asparagus and Hollandaise | Foie Gras | Lobster Oscar with Asparagus | Lobster Tail with Drawn Butter | Shrimp Skewer | Two Seared Scallops

# Steak & Bourbon Favorites

- PAN ROASTED CHICKEN** semi-boneless ½ chicken; served with roasted potatoes, sautéed asparagus, chicken au jus
- VERLASSO SALMON** sustainably raised Chilean salmon; served with mashed potatoes, steamed broccoli, lemon butter sauce
- HALIBUT** pan roasted halibut; served with mashed potatoes, sautéed asparagus, and topped with a lobster cream sauce
- SHORT RIB POT ROAST** braised boneless short rib; served with mashed potatoes, maple glazed carrots, horseradish crème fraîche
- BONE-IN PORK CHOP** white marble farms double bone-in thick cut pork chop, topped with a seasonal chutney and our crème corn brûlée
- VEGETABLE QUINOA** served with warm red quinoa lightly sautéed with diced sweet potatoes, mushrooms, red onion, red beets, garlic, roasted tomato and avocado  
*available with salmon*
- SCALLOPS** seared scallops, Benton's bacon jam, spiced cream corn, salad, lemon vinaigrette, orange segments
- STEAKHOUSE BOLOGNESE** pappardelle pasta, in house made beef and bacon bolognese, tomato sauce, basil, parmesan  
*may substitute meatballs for bolognese*

## SIDES

- BROCCOLI** steamed and topped with fresh parmigiano reggiano, olive oil and lemon
- CREAMED SPINACH** traditional creamed spinach with smoked gouda mornay
- MAC & CHEESE** cavatappi pasta tossed with our smoked gouda mornay, Monterrey jack and cheddar cheese; topped with fried cheese curds
  - Philly Style* add ribeye shavings
  - Truffle Style* truffle and smoked gouda mornay
  - Lobster Mac*
- SAUTÉED MUSHROOMS** seasonal mushrooms sautéed in herb butter with roasted garlic, topped with goat cheese
- CRÈME CORN BRÛLÉE** spiced cream corn, topped with bourbon smoked sugar and brûléed
- CARAMELIZED BRUSSEL SPROUTS** sautéed with bacon, candied pecans and finished with aged balsamic
- ASPARAGUS** sautéed in herb butter and finished with our house seasoning
- MAPLE GLAZED CARROTS** thick-cut carrots glazed in maple syrup, brown butter bread crumbs

## SPUDS

- CHEESY POTATOES** lightly fried potatoes in butter topped with mornay and smoked gouda cheese
- STEAK FRIES** large, hand-cut and triple cooked in beef tallow finished with fried herbs
  - Double Truffle Style* tossed in black truffles and truffle oil and finished with parmigiano reggiano
- POTATOES AU GRATIN** thinly sliced potatoes layered with cream and cheese and baked until golden, finished with chopped chives
- HOUSE-CUT FRENCH FRIES** twice cooked french fries finished with house herb blend
  - Double Truffle Style* tossed in black truffles and truffle oil and finished with parmigiano reggiano
- LOADED BAKED SWEET POTATO** stuffed with butter, sour cream, chives, crumbled bacon, maple syrup and brûléed marshmallows
- COLOSSAL BAKED POTATO** with your choice of toppings: bacon, butter, sour cream, cheddar cheese, chives
- MASHED POTATOES** warm, creamy, brown butter house whipped potatoes
- SHEPHERD'S PIE** whipped potatoes layered with braised short rib, gravy and topped with parmigiano reggiano
- Sailor's Pie* layered with crab meat and our lobster cream sauce, cream corn, finished with chives and lobster

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

## HANDHELDS



Make it a Millionaire – add foie gras  
Make it a Billionaire – add butter poached lobster meat

- CLASSIC AMERICAN CHEESEBURGER\*** house ground 9oz Certified Angus Beef topped with melted American cheese served on toasted sesame encrusted brioche with lettuce, tomato, onion, pickles; served with french fries
- GRUYÈRE BURGER\*** house ground 9oz Certified Angus Beef topped with caramelized onion, thick-cut bacon, melted gruyère cheese, roasted tomatoes, lettuce; served with french fries
- CRAB CAKE BURGER\*** large Maryland style crab cake burger with sliced avocado, lettuce, crab meat aioli served on a toasted brioche bun
- TRUFFLE BURGER\*** house ground 9oz Certified Angus Beef topped with caramelized onion, truffle aioli, truffle gouda cheese, butter lettuce, tomato served on toasted sesame encrusted brioche; served with french fries

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