



STEAK & BOURBON

Est 2019

An American Grill

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

APPETIZERS

CRABMEAT DEVILED EGGS traditional deviled eggs, lump crab, crabmeat aioli, hand-cut candied bacon

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

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

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

S&B CRAB CAKE Maryland style lump crab cake; with crab meat aioli

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

SPINACH & ARTICHOKE DIP smoked gouda mornay and spinach; served with warm house-made blue corn tortilla chips *available with crab*

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

STEAKHOUSE MEATBALLS meatballs, tomato sauce, micro basil, parmesan, stracciatella cheese *available with black truffle*

SOUPS & SALADS

LOBSTER BISQUE our take on the classic cup or bowl

FRENCH ONION SOUP traditional with toasted baguette and gruyère cheese

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

BUTCHER'S WEDGE iceberg lettuce, blue cheese crumbles, red onion, avocado, tomato, egg, candied maple bacon, blue cheese dressing

add grilled chicken, shrimp, salmon, filet medallions

add 1/2 caesar, 1/2 wedge, or 1/2 s&b salad to any entrée

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; served with pickles

CRAB CAKE BURGER large Maryland style crab cake burger with sliced avocado, lettuce, crab meat aioli

***CLASSIC AMERICAN CHEESEBURGER** melted american cheese, lettuce, tomato, onion, pickles

***GRUYÈRE BURGER** caramelized onions, thick-cut bacon, roasted tomatoes, melted gruyère cheese, lettuce

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 *available with ribeye shavings*

SAUTÉED MUSHROOMS seasonal mushrooms sautéed in herb butter with roasted garlic, topped with goat cheese

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

CARAMELIZED BRUSSELS SPROUTS sautéed with bacon, candied pecans and finished with aged balsamic

CRÈME CORN BRÛLÉE spiced cream corn, topped with bourbon smoked sugar and brûléed

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*

POTATO 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*

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

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 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

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 1/2 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

SHORT RIB POT ROAST braised boneless short rib; served with mashed potatoes, maple glazed carrots, horseradish crème fraîche

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*

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

BONE-IN PORK CHOP white marble farms double bone-in thick cut pork chop, topped with a seasonal chutney and our crème corn brûlée

***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

STEAKHOUSE BOLOGNESE pappardelle pasta, in house made beef and bacon bolognese, tomato sauce, basil, parmesan *may substitute meatballs for bolognese*

*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.