



STEAK & BOURBON

Est 2019

An American Grill

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CATERING INQUIRIES PLEASE CONTACT:
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APPETIZERS

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



STEAK & CHEESE HAND PIES shaved ribeye, monterey 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 5 pieces

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

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

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



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

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



STEAKHOUSE MEATBALLS beef & pork meatballs, tomato sauce, micro basil, parmesan, stracciatella cheese *with black truffle*

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

SOUPS & SALADS

LOBSTER BISQUE our take on the classic cup 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, 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, chives, 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



Add Bacon

Make it Millionaire Style – add foie gras

Make it Billionaire Style – add foie gras & lobster claw

CRAB CAKE BURGER large Maryland style crab cake burger with sliced avocado, butter lettuce, crab meat aioli served on a toasted challah bun

***CLASSIC AMERICAN BACON CHEESEBURGER** house ground 9oz Certified Angus Beef topped with melted American cheese, Benton's bacon jam, thick-cut bacon, butter lettuce, tomato, red onion, pickles, house burger sauce; served on toasted challah bread with french fries

***GRUYÈRE BURGER** house ground 9oz Certified Angus Beef topped with balsamic caramelized onion, gruyère cheese, roasted cherry tomatoes, dijonaise sauce; served on toasted challah bread with french fries

TRUFFLE BURGER* house ground 9oz Certified Angus Beef topped with balsamic caramelized onion, truffle cheddar cheese, roasted cherry tomatoes, truffle aioli; served on toasted challah bread with french fries

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. 24oz
served with your choice of spud or side

***COWBOY CUT RIBEYE** 35oz
served with your choice of spud or side

***TOMAHAWK RIBEYE (for 2-4 people)** avg. 55oz
frenched long bone ribeye served with two sides

***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 crab meat aioli and served with your choice of spud or side
- with Shrimp - with Crab Cake
- with Lobster Tail - with Scallops

Elevate Your Steak...

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

ADD-ONS Blue Cheese | Crab Cake | Crab Meat Dynamite | Foie Gras | Oscar | 8oz Lobster Tail | Two Seared Scallops | Balsamic Caramelized Onion | Lobster Oscar with Asparagus

*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.

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 with gravy reduction

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

SCALLOPS seared scallops, Benton's bacon jam, spiced cream corn, spring mix, lemon vinaigrette, orange segments

SIDES

BROCCOLI sautéed and topped with fresh parmigiano reggiano, olive oil and lemon

CREAMED SPINACH traditional creamed spinach with smoked gouda mornay, topped with parmigiano reggiano

MAC & CHEESE cavatappi pasta tossed with our house cheese sauce and cheddar cheese; topped with fried cheese curds

Philly Style add ribeye shavings

Truffle Style truffle and smoked gouda mornay

Lobster Mac

SAUTÉED MUSHROOMS mushroom blend sautéed in herb butter with roasted garlic, chives, 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 fried 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 gouda mornay, chives

STEAK FRIES large, hand-cut and triple cooked in beef tallow finished with house herb blend *double truffle style*

POTATO AUGEGRATIN thinly sliced potatoes layered with cream and cheese and baked until golden, topped with gouda mornay, 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 creamy, butter house whipped potatoes

SHEPHERD'S PIE whipped potatoes layered with braised short rib, gravy and topped with parmigiano reggiano

Make it Sailor's Pie replace braised short rib with layers of crab meat, lobster, lobster cream sauce, and cream corn, finished with chives