

Starters

Jumbo Shrimp Cocktail

\$13.95

Grilled Chicken or Beef Quesadillas

guacamole, sour cream and pico de gallo \$10.95

From Our Kettle, Soup of the Day

\$6.95

Matzah Ball Soup

starter \$6.95 entree \$10.95

Butternut Squash Risotto & Scallops

enjoy this creamy seasonal starter accompanied by seared scallops and drizzled with white truffle oil 10.95

Buffalo Chicken Wings

traditional bleu cheese dressing and crisp celery sticks \$9.95

Mixed Green Salad

choice of dressing \$6.95

Caesar Salad

crispy romaine leaves with a grilled herb crouton and classic caesar dressing \$7.95

Salad Entrées

Cobb Salad

crisp iceberg lettuce, grilled chicken breast, crisp smoked bacon, avocado, plum tomatoes, stilton bleu cheese, hard boiled egg and choice of dressing \$15.95

Grand Caesar Salad \$10.95

jumbo shrimp \$16.95 · grilled chicken breast \$14.95 · fajita steak \$15.95

Winter Salad

mixed greens and frisse greens dressed with white balsamic vinaigrette, topped with roasted butternut squash and parsnips, raisins, pumpkin seeds, cucumbers, tomatoes, bermuda onions and a crispy goat cheese cake \$10.95

jumbo shrimp \$16.95 · grilled chicken breast \$14.95

Napoleon Crab Salad

jumbo lump crabmeat, fresh avocado, tomatoes, cilantro, wonton chips and red pepper aioli \$14.95

Fiesta Salad

crisp iceberg and romaine lettuce topped with sour cream, guacamole, pico de gallo, black beans, pepper and cheddar cheeses, cucumbers and crispy corn tortilla strips \$10.95

jumbo shrimp \$16.95 · grilled chicken breast \$14.95 · fajita steak \$15.95

Sandwiches

all sandwiches served with french fries or mixed green salad

The Very Best Burger*

half pound of choice beef grilled to your specification, served with applewood smoked bacon, and topped with battered onion rings, lettuce, tomato and kosher pickle \$13.95

Beef Short Rib Panini*

beef short ribs braised and slow cooked until they fall off the bone, paired with caramelized onions and fontina cheese on a ciabatta roll \$12.95

Caprese Panini

fresh mozzarella, sliced tomato and basil pressed and grilled until golden and crisp in a ciabatta roll \$10.95

National Sourdough Club

smoked turkey breast on country sourdough bread with bacon, swiss cheese, avocado, tomato, lettuce and mayonnaise \$12.95

Cuban Panini*

"A South Beach Classic" cuban roast pork loin, sliced ham, pickles and mustard 10.95

local tax of 9.0% is added to your bill. a 21% service charge will be added to parties of six or more.

Entrées

add a side salad for \$2.99

Maryland Style Crab Cakes*

two maryland style crab cakes fried or broiled with your choice of two sides, served with lemon aioli and cocktail sauce \$24.95

Roasted Half Chicken*

with your choice of two sides \$19.95

Grilled or Blackened 14 oz. Ribeye*

cooked to your specifications, topped with gorgonzola butter and served with your choice of two sides \$22.95
add a crab cake for \$5.95

Fish and Chips*

fried cod fish with tempura batter and pommes frites, served with dijon aioli and lemon garlic mayonnaise \$19.95

Braised Lamb Shank*

slow braised lamb foreshank served with your choice of two sides \$18.95

St. Louis Style Pork Ribs*

"meat that sticks to your bones" slow roasted, double basted with a maker's mark bourbon bbq sauce. served with fries and a side of coleslaw \$17.95

BOURBON HERITAGE

FAVORITES FROM BOURBON COUNTRY

THE FLAVOR OF BOURBON MARRIED WITH CLASSIC FOODS AND CONTEMPORARY COCKTAILS.

APPETIZER

SPINACH SALAD \$8.95

Wilted spinach, warm bacon vinaigrette with a hint of Maker's Mark, roasted red peppers, mushrooms and crumbled bleu cheese.

ENTRÉES

GRILLED FILET OF SIRLOIN \$20.95

Served with Maker's Mark horseradish cream sauce.

CENTER CUT BONELESS PORK CHOP \$18.95

Pan-seared, wrapped with country ham and served with a cranberry Maker's Mark glaze.

SUSTAINABLE ALASKAN SALMON \$19.95

Pan-seared and caramelized with brown sugar and Maker's Mark.

CHOICE OF STARCH

YUKON GOLD MASHED POTATOES

WILD RICE PILAF

HOMEMADE MAC & CHEESE

CHOICE OF VEGETABLE

STEAMED BROCCOLI

GLAZED CARROTS

SAUTÉED VEGETABLE MEDLEY

DESSERT

SHORTBREAD COOKIES \$5.95

Served with Häagen-Dazs Vanilla Ice Cream and Maker's Mark caramel sauce.

COCKTAILS

BOURBON CUCUMBER PRESBYTERIAN

Maker's Mark Bourbon, St. Germaine Elderflower Liqueur, muddled cucumber and ginger ale.

BLACKBERRY MANHATTAN

Maker's Mark Bourbon, DeKuyper Blackberry Brandy, fresh lemon juice and a splash of cranberry juice.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.