

The ENGLISH GRILL

POTAGE

CHEF'S POTAGE 8
The Kitchen's Daily Inspiration

APPETIZERS

CRAB CAKES 13
Cream cheese wonton, scallion ginger relish, bourbon sweet and sour gastrique

SEARED SCALLOP BENEDICT 14
Lamb bacon, sunny side quail egg, Béarnaise

EGGPLANT CANNELLONI 12
Goat cheese risotto, grilled asparagus, macerated grape tomato chutney, balsamic reduction

PRIME WAGYU TARTARE 40
Egg, grain mustard aioli, crispy capers

FROM THE GARDEN

TABLE SIDE CAESAR SALAD 12.50 PER PERSON
(MINIMUM 2 GUESTS)
Grana padano, crouton, anchovy

SALAD OF BABY SPINACH 12
Cambozola blue cheese, candied nuts, pomegranate poached baby pear, roasted garlic & balsamic vinaigrette

FARMERS SALAD 11
Groganica Farms mixed greens, Capriole Farms goat cheese, Four Roses candied pecans, tart apple vinaigrette

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Olives may contain pits.*

Please refrain from cell phone use while dining in The English Grill.



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ENTRÉES

All entrée selections include choice of two accoutrements
(Excluding the Hot Brown and Vegetarian)

BEEF OPTIONS

PRIME CUT WAGYU BEEF FILET 54
Charred tomato espagnole, crunchy mushroom

40 DAY DRY AGED NY STRIP 51
Black garlic clove

12 HOUR BRAISED SHORT RIBS 29
Bordeaux rosemary jus, horseradish crème fraîche

(Add pan seared scallops 14)

GAME

PORK CHOP 34
Cocoa crusted, bourbon blueberry coffee sauce, apple butter

MOROCCAN SPICED LAMB LOIN 35
Mint pesto, white bean hummus

FISH

ROASTED SEA BASS 48
Spring pea cream, spiced carrot broth, pomegranate port reduction

SEARED VERLASSO SALMON 29
Asparagus crab salad, béarnaise, Guajillo pepper aioli

VEGETARIAN

FRESH TAGLIATELLE PASTA 24
Local seasonal vegetables, grilled sweet pepper sauce, shaved Grana Padano

THE HOT BROWN 23

A Louisville Tradition since 1926
Roasted Turkey Breast and Toast Points with Mornay Sauce
Pecorino Romano Cheese, Baked Golden Brown, Finished with Bacon and Tomatoes

ACCOUTREMENTS

Mushroom risotto, smoked Gouda
Pomme puree
Bourbon maple glazed baby heirloom carrots

Grilled German potato salad
Brussels sprouts in bacon brown sugar noisette
Grilled broccolini