

# The ENGLISH GRILL

## POTAGE

DAILY POTAGE 9  
The Chef's Daily Inspiration

## APPETIZERS

SHRIMP AND GRITS 15  
Fried Green Tomato, Italian Grits, Finchville Farms Ham, Lemon Thyme Brown Butter  
Pickled Sweet Pepper

TOASTED RAVIOLI 12  
Apple Brie Walnut Stuffing, Butternut Squash Puree, Charred Orange Jus, Port Reduction

LOBSTER ARANCINI 14  
Kenny's White Cheddar, Marinara, Pesto, Grana Pandano

BEEF BRUSCHETTA 13  
Braised Beef, Crispy Mushroom, Tomato Confit Jam, Grilled Focaccia

## FROM THE GARDEN

TABLE SIDE CAESAR SALAD 12.50 PER PERSON  
(MINIMUM 2 GUESTS)  
Grana Pandano, Crouton, Anchovy

SALAD OF TENDER SPINACH 12  
Golden Beets, Capriole Farms Goat Cheese, Bourbon Spiced Candied Nuts, Ginger Citrus Vinaigrette

FARMERS SALAD 13  
Groganica Farms Mixed Greens, Roasted Yams, Finchville Farms Ham, Pickled Onion  
Kenny's Bleu Cheese, Smoked Nuts, Maple Apple Cider 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 use of cell phones while dining in the English Grill.



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## ENTRÉES

### CENTER CUT PRIME FILET MIGNON 50

Bordelaise, Bleu Cheese Crème, Rosemary Red Smashed Potato, Asparagus, Leek Rings

### SHORT RIB BEEF BOURGUIGNON 33

Fron dosa Farms Mushroom, Pearl Onion, Baby Carrots, Polenta, Gremoulata

### PRIME RIBEYE DELMONICO 54

Parmesan Pomm es Frites, Asparagus, Roasted Garlic Aioli

### BERKSHIRE PORK CHOP 34

Cocoa Crusted, Bourbon Blueberry Coffee Sauce, Apple Butter  
Caramelized Brussels Sprouts Bacon Yam Hash

### RACK OF LAMB 46

Chipotle Spiced, Dried Cherry Reduction, Baby Carrots  
Golden Beet Mint Cous Cous with Smoked Walnuts

### VERLASSO SALMON 31

Sorghum Bourbon Glaze, Curried Butternut Squash, Scallion Pesto Risotto, Swiss Chard

### CATCH OF THE DAY

Market price

### ORECCHIETTE PASTA 24

Charred Chick Peas, Spiced Ginger Tomato Curry, Fron dosa Farms Mushroom, Spinach, Herb Salad Garlic Nann Crouton

### **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

*Troy Ritchie -English Grill Manager*

*Andrew Welenken – Chef de Cuisine*

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