

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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