

# The ENGLISH GRILL

## **POTAGE 9**

The Kitchen's Daily Inspiration

## **APPETIZERS**

### **CRAB CAKE 12**

Celeriac Remoulade

### **BASIL FED ESCARGOT 15**

Garlic and Lemon Butter

Crisp Potato Tower

### **SEARED SCALLOP BENEDICT 14**

Lamb Bacon, Sunny Side Quail Egg, Béarnaise

## **FROM THE GARDEN**

### **FRISSE AND ROCKET LEAF SALAD 11**

Circulated Free Range Egg, Warm Bacon Dressing

### **FARMERS SALAD 11**

Groganica Farms Mixed Greens, Capriole Farms Goat Cheese, Four Roses Candied Pecans, and Tart Apple Vinaigrette

### **CLASSIC CAESAR SALAD 11**

Brioche Croutons, Grana Padano Cheese

\*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

All Entrée Selections Include Choice of Two Accoutrements  
(Excluding the Hot Brown)

### **BEEF**

Slow Roasted 8oz Prime Tenderloin of Beef 49  
Grilled 12oz Dry Aged New York Strip 51  
12 Hour Slow Braised Short Rib of Beef 28

### **GAME**

12oz Bison Ribeye 52  
Pan Seared Breast of Duck 28  
Slow Roasted Rack of Lamb 35

### **FISH**

16oz Dover Sole Meuniere 36  
Slow Roasted Wild Salmon 32  
Fennel Pollen and Orange Stuffed Whole Branzino 34

## ACCOUTREMENTS

Stilton Bleu Cheese Bread Pudding  
Dauphinoise Potato  
Stewed Black Barley and Truffle  
Butter Braised Salsify, Chanterelle Mushroom and Fava Bean Ragu  
Sous Vide White Asparagus  
Brown Sugar Bourbon Glazed Heirloom Carrots

### **THE HOT BROWN 22**

A Louisville Tradition since 1926

Roasted Turkey Breast and Toast Points Covered with Mornay Sauce  
Pecorino Romano Cheese, Baked Golden Brown, Finished with Bacon and Tomatoes

