

The ENGLISH GRILL

POTAGE

CHEF'S DAILY POTAGE 9
The Kitchen's Daily Inspiration

APPETIZERS

CRAB CAKE 13
Celeriac Remoulade

FAVA BEAN & CAPRIOLE GOAT CHEESE RAVIOLI 12
Fava Bean, Salsify, Wild Mushroom Conserva, Capriole Goat Cheese, Brown Butter

SEARED SCALLOP BENEDICT 14
Lamb Bacon, Sunny Side Quail Egg, Béarnaise

FROM THE GARDEN

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, and Tart Apple Vinaigrette

TABLE SIDE CAESAR SALAD 12.50 *per person*
(Minimum 2 guests)
Grana Pandano, Crouton, Anchovy

*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 OPTIONS

Kentucky Proud Wagyu/Angus Filet 8oz 54
Grilled 12oz Dry Aged New York Strip 51
12 Hour Braised Beef Short Rib 29

Surf & Turf ½ Scallop & Lobster Coquille St Jacques 28
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GAME

Grilled Double Cut Bone-In Kentucky Pork Chop 36
Pan Seared Breast of Muscovy Duck 30
Kentucky Proud Rack of Lamb 35

FISH

16oz Dover Sole Meuniere 36
Slow Roasted Verlasso Salmon 32
Diver Scallop & Lobster Coquille St. Jacques 52

Accoutrements

Buttermilk & Roasted Garlic Pommies Puree
Charred Corn & Capriole Goat Cheese Brioche Pudding
Mushroom Arborio Risotto
Sous Vide White Asparagus
Brussel Sprouts Beurre Noisette, Almonds and Pancetta
Brown Sugar Bourbon Glazed Baby Heirloom Carrot

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

Troy Ritchie -English Grill Manager

Sarah DiFabio – Chef de Cuisine

