

Appetizers

French Onion Soup 8

Soup of the Day 7

Dungeness Crab Cake 17

Avocado and Radish Salad, Mango Champagne Vinaigrette

Georges Bank Scallops 15

Carrot Shoot Salad, Blackberry and Raspberry Reduction

Kentucky grown Limestone Lettuce 9

Long Radish Leaf and Grape Tomatoes, Ojai Pixie Tangerine Vinaigrette

Heirloom Tomato Goat Cheese Terrine 10

Micro Mâche Salad, Yuzu Vinaigrette

Caesar Salad 9

Romaine Lettuce with Garlic Croutons and Shaved Manchego Cheese, Caesar Dressing

With Grilled Chicken Breast 15

With Grilled Shrimp 18

Sandwiches

The Hot Brown 16

Roasted Turkey Breast and Toast Points covered with Sauce Mornay and Parmesan

Classic Ten Ounce Cheeseburger 14

Lettuce, Tomato, Pickle, Onions on a Challah Roll

(Choice of Swiss, American, Cheddar, Pepper Jack or Blue Cheese)

Add Bacon or Sautéed Mushrooms 2

For an additional charge we offer Evian and San Pellegrino as alternatives to tap water

The English Grill is a Smoke-Free and Cell Phone-Free Environment

Parties of six or more will have a 20% service charge added to the check

The English Grill is a 2007 Wine Spectator Award of Excellence Winner

Entrées

Curry Marinated Seared Tofu 22

Steamed Broccoli Rabe, Ginger Infused Shiitake Stew, Carrot Reduction

Porcini Mushroom Ravioli 16

*With Kentucky Father's Country Ham, Asparagus and Assorted Wild Mushrooms
Red Pepper Cream Sauce*

Coffee Rubbed Angus Filet Mignon 38

Tournée Potatoes, Grilled Japanese Eggplant, Shiraz Sauce

Pan Seared Red Grouper 34

Shaved Fennel, Petite Pepper, Citrus Salad, Basil Oil Vinaigrette

Ginger Glazed Salmon 23

Dried Cranberry and Arugula Basmati Rice, Tomato Concassé

Amish Free Range Chicken Stuffed with Mushroom Mousse 28

Pattypan Squash and Pearl Onions, Riesling Glace de Volaille

Chicken Fricassée 19

*Sautéed Chicken with Asparagus, Cherry Tomatoes and Button Mushrooms
Fingerling Potatoes with a Veal Sauce*

Laurent Geroli-Executive Chef Kyle Wilson-English Grill Chef Neal B. Ward-English Grill Manager

Desserts

Praline Chocolate Striptease 10

Plum Concassé Sauce, Tuaca Liquor

Short Bread Cookies 7

Vanilla Mascarpone Cream

Sugar Cane Strawberry and Basil Coulis

Chef's Selection Soufflé du Jour 10

Pecan Coated Banana's Foster 9

Fried Plantain and Caramel Ice Cream

Orange Zest Tuile

Honey Bourbon Coconut Anglaise

Chocolate Mousse Trio Cake 8

Derby Pie 7

Louisville's Original

Walnut and Chocolate Chip Pie

À la Mode 3

Cheese Plate 16

An Assortment of Artisan Cheeses

Ice Cream 6

Sorbet 6

French Press Coffee 4

Costa Rican Rain Forest Blend

Dessert Wines and Ports

Quady "Elysium" California, 1998

3 Ounce Glass.....7

Chateau les Roques "Loupiac" 1999

3 Ounce Glass.....9

Dutschke, Ivy Blondina, Frontignac,

Barossa Valley 2003

3 Ounce Glass.....10

Jackson-Triggs Vidal Icewine 2004

3 Ounce Glass.....13

Robert Pecota, Moscato d'Andrea Muscat 2002

3 Ounce Glass.....8

Seewinkler "Impress", Ausbruch 1999

3 Ounce Glass.....15

Cockburn Special Reserve Port.....12

Cockburn Vintage Port 1991.....16

Croft Distinction Reserve Port.....10

Dows 10 year Tawny Port.....11

Dows 20 year Tawny Port.....19

Dows 30 year Tawny Port.....29

Niepoort LBV 1999.....12

Sandeman 20 year Tawny Port.....19

Quady's Starboard Vintage Port LBV.....10

Warres Vintage Port 1994.....10