

English Grill

Appetizers

Escargot Bourguignon 9

Walnut Garlic Butter, Grilled Baguette

Baby Arugula and Radicchio Salad 10

Roasted Butternut Squash, Warm Peach Chutney, Apple Cider Vinaigrette

Caesar Salad 8

Young Romaine Heart, Manchego Cheese, Lemon Parmesan Crouton

Johnny Corn Cake Salad 11

Kentucky Limestone Lettuce, Duck Bacon, Smoked Tomato Vinaigrette

Crab Cake 15

Pan Seared Crab Cake, Heirloom Tomato Salad, Spicy Avocado Sauce

Seared Scallops 13

Braised Pork Belly, Brussels Sprouts, Sherry Vinaigrette

Whole Grain Mustard Sauce

Gratinée Onion Soup 8

Gruyère Cheese and Mozzarella, Roasted Crouton

Potage 7

Chef's Daily Soup Creation

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

The English Grill is a 2008 Wine Spectator Award of Excellence Winner

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Entrées

Curry Marinated Seared Tofu 20

Steamed Broccoli Rabe, Ginger Infused Shiitake Stem, Carrot Reduction

Pan Seared North Atlantic Salmon 26

Fennel Gratin, Leek Fondue, Shaved Striped Beet Salad

Blackberry Gastrique

Wild Mushroom Dusted Tuna 26

Baby Rainbow Carrots, Arugula and Orange Basmati Rice, Peach Chutney

Shrimp Pasta 24

Caramelized Zucchini and Carrots, Winter Baby Spinach, Manchego Cheese, Serrano Ham Cream Sauce

Angus Beef 10 oz. Hamburger 18

Brioche Bun with Arugula Salad, Grilled Tomato, White Truffle Oil, Mozzarella di Bufala,

Pomme Frites and Wasabi Avocado Aioli

Chermoula Chicken 26

From Earth's Promise Farm in Shelbyville, Kentucky

Chermoula Marinated Half Roasted Chicken, Artichoke, Onion and Tomato Couscous

Pomegranate Reduction

Pan Seared Angus Filet Mignon of Beef 36

Truffle Oil Risotto and Manchego Cheese, Caramelized Onions, Haricots Verts

Peppercorn Emulsion Sauce

Grilled Beef Rib-eye Steak 28

Roasted Herbed Potatoes, Asparagus Gratin, Meyer Lemon-Espresso Veal Reduction

Spiced Bourbon Pork Medallion 24

Peas, Country Ham and Kale Risotto

Orange Veal Jus

The Hot Brown 18

"A Louisville Tradition Since 1926"

Roasted Turkey Breast and Toast Points covered with Sauce Mornay, Parmesan Cheese, Baked Golden

Brown and Finished with Bacon and Tomatoes

Laurent Geroli-Executive Chef

Edoardo Bacci-English Grill Chef

Neal Ward-English Grill Manager

English Grill

Desserts

Decadent Chocolate Brûlée 8

Smooth and Creamy Custard baked
On top of a rich Chocolate Ganache
Served with an Almond Macaroon

Orange and Spice Maple Striptease 10

Red apple Walnut Chutney

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

Cheese Plate 16

An Assortment of Artisan Cheeses

Derby Pie 7

A Louisville Favorite from
The Kern Pie Kitchen

French Press Coffee 4

Costa Rican Rain Forest Blend

*Please enjoy our selection of
Capriole Farms Goat Cheese made
From the savory mile of Alpine, Saanen
And Nubian from the Southern
Indiana Hills*

Dessert Wines and Ports

Quady "Elysium" California, 1998
3 Ounce Glass.....7

Chateau les Roques "Loupiac" 1999
3 Ounce Glass.....9

Torbreck "The Bothie" 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