

KENTUCKY ROOM DINNER MENU

TO START

SOUP DU JOUR	4.5 6	SHRIMP COCKTAIL	11.5
<i>always fresh and delicious, ask your server about today's offering</i>		<i>(5) poached, gulf coast shrimp with tangy horseradish cocktail sauce, lemons, celery and carrot sticks</i>	
CRAB CAKES	12.5	HUMMUS DUO	9.5
<i>(2) jumbo lump crab, field greens, lemon, chipotle aioli</i>		<i>roasted red pepper, roasted garlic, pita</i>	
PORK POTSTICKERS	8.75	STUFFED MUSHROOMS	8.5
<i>ponzu and sweet chili sauce duo</i>		<i>a la florentine, spinach, tomato, cheese</i>	

SALADS

BARE ESSENCE	5.75 8.75
<i>hearts of romaine, baby spinach, fresh strawberries, mandarin oranges, dried cranberries and spiced almonds with honey-truffle vinaigrette, choice of protein</i>	

CHEF	13.25
<i>mixed greens, eggs, cucumber, tomato, cheddar, swiss, ham, turkey, croutons, creamy ranch dressing</i>	

CARIBBEAN JERK	13.75
<i>hearts of romaine, jerk chicken, candied sweet potato, roasted sweet peppers, grilled pineapple, mandarin oranges and island curry vinaigrette</i>	

CLASSIC COBB	13.25
<i>leafy greens, seasoned grilled chicken, smoked bacon, vine ripe tomatoes, cucumbers, blue cheese crumbles, egg, ripe avocado, choice of dressing</i>	

ON THE SIDE

<i>idaho baked potato - braised turnip greens</i>	
<i>creamy parmesan risotto - steamed asparagus</i>	
<i>buttermilk mashed potatoes - flash fried okra</i>	
<i>honey buttered vegetable medley</i>	
<i>smoked gouda creamed spinach</i>	

ENTREES

CHICKEN PICCATA	
<i>Two Piece 16.5 Three Piece 21</i>	
<i>pan-sautéed cutlets, served atop cavatelli pasta, baby spinach and fresh tomato, finished with a light lemon-garlic caper sauce</i>	

TWIN LOBSTER TAILS	MP
<i>cold water raised, broiled to perfection with drawn butter</i>	

WILD SALMON	24.75
<i>hand-trimmed fillet, char-grilled, lemon-herb buerre blanc</i>	

FETTUCINE PRIMAVERA	16.5
<i>seasonal vegetables, spring mix greens, boursin cheese crumbles, light rose sauce</i>	
<i>* optional proteins: chicken, salmon or shrimp</i>	

VEAL ESCALLOPINE	27.5
<i>tender, milk fed cutlets, sautéed and topped with wild mushrooms and vine ripe tomatoes</i>	

FROM THE BUTCHER

<i>grilled, topped with Maitre d Butter</i>	
NEW YORK STRIP	12oz. 27 14oz. 31
RIBEYE	12oz. 29 14oz. 31
FILET MIGNON	6oz. 28 8oz. 31.5