

| APPETIZERS |

Beef Carpaccio \$9

Thinly sliced beef tenderloin with a light vinaigrette
on a bed of lettuce with capers, red onion & parmesan cheese

Bourbons 72 Cheese Bread \$6

Topped with a parmesan basil cheese
spread baked to perfection

Shrimp Cocktail \$8

4 Jumbo shrimp with a classic cocktail sauce

Display of Fruit \$6

Accompanied with Irish Rum sauce

Crab Cake \$8

Made from sweet & tender crab
served with remoulade sauce

Smoked Salmon \$7

Accompanied with capers, lemon & grilled pesto bread

Vegetable Strudel \$6

A vegetable creamy cheese blend
baked in a puff pastry

| SALADS |

Spinach Salad \$6

Baby spinach topped with mandarin oranges, candied walnuts,
thinly sliced red onions and cherry tomatoes served with hot bacon dressing

Caesar Salad \$7

A classic salad made fresh to order
topped with anchovies
Chicken, Shrimp or Steak
\$3 additional

House Greens \$5

A selection of baby greens tossed
in our house vinaigrette

| PASTA |

Served with mixed greens or today's soup

Enhance your dish with the wine suggestions below

Cajun Chicken Alfredo \$18

Grilled cajun spiced slices of chicken breast,
set atop pasta in a creamy alfredo sauce

Florent de Brie, Rose d'Anjou \$6

Portabella Mushroom \$16

Stuffed ravioli topped with creamy pesto sauce

Ravenswood, Zinfandel \$8

Lobster Ravioli \$27

Sautéed with green pepper, red peppers, and herbs served
in a creamy white sauce with a dash Galliano

Valdivieso, Brut \$6

Shrimp Mornay \$18

Sauté shrimp simmered in moray sauce served with rice pilaf

Maso Canali, Pinot Grigio \$6.50

STEAKS, SEAFOOD & FAVORITES

Entrees are served with vegetables & choice of baked potato, baked sweet potato, roasted garlic mashed or rice pilaf
Your choice of soup or house greens & fresh baked bread

Enhance your dish with the wine suggestions below

Bourbon's Filet Mignon

A beef tenderloin wrapped with bacon
& topped with haystack onions
6 oz. cut • \$22 | 10 oz. cut • \$29

Hall, Cabernet Sauvignon \$15

Bourbon County Steak \$29

2 Medallions of tenderloin pan seared with shallots
& garlic then deglazed with bourbon demi-glaze

Blackstone, "Sonoma Reserve" Rubric \$10

T-Bone Steak \$24

16 oz. cut charbroiled topped with onion
rings grilled to your request

Ghost Pines, Merlot \$9

Bourbon Street Strip Loin \$28

14 oz. center cut strip loin charbroiled
& topped with onion rings

Penfolds, "Bin 28" Kalimna Shiraz \$11

Baby Back Ribs \$22

Slow roasted in Chef's very own specially made BBQ sauce

Ravenswood, Zinfandel \$8

Porterhouse Pork Chop \$18

16 oz. cut stuffed with a generous amount of
cornbread – sage stuffing

Ghost Pines, Merlot \$9

Braised Short Ribs \$19

Topped with Bourbon demi-glaze & button mushrooms

Las Perdices, Malbec \$6

Chicken Cacciatore \$16

Baked chicken breast topped with marinara sauce,
swiss & provolone cheese

Dry Creek Vineyards, Sauvignon Blanc \$7

Chicken Oscar \$18

Chicken breast topped with sautéed asparagus
& crabmeat drizzled with hollandaise sauce

Domaine de la Bastide, Cotes du Rhone Visan \$6

Shrimp Tempura

Jumbo shrimp hand dipped in tempura
batter & fried to golden brown
8 for \$18 | 12 for \$24

Helfrick, Grand Cru, Gewurztraminer \$8

Surf & Turf \$49

Two 5 oz. medallions of grilled tenderloin
with an 8 oz. lobster tail

Chateau Larose, Trintaudon Haut-Medoc \$11

Twin Tails \$49

Two 8 oz. lobster tails

*Bottle of Mer Soleil,
Barrel Fermented Chardonnay \$42*

Cashew Buttered Walleye \$25

Light, flakey Walleye crusted in a cashew butter
& baked to perfection

Dry Creek, Sauvignon Blanc \$7

Stone Ground Mustard Salmon \$24

Topped with shoestring potatoes

Chalone Monterey, Chardonnay \$6

Oak Planked Whitefish \$23

Fresh Great Lakes Whitefish roasted on an oak plank

Arcturos, Pinot Gris \$6

PRIME RIB

Herb crusted & slowly roasted
served with bourbon au jus

Queen Cut 10 oz. \$18

King Cut 16 oz. \$25

Ace Cut 22 oz. \$32

Hall, Cabernet Sauvignon \$15

Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood
or shellfish may increase the risk of food borne illness.

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