

...:: SMALL PLATE PRESENTATIONS ::...

ASIAN SESAME BEEF TENDERLOIN KABOBS 15

Skewered prime tenderloin tips with shiitake mushrooms and baby bok choy
Drizzled with sriracha aioli, sesame seeds, and a scallion garnish

CROCK OF MUSSELS 12

Atlantic blue mussels, white wine, e.v.o.o., garlic, and parsley
Served with sour dough

TAIPEI SCALLOPS 12

Taiwan-inspired flavors adorn crispy fried sweet scallops, bean sprouts, scallions, sunflower seeds, and peanuts
Served with a cilantro microgreen garnish

BOURBONS 72 SIGNATURE MEATBALL SKILLET 12

Five beef, pork, and veal meatballs, house-made herbed ricotta quenelle, tomato gravy
Served with cheesy garlic toast

STACKED PRIME RIB 18

Shaved prime rib of beef on a grilled ciabatta bun with horseradish cream and hot au jus
Accompanied by lattice chips and house-cured pickles

WALLEYE TACOS 14

Marinated walleye, cabbage and jalapeño slaw, house-cured pickled red onion, mango salsa, lime crema, chipotle aioli on three warm soft flour tortillas
Served with lime and an avocado fan

BOURBONS 72 PREMIUM PRIME TENDERLOIN BAR TWIN SLIDERS 15

Two grilled buttered brioche buns topped with house-ground prime beef tenderloin, sharp cheese, lettuce, tomato, red onion, and roasted garlic aioli
Comes with lattice chips and house cured pickles