

Room Service Menu

Sunday-Thursday 5:00p.m.-9:00p.m.
Friday & Saturday 5:00p.m.-10:00p.m.

Dinner

Appetizers

Soup of the Evening 12

Caesar Salad 14

Romaine Hearts, House-Made Dressing, Garlic Croutons, Shaved Parmesan Cheese, Anchovy
Chicken 15 Salmon 18

Pancetta-Roasted Brussels Sprouts 16

Bourbon Honey Glaze, Blue Stilton, Pickled Peppadew Pepper

Entrees

8oz Grilled Center Cut Angus Filet Mignon 64

Whipped Potato, Grilled Broccolini, Red Wine Jus

Pan Seared Verlasso Salmon 40

Roasted Garlic Zucchini & Squash, Whipped Potato, Basil Pesto

8oz Amish Pan Roasted Chicken Breast 31

Whipped Potato, Frondosa Farms Mushrooms, Swiss Chard, Bourbon Jus

Pork Osso Bucco 45

Saffron Mushroom Risotto, Crispy Carrot, Scallions, Pork Jus Reduction

Lobby Bar Burger 23

10 oz Angus Beef, Special Sauce, Applewood Smoked Bacon, White Cheddar
Iceberg Lettuce, Brioche Bun

Dessert

Derby Pie 13

Louisville Original Walnut and Chocolate Chip Pie (A La Mode: add \$2)

THE HOT BROWN 32

Petite Hot Brown 23

A Louisville Tradition since 1926

Roasted Turkey Breast, Toast Points, Mornay Sauce, Pecorino Romano Cheese
Baked Golden Brown, Finished with Bacon and Tomatoes

Chef De Cuisine: Justin Jones Executive Chef: Dustin Willet

A \$4.00 in-room dining charge and an 18% gratuity will be added to each order.

Vegan and Gluten Free options are available by request.

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.