

Appetizers

- Portobello Mushroom** Marinated, grilled portobello mushroom with fresh mozzarella, pickled red onions, and tomato marmalade finished with citrus olive oil 13
- Shrimp Bruschetta** Roasted tomatoes, fresh mozzarella, basil pesto & balsamic glaze on french baguette 14
- Beef Brisket Nachos** Over kettle chips, smoked gouda mornay, pico de gallo, jalapenos, and finished with West 6 IPA BBQ 15
- Salmon Poke Stack** Over basmati rice, mango, avocado, pickled red onion, and finished with Asian vinaigrette 15
- Poutine Fries** Pulled pork, smoked gouda mornay, bacon, green onions and jalapenos 11
- Shrimp Cocktail** Five Argentine Red Shrimp served with house made cocktail sauce 14
- Mussels** Sautéed with garlic, onions, tomatoes and spinach, finished with a Chardonnay butter sauce 13
- Crab Cake** Served over charred corn black bean relish with cilantro lime aioli 12
- Fried Green Tomatoes** Topped with a charred corn and bacon cream sauce 12
- Chicken Wings** Eight Wood-Fired chicken wings with a choice of sauce: Buffalo, West 6th IPA BBQ or sweet Thai chili 12
- Soup of the Day** 6

Salads

- Wedge Salad** Served with tomatoes, bacon, candied walnuts, feta cheese finished with champagne vinaigrette 8
- Roasted Beet Salad** Served over arugula topped with raisins, artichoke, pickled red onions, croutons and goat cheese; served with warm bacon vinaigrette 14
- Granny Smith Apple Salad** Over mixed greens topped with mandarin oranges, onions, candied walnuts and feta cheese 12
- Shaved Brussel Sprout Salad** Baby spinach, pickled onions, sweet corn, tomatoes, raisins and goat cheese 13
- Caesar Salad** Over romaine hearts topped with banana peppers, bacon, croutons, parmesan cheese and Caesar dressing 9
- Gibson Salad** Over mixed greens topped with cucumbers, tomatoes, onions and mozzarella cheese 6
- Enhance any salad Chicken 7/ Salmon 8/ Steak 10/ Shrimp 8
- Dressings** Ranch • Caesar • Honey Mustard • Warm Bacon Vinaigrette • Champagne Vinaigrette • Vidalia Onion Vinaigrette

Entrees

- Teriyaki Chicken** Served over basmati rice and sauteed broccoli topped with pineapple strawberry salsa 20
- Chicken Parmesan** Served over angel hair pasta tossed with house-made marinara finished with provolone and parmesan cheeses 18
- Basil Pesto Chicken Alfredo** Served over fettucine pasta tossed with basil pesto cream sauce and topped with balsamic drizzle 18
- Basil Pesto Shrimp Alfredo** Served over fettucine pasta tossed with basil pesto cream sauce and topped with balsamic drizzle 22
- Salmon** Served over basmati rice and sauteed broccoli, finished with a bourbon honey glaze 24
- Sea Scallops** Served over parmesan risotto topped with portobello mushroom, arugula; finished with a cabernet reduction sauce 30
- Shrimp Scampi** Served over fettucine pasta with a garlic white wine butter sauce 22
- Walleye** Lightly fried, served with garlic horseradish mashed potatoes and grilled asparagus 22
- Seafood New Orleans Pasta** Crawfish, shrimp, sausage, green peppers, sun-dried tomatoes, spinach and Ray Ray's famous Cajun cream sauce over penne pasta 26
- Fresh Halibut** Pan seared with Caribbean seasoning served with basmati rice, sauteed broccoli and Three Generations tequila mango salsa garnish 38
- 12 oz French Cut Pork Chop** Seasoned with smoked bourbon sea salt, over fingerling potatoes shaved brussel sprouts, shallots and Peach glaze 25
- 2 4 oz Filet Medallions** Served with roasted fingerling potatoes, portobello mushrooms, shallots and cabernet reduction
- Crab Cakes** Two lightly fried over angel hair pasta with sun-dried tomatoes, artichokes, spinach and tossed with Citrus Cream Pan Sauce 28
- 10 oz Prime Sirloin** With sauteed fingerling potatoes, asparagus and truffle demi glaze 22
- 14 oz New York Strip** Served with basmati rice and asparagus; topped with compound butter 34
- 14 oz Ribeye** Served with smoked gouda mac and cheese, asparagus, and demi glaze 36
- 8 oz Bacon wrapped Filet Mignon** With sauteed fingerling potatoes, asparagus, and demi glaze 40
- Steak Tips** Sauteed over garlic horseradish mashed potatoes topped with cabernet reduction 20

Sides

Fingerling Potatoes • Basmati Rice • Broccoli • Waffle Fries • Garlic Horseradish Mashed Potatoes • Asparagus • Macaroni and Cheese

Sandwiches

Beef Brisket Sweet bourbon glaze, roasted red peppers, pickled red onions and provolone cheese	17
Shrimp Po Boy Lightly fried shrimp, cajun cole slaw, banana peppers, arugula and chipotle aioli	15
Southwest Chicken Avocado, bacon, black bean corn salsa, provolone cheese and chipotle mayo	15
Pulled Pork Dry rubbed and served on brioche bun topped with onion straws and West 6th IPA BBQ	13
Buffalo Chicken Lightly fried and served on brioche bun with pickle and ranch	13
Chicken Salad On wheatberry bread with lettuce, tomato and bacon	13
Steakhouse Burger Hand pattied and served on brioche bun with choice of cheese and topped with full garden Ask server about additional toppings	12
Grouper Lightly fried and served on brioche bun with tartar sauce	14
Crab Cake Po' Boy Served on brioche bun with lettuce, tomato, bacon and a sweet Thai chili	15
California Chicken Club Grilled chicken breast with avocado, sliced ham, lettuce, tomato, bacon, and dijon mustard on wheatberry bread	15
Chicken Tenders Served with waffle fries	14
Quesadillas Shredded mozzarella, pineapple, banana peppers and pico de gallo	
Pulled Pork	13
Blackened Chicken	15
Beef Brisket	17

Kate's Kids Menu

Chicken Tenders served with fries	7
Mac & Cheese	6
Kids Burger served with fries	9
Buttered Noodles	5
Add Marinara	6
Add Alfredo	7

Desserts

Chocolate Cake	8
Crepe Brulee	9
Cheesecake	7
Carrot Cake	8

Cocktails

Manhattan Woodford Reserve Bourbon, sweet vermouth & Angostura Bitters	12
Old Fashioned Maker's Mark Bourbon, Angostura Bitters, orange peel garnish	8
Bloody Derby Basil Hayden's Bourbon, Worcestershire sauce, tomato juice, Tabasco sauce, celery salt, lemon wedge	10
Wheatley Mule Wheatley Vodka, Gosling's Ginger Beer, lime juice	8
Kentucky Margarita Tres Agaves Tequila, Blue Curacao, lime juice, orange garnish	8
Paloma Tres Agaves Tequila, lime juice, grapefruit juice, and club soda with a salted rim and a lime garnish	9
Orangatang Tito's Handmade Vodka, orange juice, cranberry juice, lime garnish	8
Bourдини Maker's Mark Bourbon, peach schnapps, and Prosecco with a dash of peach bitters	10

Spirits

Bourbon

1792 Small Batch
Angel's Envy
Baker's
Blanton's
Booker's
Buffalo Trace
Bulleit
Eagle Rare
E.H Taylor
Elijah Craig
Four Roses Single Barrel
Four Roses Small Batch
Jefferson's Reserve
Knob Creek
KY Owl
Larceny
Maker's Mark
Maker's 46
Noahs Mill
Old Forester
Rowans Creek
Wathens Single Barrel
Weller Antique
Weller Special Reserve
90 Proof
Wild Turkey 101
Woodford Reserve
Woodford Reserve Double
Oaked

Whiskey/Rye/Scotch

Bushmills
Canadian Club
Chivas Regal
Crown Royal
Dewar's
Fireball
Glenfiddich
The Glenlivet
Jack Daniel's
Jameson
Jim Beam
Johnnie Walker Black
Micheter's Small Batch
Sazerac Rye
Seagram's 7
Woodford Reserve Rye
Vodka
Absolut
Absolut Citrom
Grey Goose
Ketel one
Stoli
Tito's Handmade
Wheatley
Castle Key

Rum

Bacardi
Captain Morgan
Malibu
Myer's Dark

Tequila

Camarena
Casamigo's
Jose Cuervo
Patron Silver
Tres Agaves
1800

Cordials & Cognacs/Liquers

Baileys
B&B Brandy
Campari
Chambord
Cointreau
Courvoisier VS
Disaronno Amaretto
Frangelico
Grand Marnier
Jagermeister
Kahlua
Southern Comfort
Buffalo Cream

Gin

Beefeater
Bombay Sapphire
Hendrick's
Tanqueray
Castle Key

Beer Selection

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra
Corona
Dos Equis
Stella
Heineken
Blue Moon
Sam Adams Seasonal
Angry Orchard
KY Bourbon Barrel Ale
O'ouls (Non-Alcoholic)
West 6th IPA
Country Boy: Cougar Bait
Guinness
Yuengling Lager