

DINNER MENU

STARTERS

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| SHRIMP COCKTAIL <i>G/F</i> Spicy Cocktail Sauce, Grilled Lemon | \$20 |
| FRANKFORT POUTINE Sweet Potato Fries, Gravy, Cheese Curds, Bourbon Maple Glaze w/ Applewood Smoked Bacon & Fried Sage | \$15 |
| CALAMARI <i>G/F</i> Marinated & Fried, Korean BBQ Sauce | \$21 |
| BUFFALO CHICKEN DIP Blue Cheese, Ranch Seasoning, Hot Sauce, Parmesan Cheese, Grilled Baguette & Seasonal Crudite | \$14 |
| KENTUCKY FRITTER Country Ham, Pimento Cheese, Piquillo Pepper, Goat Cheese, Guacamole Plunge | \$15 |
| SOUTHERN CRAB CAKE <i>G/F</i> Lump Crab Meat, Yellow Pepper Remoulade | \$18 |
| WILD MUSHROOM HAND PIE Wild Mushrooms, Carrot, Celery, Shallot, Smoked Tomatoes & Rosemary Dip | \$13 |

MAINS

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| GRILLED FREE RANGE CHICKEN Boneless Breast, Seasonal Greens Chimichurri, Farmstand Farro Risotto | \$29 |
| SEARED FAROE SALMON Ginger Carrot Puree, Salad Nicole, Butter Whipped Potatoes | \$32 |
| CAST IRON SKILLET COD Blacken Seasoning, Lemon Bechamel, Farmstand Farro Risotto | \$28 |
| BUTCHER BLOCK MEATBALLS Wagyu Beef, Elk, Bison, Wild Boar, & Pork Sausage, Parmesan Cheese, Creamy Harissa & Cilantro Sauce, Linguine Noodles | \$33 |
| FILET MEDALLIONS Twin Petite Filets, Roasted Garlic-Red Wine Demi, Butter Whipped Potatoes | \$46 |
| STEAK HOUSE BURGER Brisket & Short Rib, Applewood Bacon, Smoked Provolone, "Secret" Sauce, Dressed Appropriately, Brioche Bun, Steak Fries | \$18 |
| PUTTANESCA <i>G/F&V</i> Marinara, Garlic, Black Olives, Capers, Grilled Zucchini, GF Gnocchi | \$24 |

SOUP & SALAD

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| ICEBERG WEDGE <i>G/F</i> Applewood Smoked Bacon, Blue Cheese, Tomato, Red Onion, Choice of Dressing | \$14 |
| GREEN TOMATO CAPRESE Fried Green Tomatoes, Mozzarella, Arugula & Radicchio, "Comeback Dressing" | \$14 |
| CARDINI 1924 Grilled Gem Romaine, Croutons, Parmesan Cheese, House Made Caesar Dressing | \$12 |
| KENTUCKY BOURBON BURGOO <i>G/F</i> Rich Stew of Locally Sourced Beef, Lamb, Chicken, Pork | \$9 |
| SEAFOOD CHOWDER Classic Blend of Clams, Shrimp, Fish, Veggies, Potatoes, Cream | \$9 |

SIDES

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|------------------------------|------|
| Grilled Asparagus | \$14 |
| Roasted Wild Mushrooms | \$18 |
| Baked Potato | \$9 |
| Butter Mashed Potato | \$12 |
| Truffle Parmesan Steak Fries | \$14 |
| Farmstand Seasonal Veggies | \$12 |

PRIVATE RESERVE STEAKS

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|-----------------------------------|------|
| <i>Dried Aged Minimum 45 Days</i> | |
| 30 oz Porterhouse | \$95 |
| 18 oz Ribeye, Bone-In | \$82 |
| 12 oz Sirloin | \$72 |

KENTUCKY RAISED BEEF

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|---------------------------------|------|
| <i>Hand Cut Certified Angus</i> | |
| 18 oz Porterhouse | \$49 |
| 16 oz Cowboy Ribeye | \$69 |
| 8 oz Sirloin | \$24 |
| 7 oz Filet Mignon | \$39 |

SHELLFISH TOWER

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|-------------------------------|----------------|
| Large Cold Poached Shrimp | |
| Jumbo Crab Legs | For Two \$135 |
| Cold Water Lobster Tails | For Four \$270 |
| <i>Signature House Sauces</i> | |

ENHANCEMENTS

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|---------------------------|------|
| Broiled Lobster Tail | \$31 |
| Grilled Jumbo Shrimp | \$28 |
| Half Pound Snow Crab Legs | \$19 |
| Crab Cake | \$9 |

SAUCES

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| Roasted Garlic Red Wine Green Peppercorn |
| Truffle Herb Butter Seasonal Greens Chimichurri |
| Hollandaise Bearnaise |

CYPRESS
& OAK

Please alert our team if there are any food allergies or dietary restrictions the kitchen needs to know about. Consuming raw or undercooked meats, poultry, seafood, shellfish, & eggs may increase your risk of illness.