

SOUPS

Tomato Basil Soup 4 / 5
Soup of the Day 4 / 5

STARTERS

Buffalo Chicken Dip 10
house-made buffalo chicken dip, tri-color tortilla chips

Shrimp Cocktail 13
shrimp, cocktail sauce, lemon

Beer Cheese 8
house-made beer cheese, soft pretzels, celery, carrots

Fried Green Tomato 7
fried green tomato, bourbon aioli

Crab Cake 12
crab cake, tarter, grain mustard aioli

Six Pack Sampler 9
salami, vegetable crudité, colby-jack cheese

BBQ Chicken Flatbread 11
bbq chicken, provolone, caramelized onion, bleu cheese dressing

GREENS

Chop House Salad 5 / 9
mixed greens, cucumber, tomato, onion, croutons, bleu cheese, bacon, house-made apple cider vinaigrette dressing

Caesar Salad 5 / 9
romaine, shaved parmesan cheese, croutons, classic caesar dressing

Paddock Salad 9
mixed greens, dried cherries, goat cheese, candied pecans, mandarin oranges, croutons, choice of salad dressing

Strawberry Salad 9
romaine, fresh strawberries, bleu cheese, candied pecans, house-made strawberry vinaigrette dressing

Black & Bleu Salad 13
romaine, blackened sirloin, bleu cheese, bacon, tomato, egg, classic caesar dressing

SALAD ENHANCEMENTS

Chicken 5 **Salmon** 6 **Shrimp** 6 **Sirloin** 7

STEAKS

add a chop house or caesar salad for \$4
 all steaks served with house vegetables and your choice of side

12 oz. Prime Sirloin 28
grilled to perfection, brushed with our signature garlic butter

6 oz. Filet Mignon 30
grilled to perfection, brushed with our signature garlic butter

14 oz. New York Strip 38
grilled to perfection, brushed with our signature garlic butter

12 oz. Ribeye 28
pan seared to perfection, brushed with our signature garlic butter

SIGNATURES

add a chop house or caesar salad for \$4
 all signature items served with house vegetables and your choice of side

Atlantic Salmon 24
grilled to perfection, topped with house-made bruschetta relish

Bourbon Braised Brisket 21
slowly braised in Kentucky bourbon

Shrimp & Grits 24
shrimp, grits, fresh herbs, bbq sauce drizzle, house vegetables on side

Parmesan Encrusted Chicken 23
pan seared, fresh herbs, topped with alfredo sauce

Blackened Mahi 27
pan seared, cajun style, topped with pineapple black bean salsa

Braised Pork Chop 21
Slowly braised boneless pork chops, topped with apple chutney

PASTA

add a chop house or caesar salad for \$4
 add chicken, italian sausage, meatballs or vegetables for \$5

Brisket Bolognese 22
cavatappi pasta, brisket meat sauce bolognese

Kentucky Hot Brown 21
papparedelle pasta, ham, turkey, tomato, bacon, béchamel cream

Baked Ziti 18
ziti pasta, ricotta cheese, parmesan, marinara sauce

Alfredo Primavera 20
cavatappi pasta, alfredo sauce, house vegetable medley

HANDHELDS

fresh fruit, hand-cut fries, saratoga chips or sweet potato fries and pickle

Traditional Club 10
turkey, ham, Kentucky bourbon bacon, cheddar, swiss, lettuce, tomato, mayo, wheatberry bread

Chicken Caprese 10
chicken, mozzarella, basil, tomato, balsamic glaze, sourdough

without chicken 8

Naan Vegetarian Sandwich 11
hummus, house vegetable, goat cheese, naan bread

Corned Beef Reuben 10
marble rye, corned beef sauerkraut, swiss, thousand island dressing

Angus Cheeseburger 12
local angus beef, cheddar, lettuce, tomato, onion, kaiser roll

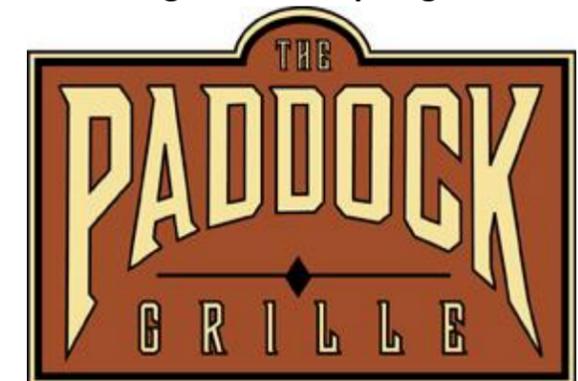
Mushroom Provolone Burger 13
local angus beef, provolone, mushrooms, lettuce, tomato, onion, kaiser roll

Derby Burger 13
local angus beef, bbq sauce, Kentucky bourbon bacon, sage derby cheese, caramelized onion, kaiser roll

Bluegrass Burger 13
local angus beef, house-made beer cheese, Kentucky bourbon bacon, fried banana peppers, kaiser roll

SIDES

Fresh Fruit **Hand-Cut Fries** **Saratoga Chips**
Sweet Potato Fries **Mashed Potatoes** **Baked Potato**
Sautéed Mushroom **Steamed Broccoli** **Rice Pilaf**
Onion Rings (add \$1) **Asparagus (add \$1)**



thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness