



### STARTERS

#### ARTISAN FLATBREAD

oven cured tomatoes, caramelized onions, parmesan and mozzarella cheese, fresh herbs 8.99

#### SHRIMP COCKTAIL

served chilled, cocktail sauce and lemon 11.99

#### FRIED CALAMARI

lemon-garlic aioli 10.99

#### CRISPY BUFFALO CHICKEN LOLLIPOPS

buttermilk ranch dipping sauce, crisp vegetables 7.99

#### CRAB CAKES

sweet pepper relish, pommery mustard sauce 10.99

#### CHOPSTICK GRILLED COCONUT SHRIMP

charred pineapple relish 10.99

#### ASIAN STICKY RIBS 8.99

plum ginger glaze, sweet potato straws

#### BARBEQUED OYSTERS

smoked bacon and Maytag blue cheese 11.99

### SOUP & SALAD

#### CREAM OF POTATO SOUP

crispy smoked bacon, aged cheddar cheese 5.99

#### ONION SOUP

garlic crouton, melted pecorino-romano, swiss and parmesan cheese 5.99

#### HOUSE SALAD

fresh seasonal greens, cucumbers, red onions, tomatoes, cornbread croutons 4.99

#### BOURBON'S CAESAR SALAD

hearts of romaine, classic caesar dressing 5.99

#### WEDGE SALAD

smoked bacon, tomatoes, Maytag blue cheese crumbles 6.49

### SIDE ITEMS

one side item is included with your entrée selection. additional side 4.99

- STEAMED BROCCOLI
- SMASHED SWEET POTATOES
- HAND-CUT STEAK FRIES
- STEAMED GREEN BEANS
- STEAMED JUMBO ASPARAGUS (IN SEASON)

- BAKED POTATO SEASONAL VEGETABLES
- GARLIC MASHED POTATOES
- BAKED MAC & CHEESE
- SAUTEED MUSHROOMS

BUTTERMILK BATTERED ONION RINGS

### STEAKS & CHOPS

we serve only the finest, hand selected usda choice beef

#### HERB ROASTED RACK OF LAMB 29.99

#### PRIME RIB 12-OZ 23.99 16-OZ 26.99

slow roasted with garlic and herbs, served with au jus

#### 10-OZ GRILLED IOWA PORK CHOP 22.99

#### 10-OZ MARINATED SIRLOIN 19.99

'thick cut,' grilled or blackened

#### 16-OZ RIB EYE 29.99

#### 9-OZ FILET MIGNON 36.99

#### 7-OZ PETITE FILET MIGNON 30.99

#### 13-OZ NEW YORK STRIP 31.99

#### ACCOMPANIMENTS

Maytag blue cheese crumbles, port wine syrup, roasted garlic butter

### COMPLEMENT YOUR ENTREE

LOBSTER TAIL market price

ALASKAN KING CRAB market price

GRILLED JUMBO SHRIMP (3) 11.99

### FEATURED FISH & SEAFOOD

#### SEA SCALLOPS

pan-seared, citrus butter sauce 22.99

#### SALMON IN PARCHMENT

fall squash, tomatoes, lemon and herbs 19.99

#### GRILLED JUMBO SHRIMP

lemon butter sauce 22.99

#### PAN-ROASTED CHILEAN SEA BASS

lobster minestrone, fresh basil pesto 34.99

### BBQ RIBS

we offer our ribs two ways

#### DRY RUB (MEMPHIS STYLE)

spice rubbed

#### 'MOPPED' (ST. LOUIS STYLE)

bourbon's bbq sauce

#### SMOKED BABY BACK PORK RIBS

half slab 16.99 full slab 23.99

### BOURBON'S MOST WANTED

#### SURF & TURF

grilled petit filet mignon, garlic herb butter, steamed cold water lobster tail, lemon and drawn butter market price

#### BUTTERMILK FRIED HALF CHICKEN

baked macaroni and cheese, green beans and gravy 16.99

#### HOUSE MADE LOBSTER RAVIOLI

lobster butter sauce, roasted tomatoes and fresh herbs 19.99

#### PAN-ROASTED CHICKEN BREAST

lemon, rosemary, mushroom barley risotto and green beans 17.99

#### PENNE WITH TOMATO & BASIL

house made tomato sauce, pesto, herbed ricotta, shaved parmesan cheese 15.99  
with a 6-oz grilled chicken breast 19.99  
with six grilled shrimp 24.99

#### 10-OZ WAGYU BEEF BURGER

applewood smoked bacon, provolone cheese, lettuce, tomato on toasted brioche bun 14.99

### DESSERTS

3.99 and 5.99

YOUR SERVER WILL PRESENT OUR PASTRY CHEF'S SIGNATURE DESSERT OFFERINGS

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions