



#3 Best Hotel In The Continental US

Steakhouse Bourré Bonne

Executive Chef Jason McCollum

Chef de Cuisine Nokee Bucayu



2026 Wine Spectator Award of Excellence

CAVIAR

served with scallion blinis, potato chip, loaded crème fraîche

KENTUCKY PADDLEFISH 95 HYBRID KALUGA 110 IMPERIAL OSETRA 190

THE RAW BAR

on ice, dressed to order

E & W COAST OYSTERS 5 ea CHILLED KING CRAB 85 CHILLED LOBSTER TAIL 30 POACHED JUMBO SHRIMP 25
bourbon-cucumber mignonette, citrus cocktail, lemon calamansi aioli, citrus cocktail, lemon drawn butter, citrus cocktail, lemon citrus cocktail, pickled onion, queen olive, lemon

GRAND TOWERS

HOTEL BOURRE BONNE TOWER 185 STEAKHOUSE TOWER 210
six east & west coast oysters, six jumbo shrimp, half pound chilled king crab, chilled cold water lobster tail, Kentucky paddlefish caviar, accoutrements six clams Kentucky, six Cajun broiled oysters, six garlic broiled shrimp, king crab au gratin, broiled cold water lobster tail, accoutrements

SMALL PLATES

ESCARGOT D'HOTEL 21 TUNA CARPACCIO 23
herb butter, gruyère, baguette truffled meyer lemon aioli, castelvetrano, upland cress, pine nut pronto, potato chip, evoo

CRISPY EGGPLANT 18 LAMB TARTARE 33
guajillo hummus, roasted tomato conserva, pomegranate sorghum, chickpea crunch, crostini grilled leeks, caramelized onion, farm yolk, scallion, fresno chili, yuzu aioli, shrimp cracklin's

CHICKEN-FRIED SWEETBREADS 23 CAJUN BROILED OYSTERS 25
tabasco glaze, white barbeque sauce, pickles & onions blue point oysters, Cajun butter, parmesan

HBB CRAB CAKE 27 KING CRAB AU GRATIN 42
jumbo lump crab, fines herbes, breadcrumb, frisée, citrus, sauce gribiche broiled king crab, three-cheese mornay, garlic, chive, lemon

CLAMS KENTUCKY 22 CROISSANT LOAF 9
topneck clams, Broadbent country ham, Kentucky gouda, bourbon shallots, herb butter beurre aux fines herbes

SOUP AND SALAD

LOBSTER BISQUE 18 FRENCH ONION SOUP 15
butter-poached lobster, Carolina Gold roux, Old Bay cracker, fennel crema gruyère baguette gratin

FARMER'S GREENS 17 BEETS DIJON 17
gem lettuce, garden vegetables, sunflower, pecorino, tahini-goddess vinaigrette roasted golden beets, ruby fromage, red onion, dijon labneh, peppery greens

CAESAR SALAD 16 KY WEDGE 16
chopped romaine, butter crouton, parmesan, sauce aux anchois, lemon iceberg, country ham, Kenny's blue cheese dressing, tomato, red onion, bourbon candy pecans

PREMIUM STEAKS

all steaks prepared with salt and house peppercorn blend

AMERICAN ANGUS

8 OZ FILET MIGNON

Allen Brothers · Chicago

60

14 OZ BONE-IN FILET

Fischer Farms · Indiana

105

14 OZ PRIME NEW YORK STRIP

Allen Brothers · Chicago

70

14 OZ RIBEYE

Fischer Farms · Indiana

87

32 OZ PRIME TOMAHAWK

Allen Brothers · Chicago · Carved for Two

195

GLOBAL WAGYU

7 OZ WESTHOLME WAGYU FILET

Allen Brothers · Queensland, AU · BMS 4-5

105

14 OZ BLACKHAWK RESERVE RIBEYE

Blackhawk Farms · Princeton, KY · BMS +7

140

A5 JAPANESE WAGYU

Chef's Daily Selection

MKT

BEURRE

Miso-Sundried Tomato 6

Black Truffle 6

Aux Fines Herbes 6

Black Garlic-Charred Leek 6

L'EXTRAVAGANCE

Hudson Valley Foie Gras 28

Blue Crab Béarnaise 23

Broiled Lobster Tail 30

Kenny's KY Blue Cheese 8

SAUCE

Truffle Au Poivre 10

Bordelaise 8

Chimichurri Rojo 8

HBB Steak Sauce 6

HOUSE SPECIALTIES

GRILLED SALMON 42 SWEET CORN RAVIOLI 40
sautéed chicory, roasted fennel, heirloom tomato steak, sauce béarnaise house-made pasta, sweet corn filling, corn beurre blanc, epazote, cotija

BRAISED SHORT RIB · Fischer Farms 48 PAN-SEARED CHICKEN · Springer Mountain Farms 38
garlic potato purée, asparagus, glazed baby carrots, crispy onion, demi-glace blistered cherry tomato, romanesco, parmesan grits, jus de poulet

CHEF'S CATCH MKT GRILLED PORK CHOP · Fischer Farms 47
market-fresh fish, seasonal accompaniments curried granny smith sauce, bok choy, braised radish, saba

FOR THE TABLE

SAUTEED JUMBO ASPARAGUS 14 CREAMED SPINACH 12 CRISPY BRUSSELS 14
sauce béarnaise, grilled lemon roasted garlic cream, three-cheese gratin honey-hot mustard, pickled onion, Marcona almonds

WHIPPED POTATOES 12 WAGYU TRUFFLE FRIES 12 SMASH-FRIED FINGERLINGS 14
Kennebec, confit garlic, butter fines herbes, black truffle, black garlic aioli seasonal mix, roasted fennel, radicchio, balsamic, pine nuts

FRIED CAULIFLOWER 14 FORAGED MUSHROOMS 16 MACARONI & CHEESE 16
meyer lemon & calabrese vinaigrette, sunflower, pickled currants, sweet peppers, fines herbes Frondosa Farms, roasted fennel, radicchio, balsamic, pine nuts cavatappi, gruyère, white cheddar, parmesan, garlic breadcrumbs, fines herbes
add butter-poached lobster +30

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.