



#3 Best Hotel In The Continental US

Steakhouse Pourré 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
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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-glaze		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		Froncosa 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.