Steakhouse Bourré Bonne

Executive Chef Jason McCollum • *Chef de Cuisine Nokee Bucayu*

CAVIAR

served with scallion blinis, potato chip, loaded crème fraîche

KENTUCKY PADDLEFISH **HYBRID KALUGA** **IMPERIAL OSETRA**

THE RAW BAR

on ice, dressed to order

E & W COAST OYSTERS
bourbon-cucumber mignonette, citrus cocktail, lemon

CHILLED KING CRAB
calamansi aioli, citrus cocktail, lemon

CHILLED LOBSTER TAIL
drawn butter, citrus cocktail, lemon

POACHED JUMBO SHRIMP
citrus cocktail, pickled onion, queen olive, lemon

GRAND TOWERS

HOTEL BOURRE BONNE TOWER
six east & west coast oysters, six jumbo shrimp, half pound chilled king crab, chilled cold water lobster tail, Kentucky paddlefish caviar, accoutrements

STEAKHOUSE TOWER
six clams Kentucky, six Cajun broiled oysters, six garlic broiled shrimp, HBB crab cake, king crab au gratin, broiled cold water lobster tail, accoutrements

SMALL PLATES

ESCARGOT D'HOTEL
herb butter, gruyère, baguette

CRISPY EGGPLANT
guajillo hummus, roasted tomato conserva, pomegranate sorghum, chickpea crunch, crostini

CHICKEN-FRIED SWEETBREADS
tabasco glaze, white barbeque sauce, pickles & onions

HBB CRAB CAKE
jumbo lump crab, fines herbes, breadcrumb, frisée, citrus, sauce gribiche

CLAMS KENTUCKY
topneck clams, Broadbent country ham, Kentucky gouda, bourbon shallots, herb butter

TUNA CARPACCIO
truffled meyer lemon aioli, castelvetrano, upland cress, pine nut pronto, potato chip, evoo

LAMB TARTARE
grilled leeks, caramelized onion, farm yolk, scallion, fresno chili, yuzu aioli, shrimp cracklin's

CAJUN BROILED OYSTERS
blue point oysters, Cajun butter, parmesan

KING CRAB AU GRATIN
broiled king crab, three-cheese mornay, garlic, chive, lemon, crostini

CROISSANT LOAF
beurre aux fines herbs

SOUP AND SALAD

LOBSTER BISQUE
butter-poached lobster, Carolina Gold roux, Old Bay cracker, fennel crema

FARMER'S GREENS
gem lettuce, garden vegetables, sunflower, pecorino, tahini-goddess vinaigrette

CAESAR SALAD
chopped romaine, butter crouton, parmesan, sauce aux anchois, lemon

FRENCH ONION SOUP
gruyère baguette gratin

BEETS DIJON
roasted golden beets, ruby fromage, red onion, dijon labneh, peppery greens

KY WEDGE
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

8OZ FILET MIGNON
Allen Brothers · Chicago

14 OZ BONE-IN FILET
Fischer Farms · Indiana

14 OZ PRIME NEW YORK STRIP
Allen Brothers · Chicago

14 OZ RIBEYE
Fischer Farms · Indiana

32 OZ PRIME TOMAHAWK
Allen Brothers · Chicago · *Carved for Two*

PREMIUM DRY AGED

18 OZ KANSAS CITY STRIP
Allen Brothers · Chicago

24 OZ PRIME PORTERHOUSE
Allen Brothers · Chicago

22 OZ COWBOY-CUT RIBEYE
Creekstone Farms · Kansas

GLOBAL WAGYU

7 OZ WESTHOLME WAGYU FILET
Allen Brothers · Queensland, AU · BMS 4-5

14 OZ BLACKHAWK RESERVE RIBEYE
Blackhawk Farms · Princeton, KY · BMS +7

A5 JAPANESE WAGYU
Chef's Daily Selection

BEURRE

Miso-Sundried Tomato
Black Truffle
Aux Fines Herbes
Black Garlic-Charred Leek

L'EXTRAVAGANCE

Hudson Valley Foie Gras
Blue Crab Béarnaise
Broiled Lobster Tail
Kenny's KY Blue Cheese

SAUCE

Truffle Au Poivre
Bordelaise
Chimichurri Rojo
HBB Steak Sauce

HOUSE SPECIALTIES

GRILLED SALMON
sautéed chicory, roasted fennel, heirloom tomato steak, sauce béarnaise

BRAISED SHORT RIB · *Allen Brothers*
garlic potato purée, asparagus, glazed baby carrots, crispy onion, demi-glace

CHEF'S CATCH
market-fresh fish, seasonal accompaniments

SWEET CORN RAVIOLI
house-made pasta, sweet corn filling, corn beurre blanc, epazote, cotija

PAN-SEARED CHICKEN · *Springer Mountain Farms*
blistered cherry tomato, romanesco, parmesan grits, jus de poulet

GRILLED PORK CHOP · *Fischer Farms*
curried granny smith sauce, bok choy, braised radish, saba

FOR THE TABLE

SAUTEED ASPARAGUS
sauce béarnaise, grilled lemon

WHIPPED POTATOES
Kennebec, confit garlic, butter

FRIED CAULIFLOWER
meyer lemon & calabrese vinaigrette, sunflower, pickled currants, sweet peppers, fines herbes

CREAMED SPINACH
roasted garlic cream, three-cheese gratin

WAGYU TRUFFLE FRIES
fines herbes, black truffle, black garlic aioli

FORAGED MUSHROOMS
Frondosa Farms, roasted fennel, radicchio, balsamic, pine nuts

CRISPY BRUSSELS
honey-hot mustard, pickled onion, Marcona almonds

SMASH-FRIED FINGERLINGS
bacon crema, green onion, cheddar

MACARONI & CHEESE
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.