



APPETIZERS

SHRIMP COCKTAIL15
Cajun shrimp boil served with a citrus vodka cocktail sauce	
FRIED CALAMARI17
Flash-fried calamari served with a chipotle sauce	
CHEF CLAUDE'S LAMB CHOPS18
Grilled New Zealand lamb served with chimichurri and mint jelly	
BRUSCHETTA15
Grilled bread topped with roasted tomatoes, garlic, caramelized onions, sliced beef and crumbled feta cheese	
SPINACH ARTICHOKE DIP16
Extra creamy, super cheesy, loaded with spinach and artichokes. Served with pita bread	

SALADS & SOUPS

CAESAR SALAD13
Freshly chopped romaine, croutons and Parmesan cheese tossed in Caesar dressing and served with a Parmesan cracker Add chicken 9 add shrimp (3) 12	
GARDEN SALAD WITH ITALIAN VINAIGRETTE12
Fresh spring mix, grape tomatoes, cucumber, onion, gorgonzola cheese with Italian vinaigrette Add chicken 10 add shrimp (3) 12	
TOMATO MOZZARELLA SALAD12
Freshly sliced roma tomatoes layered with fresh mozzarella cheese and basil in a balsamic vinaigrette reduction on a bed of arugula	
SOUP OF THE WEEK8

ENTRÉES

16 OZ. DELMONICO RIB EYE	39
Served with asparagus and choice of garlic mashed potatoes or a baked potato	
9 OZ. FILET	43
Served with asparagus and choice of garlic mashed potatoes or a baked potato	
CHICKEN MARSALA	29
Pan-seared airline chicken breast reduced with Marsala wine and mushroom cream sauce	

CHICKEN PARMESAN	28
House-battered chicken breast topped with marinara sauce and melted provolone cheese	
BOURBON'S CATFISH	29
Fried or blackened served with a side of Cajun crawfish cream sauce	
GRILLED SALMON	30
Grilled Atlantic salmon served with a creamy mushroom risotto	

SIDES

LOBSTER TAIL 6 OZ.	48
CRAB OSCAR	22
CRAB CAKE18
JUMBO BAKED POTATO9
MASHED POTATOES8
MAC & CHEESE9
CREAM SPINACH9
ASPARAGUS7
VEGETABLE OF THE DAY7

DESSERTS*

TIRAMISU9
Clouds of light mascarpone cream on pillows of coffee brandy-soaked lady fingers finished with imported sweet cocoa. This exquisite tiramisù is a craveable "pick-me-up"	
CRÈME BRÛLÉE CHEESECAKE10
The marriage of two great classics... crÈme brûlée layered with the lightest of cheesecake, hand-fired and mirrored with burnt caramel	
PEANUT BUTTER PIE GF.10
Light and creamy filling is made with Reese's® Peanut Butter and then topped with chunks of Reese's® Peanut Butter Cups, drizzled with Hershey® Dark Chocolate Fudge Topping and Hershey® Caramel	
ITALIAN CRÈME CAKE10
Light and fluffy, this delightful Italian CrÈme Cake is filled with shredded coconut and pecans then coated in a cream cheese frosting	
BIG CHOCOLATE CAKE14
Colossal... layer upon layer of dark moist chocolate cake, sandwiched with our silkiest smooth chocolate filling, piled high with chunks of cake	

PASTA

SHORT RIB TORTELLINI	31
Braised pork ribs over tortellini with pork red wine cream sauce	
SURF & TURF ALFREDO OVER LINGUINE	30
Sautéed grilled shrimp and chicken tossed in Alfredo sauce and served over linguine noodles	
SPAGHETTI BOLOGNESE	24
Slow-roasted ground pork and veal purée with a tomato demi over spaghetti noodles	
BOURBON'S SEAFOOD PASTA	33
Shrimp and crab meat with Parmesan cheese	
SHRIMP SCAMPI	28
Sautéed shrimp and capellini noodles topped with a lemon butter sauce and lemon zest	

GELATO*

MADAGASCAN VANILLA BEAN	6
Slow cooked fresh milk, sugar and cream with the finest vanilla beans imported from Madagascar to create a rich, one-of-a-kind vanilla taste that's anything but plain	
BLACK RASPBERRY CHOCOLATE CHIP	7
Black raspberries with rich chocolatey chips, blending the best of both tart and sweet	
PISTACHIO	7
Roasted California pistachios, pistachio butter, pure cane sugar, fresh cream and milk blended to create something amazing	
SOUTHERN BUTTER PECAN	7
Roasted buttery pecans and a swirl of dulce de leche give this gelato a premium taste	

*Desserts may contain nuts.
If you have a food allergy please speak with the chef, the manager, or your server.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase your risk of foodborne illness.



CLASSIC COCKTAILS

SPICY MARGARITA11
Jalapeño infused tequila, Cointreau, sweet & sour	
PINK WHITNEY COSMOPOLITAN	8
New Amsterdam Pink Whitney vodka, cranberry juice, splash of lime juice	
CAMPFIRE FASHIONED	11
WhistlePig PiggyBack Rye Bourbon, chocolate and orange bitters in a smoked glass	
BLACKBERRY MINT JULEP10
Jim Beam Bourbon, Chambord Black Raspberry liqueur, seedless blackberry jam, mint	
FRENCH 75	8
New Amsterdam gin, Champagne, lemon juice	

FEATURED BOURBONS

BASIL HAYDEN

(Clermont, KY) 15

BOOKER'S

(Clermont, KY) 15

BAKER'S 7YR

(Clermont, KY) 15

WOODFORD RESERVE

(Versailles, KY) 10

JIM BEAM

(Clermont, KY) 10

JIM BEAM

(Clermont, KY) 10

DEVIL'S CUT

(Clermont, KY) 9

WHISTLEPIG

"PIGGYBACK" RYE

(Shoreham, VT) 10

REDEMPTION

(Bardstown, KY) 10

CORDIALS

Baileys Irish Cream Liqueur9
Grand Marnier	15
Domaine de Canton	15
Martell VS Cognac	10
Frangelico9
E&J Brandy9

CRAFT BEERS

Abita Amber5
Abita Andygator5
Abita Strawberry5
Ghost in the Machine5
Lazy Magnolia Southern Pecan5
Stella Artois5
Yuengling Traditional5

BOTTLED BEERS

Coors Light4
Miller Light4
Budweiser4
Bud Light4
Michelob Ultra4.50
Corona Extra5

WINES

RED

CABERNET SAUVIGNON	GL	BTL
Rodney Strong, Alexander Valley, CA	10	.42
Carnivor, Modesto, CA	11	.35
Francis Coppola Diamond, Geyserville, CA	12	.48
Bear Flag, Sonoma Co, CA		50
Iron + Sand Paso Robles, Central Coast, CA75

MERLOT

Ghost Pines, Sonoma Co, CA	10	.36
Francis Coppola Diamond Merlot, CA	12	.45
Emmolo, Napa Valley, CA65

PINOT NOIR

MacMurray, Central Coast, CA	11	.48
J Pinot Noir, Sonoma Valley, CA47
Gallo Signature Series, St. Lucia Highlands, CA70

MORE REDS

Upshot, Healdsburg, CA	9	.38
Don Miguel Gascon Malbec, Mendoza, CA	11	40
Neyers Sage Canyon Red Blend, CA	15	.55
Eight Years in The Desert, Orin Swift Cellars, CA75
Stags' Leap, The Investor, Napa Valley, CA		120

WHITE

CHARDONNAY

	GL	BTL
William Hill, North Coast, CA	9	.35
Rodney Strong, Chalk Hill, CA	10	.42
Duckhorn Migration, Sonoma Coast, CA55
J Chardonnay, Russian River Valley, CA65
Mannequin, Orin Swift Cellars, Napa Valley, CA85

MORE WHITES

Sutter Home White Zinfandel, CA	7	.20
Canyon Road Moscato, Sonoma, CA	7	.24
Oliver Lemon Moscato, Muscat Alexander, CA	8	.28
Whitehaven Sauvignon Blanc, Marlborough, NZ	9	.38
MacMurray Pinot Gris, Central Coast, CA	10	.38
Jermann Pinot Grigio, 50th Anniversary, Italy45
Santa Margherita Pinot Grigio, Alto Adige, Italy65

SPARKLING/ROSÉ

Prophecy Rosé, Vin De France	7	.24
Ménage à Trois Hot Pink Sweet Rosé, CA	8	.28
La Marca Prosecco, Italy	11	.45
J Brut Vineyards, Russian River Valley75
Moët & Chandon Brut Impérial, Épernay, France		100

NON-ALCOHOLIC BEVERAGES

Acqua Panna Italian Spring Water5
Fiji Water	2.75
San Pellegrino Italian Mineral Water5
Red Bull Energy Drink6
Red Bull Sugarfree6
Red Bull Yellow Edition6