



The Julep Cup



&
Seahorse Lounge

ALWAYS ON THE MENU

KENTUCKY HOT BROWN 15
OVEN ROASTED TURKEY AND HAM ON SOURDOUGH BREAD
SMOTHERED WITH MORNAY SAUCE, CHEDDAR CHEESE, TOMATO
AND BACON.

THE JULEP BURGER DELUXE 13
8OZ. CERTIFIED ANGUS BEEF WITH CHOICE OF CHEDDAR,
BLEU CHEESE, OR SWISS. SERVED WITH FRENCH FRIES, TWO
ONION RINGS, AND COLE SLAW. ADD BACON, SAUTÉED
MUSHROOMS, JALAPENOS, CARAMELIZED ONIONS, BEER
CHEESE OR THOUSAND ISLAND DRESSING.
IF WE HAVE IT, WE'LL ADD IT!

ETCETERA

Makers Mark Mint Julep 9
Kentucky Bourbon Barrel Ale on Tap 6
Julep Cup Coffee Cup 8
Julep Cup Pint Glass 10
Julep Cup Old Fashion Glass 10
Seahorse Lounge Shot Glass 5
Julep Cup Baseball Caps 15

WE ARE AVAILABLE FOR PRIVATE PARTIES
CALL 859-226-0300 FOR INFORMATION.

HORS D'OEUVRES

MARYLAND STYLE JUMBO LUMP CRAB CAKES REMOULADE AND PICKLED BANANA PEPPER SLAW	15
CRISPY FLASH FRIED CALAMARI NEW ORLEANS VODOO SAUCE	10
GOLDEN BAKED CRAB STUFFED MUSHROOMS JUMBO LUMP CRABMEAT STUFFING, MORNAY AND PARMESAN CHEESE	15
IRON SKILLET CHEDDAR AND SPINACH FONDUE GARLIC BREAD CROSTINI	10
NEW ORLEANS STYLE BBQ SHRIMP HOUSE MADE SHRIMP SAUCE WITH WORCESTSHIRE, AND LEMON.	9
LOBSTER AND CRAB DIP LUMP CRAB MEAT AND CHOPPED LOBSTER TAIL WITH SHERRY CREAM AND PARMESAN	20
BAKED THREE CHEESE MACARONI SWISS, PARMESAN, AND CHEDDAR	5
OYSTERS ROCKEFELLER SIX. PERNOD SPINACH AND BACON	12
DEVILED EGGS TRADITIONALLY PREPARED	5
SMOKED SALMON BLT BACON, CAPERS, MAYONNAISE, AND EGG ON TOASTED WHEAT BREAD	12
HOUSE MADE BOURBON BARREL BEER CHEESE CARROTS, CELERY, AND CRACKERS	7
FRESH SEASONAL OYSTERS ON THE HALF SHELL SIX. COCKTAIL SAUCE AND HORSERADISH	10

FRESH SEAFOOD

KENTUCKY TROUT GRILLED WITH CAPER BUTTER OR CORNMEAL FRIED WITH TARTAR SAUCE. SERVED WITH ROASTED POTATOES AND GRILLED ASPARAGUS.	18
MAINE DIVER SCALLOPS MUSHROOMS, TOMATO, ASPARAGUS, AND LEMON BEURRE BLANC. SERVED OVER CAULIFLOWER PUREE WITH WHITE TRUFFLE OIL.	27
SHRIMP AND GRITS JUMBO SHRIMP, BELL PEPPERS, ONION AND GARLIC IN A LIGHT WHITE WINE BUTTER SAUCE ATOP CREAMY WIESENBERGER GRITS.	18
DUO OF SALMON 7 OZ. SALMON FILET AND SALMON CROQUETTE ON ROASTED JALAPENO GRIT CAKES. WITH COLLARD GREENS. HOLLANDAISE, NEW ORLEANS VODOO SAUCE DRIZZLES. AND PICKLED BELL PEPPER SLAW.	24

JULEP CUP CLASSICS

PORK SHOULDER "POT ROAST" SLOWLY BRAISED WITH WHITE WINE. SERVED WITH ROASTED POTATOES, CARROTS, SHALLOTS AND COLLARD GREENS.	16
VEAL LIVER AND ONIONS TOPPED WITH BACON, MUSHROOMS, CARAMELIZED ONIONS, AND BORDELAISE. SERVED WITH MASHED POTATO AND GRILLED ASPARAGUS.	17
SHORT RIB BOURGUINON SLOWLY BRAISED WITH RED WINE. SERVED ON MASHED POTATOES WITH BRAZING LIQUID AND VEGETABLES.	18
CHICKEN LIVER NORMANDY BAKED APPLES, COLLARD GREENS, MASHED POTATOES, AND MUSTARD GRAVY.	15
ROTISSERIE HALF CHICKEN ROASTED POTATO, GREEN BEANS, LEMON BEURRE BLANC.	18
SOUTHERN FRIED CHICKEN SERVED WITH MASHED POTATOES, GREEN BEANS, CREAM GRAVY.	18
VEGETARIAN POT PIE MUSHROOM, PEAS, TOMATO, CARROTS, POTATO, CAULIFLOWER, SPINACH AND GARLIC BAKED TOPPED WITH A PUFF PASTRY CRUST.	15

PASTAS

BEEF TENDERLOIN FETTUCCINI MUSHROOM, TOMATO, AND ASPARAGUS WITH RED WINE BEEF JUS AND PARMESAN CHEESE.	22
LINGUINI PUTTANESCA FRESH TOMATO PAN SAUCE WITH GARLIC, FENNEL, CAPERS, OLIVES, AND CRACKED RED PEPPER. (ADD CHICKEN 3, SALMON 9, SHRIMP 12, SCALLOPS 18, LOBSTER 25)	15
THREE CHEESE RAVIOLI SWEET PEAS, MUSHROOMS, ROASTED GARLIC PARMESAN CREAM, AND WHITE TRUFFLE DRIZZLES.	15

SALADS

THE JULEP CUP CHOPPED HOUSE SALAD ICEBERG LETTUCE, BUTTERMILK RANCH, BACON, TOMATO, SHAVED RED ONION, AND PICKLED BANANA PEPPERS	7
CAESAR ROMAINE, HOUSEMADE CAESAR DRESSING, HERBED CROUTON, AND PARMESAN CHEESE	7
WEDGE TOMATO, BACON, EGG, AND THOUSAND ISLAND DRESSING	7
ROGER'S WARM LEAF GREEN LEAF LETTUCE WITH SHAVED RED ONION, HARDBOILED EGG, AND HOT BACON DRESSING.	7
FRIED GREEN TOMATO CORNMEAL CRUSTED WITH BIBB LETTUCE, BUTTERMILK DRESSING, AND APPLEWOOD BACON	7
SPINACH FRESH STRAWBERRY, CANDIED PECAN, GOAT CHEESE, AND BALSAMIC VINAIGRETTE	8
GREEK ROMAINE, TOMATO, CUCUMBER, KALAMATA OLIVE AND FETA CHEESE	8
CAPRESE SLOW ROASTED TOMATO, FRESH MOZZARELLA, AGED BALSAMIC GASTRIQUE, BASIL PESTO	11
CORNMEAL FRIED OYSTER WRAPS BIBB LETTUCE CUPS WITH RANCH AND GREEN TOMATO CHOW CHOW	12

OPTIONAL ADDITIONS TO SALADS:
CHICKEN BREAST 3, SALMON 9, SHRIMP 12, CRAB CAKE 12, SCALLOPS 18,
LOBSTER TAIL 25
DRESSINGS: BLEU CHEESE, THOUSAND ISLAND, CAESAR, HERB, APRICOT
VINAIGRETTE, BALSAMIC, BUTTERMILK RANCH, HOT BACON

CERTIFIED ANGUS BEEF

GRADE CHOICE OR HIGHER
SERVED WITH CHOICE OF CHOPPED, CAESAR, WEDGE, WARM LEAF,
OR FRIED GREEN TOMATO SALAD AND ONE SIDE

CENTER CUT FILET MIGNON 7 OZ.	25
12 OZ.	38
NEW YORK STRIP 14 OZ.	28
BONE IN RIBEYE 14 OZ.	38
HANGER STEAK 7 OZ.	18
STYLE ENHANCEMENTS	
SURF AND TURF 7OZ. LOBSTER TAIL WITH LEMON AND DRAWN BUTTER.	25
OSCAR LUMP CRAB MEAT, GRILLED ASPARAGUS, AND BÉARNAISE.	15
DR. BILL'S TOPPED WITH NEW ORLEANS BBQ SHRIMP.	12
WELLINGTON TOPPED WITH MUSHROOM DUXELLE AND BAKED IN PUFF PASTRY. WITH BORDELAISE.	5
DIANE SAUTÉED MUSHROOMS, TOMATO, SHALLOT, AND GARLIC DEGLAZED WITH COGNAC AND FINISHED WITH BORDELAISE, DIJON MUSTARD, AND CREAM.	5
AU POIVRE PEPPERCORN CRUSTED WITH COGNAC CREAM, AND WHOLE GRAIN MUSTARD.	3
LINDSAY'S FAVORITE GARLIC COMPOUND BUTTER AND BORDELAISE.	3
CARAMELIZED ONIONS	3
SAUTÉED MUSHROOMS WITH TRUFFLE OIL	3
BLEU CHEESE CRUMBLES	3

SIDES

BAKED POTATO 5	ONION RINGS 3
MASHED POTATO 3	FRENCH FRIES 3
COUNTRY GREEN BEANS 3	ROASTED POTATOES 3
COLLARD GREENS 3	WIESENBERGER GRITS 3
GRILLED ASPARAGUS 3	BAKED APPLES 3
CAULIFLOWER PUREE 3	CREAMED SPINACH 3
SAUTÉED SPINACH 3	MAC N CHEESE 5
ROASTED JALAPENO GRIT CAKE 3	

An 18% Gratuity may be added to parties of Six or more. Consuming Raw or Undercooked Meats and Seafood may be hazardous to your health.
Join us on Facebook for Weekly Menu and Music Updates.