

# Appetizers

Fresh Seasonal Oysters On the Half Shell	9
Half Dozen. Served with Horseradish, Cocktail, Crackers, and Lemon	
Oysters Rockefeller	9
Half Dozen. Roast Oysters on the 1/2 Shell topped with Spinach, Parmesan and Pernod Cream.	
New Orleans Style BBQ Shrimp	12
Creole Spiced Shrimp sautéed with Lemon, Black Pepper, Worcestershire Sauce, and Cream. Served with Garlic Bread and Chives.	
Crispy Calamari	10
Flash Fried Calamari and Banana Peppers. With Smoked Tomato Sherry vinagre Sauce, Smoked Paprika and Mixed Olives.	
Smoked Salmon Cheesecake	12
House made Savory cheesecake served with Caper Tartar Sauce and Traditional Smoked Salmon Garnitures.	
Pumpkin Seed Crusted Crab Cake	13
With Jalapeño Tartar Sauce, and Pickled Watermelon Rind.	
Baked Three Cheese Macaroni	4
Individually Prepared in a Mini Cassoulet dish. Containing Cheddar, Swiss and Parmesan Cheeses.	
Kentucky Ale Beer Cheese	7
House Made. Served with Celery, Carrots, and Crackers.	
Deviled Eggs	5
1/2 Dozen Deviled Eggs prepared traditionally.	
Buttermilk Fried Chicken Livers	10
With Bourbon and Sweet Potato Gravy, and Country Ham and Brie Cheese Crepe.	

## Salads

Salads May Become Entrée Portions with the Addition of Salmon, Shrimp, Crab Cake or Fried Oysters for \$9; Hanger Steak for \$15, or Chicken for \$3

Iceberg Wedge	7
With Chopped Tomato, Egg, Bacon, Radish, and Thousand Island Dressing.	
Roger's Warm Leaf Salad	7
With Hard Boiled Egg, Shaved Red Onion and Hot Bacon Dressing on Green Leaf Lettuce.	
Garden Salad	5
With Tomato, Cucumber, Carrot and Choice of Dressing	
Caesar	7
Chopped Romaine tossed with House Made Caesar Dressing, Salt Risen Croutons, and Parmesan Cheese.	
Fried Green Tomato and Jam	9
Cornmeal Fried Green Tomatoes with Sun-dried Tomato Jam, Mixed Greens, Pickled Banana Peppers, and Goat Cheese.	
Country Ham, Granny Smith, and Maytag Bleu Cheese Salad	9
With Mixed Greens, Walnuts, and Creamy Maytag Dressing.	
Cornmeal Fried Oyster Salad Wraps	12
with Buttermilk Parmesan Dressing, Carrot Chow Chow, Shaved Jalapeño and Bibb Lettuce.	
Roasted Tomato Caprese	12
Slow Roasted Roma Tomato, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, and Balsamic.	

# Entrées

<b>Pork Shoulder "Pot Roast"</b>	16
With Red Potato, Wild Mushroom, Carrots, Shallots, and Collard Greens.	
<b>House Smoked BBQ Short Rib</b>	18
With Garlic Bread, Steak Fries, Cole Slaw, and Sweet BBQ Sauce.	
<b>Grilled Filet Mignon</b>	26
6oz. Beef Tenderloin Filet Mignon with a Tasso Ham and Shrimp Stuffing, Braised Collard Greens, Shoestring Potatoes, and Tasso and Shrimp Bordelaise.	
<b>Rack of Lamb</b>	22
New Zealand Lamb with a Dijon and Fresh Herb Crust. Served with a Marinated Cannellini Bean and Mixed Olive Salad, and Bacon Wrapped Asparagus.	
<b>Steak-Frites</b>	18
Grilled Hanger Steak Topped with Brandied Mustard Cream Sauce, and Served with French Fries.	
<b>Veal Liver</b>	16
With Bacon, Exotic Mushrooms, Onions, and Madeira Wine. Served over Mashed Potatoes, and Asparagus.	
<b>Rotisserie Chicken</b>	15
With a Warm Fingerling Potato and Baby Spinach Salad, Whole Grain Mustard Jus, and Asparagus.	
<b>Pesto Salmon</b>	17
Served with a Roasted Red Pepper and Spinach Cous Cous with a Pesto Butter, Goat Cheese, and BBQ Onions.	
<b>Shrimp and Grits</b>	18
Shrimp, Peppers, Onion and Garlic in a Light White Wine Butter atop Weisenburger Cheese Grits.	
<b>Kentucky Trout</b>	17
Fresh Kentucky Trout served Grilled with Caper Brown Butter Sauce, or Fried with Caper Tartar Sauce. Served with Roasted Potatoes, and Grilled Asparagus.	
<b>Maine Lobster, Shrimp, and Scallop Jambalaya</b>	25
With Andouille Sausage, Creole Spiced Smoked Tomato Butter Sauce, and Roasted Tomatoes.	
<b>Pan Roasted Maine Diver Scallops</b>	24
With House Made Fresh Fettuccini tossed with Lemon and Caper Parmesan Cream, Roasted Tomato and Pancetta Bacon.	
<b>Roasted Portabella and Baby Spinach Crepes</b>	17
With Fennel and Pernod Veloute, Brie Cheese, and a Citrus Fennel Salad.	
<b>Hot Brown</b>	12
Oven Roasted Turkey, Spiral Cut Ham, Local Tomato and Applewood Bacon Baked on White Bread with Rich Mornay Sauce.	
<b>Julep Burger Deluxe</b>	13
1/2 Pound Fresh Ground Certified Angus Beef with Choice of Cheddar, Swiss, or Maytag Bleu Cheese. Topped with Onion Rings. Served with Lettuce, Tomato, Onion, French Fries and Cole Slaw.	

\$4 Split Plate Fee

Smoking is Permitted on the Patio Only in Accordance with LFUCG.

An 18% Service Charge May be Added to Parties of Six or More.

The Julep Cup is Available for Private Parties

Contact us at (859) 226-0300

[www.thejulepcup.com](http://www.thejulepcup.com)