

# Dinner Menus

Dinner includes appetizer(s), Lexingtonian wedge, Malone's bread & boursin, guests' choice of entrée, Chef selection vegetable, whipped potatoes, and dessert.

*Host pre-selects appetizer(s) and dessert, guest selects entrée at event.*

*(For groups of 15 or more)*

**\$99**

## JUSTIFY

Host selects three classic or signature appetizers plus one dessert.

### ENTRÉES

- Prime Bone-in Ribeye 19 oz **GF**
- Prime Manhattan 10 oz w/ Creole Shrimp
- King Crab Legs **GF**
- Filet Mignon Oscar Style 8 oz **GF**
- Pan-Seared Halibut **GF**
- Crab Cake
- Vegetarian Pasta
- Grilled Atlantic Salmon **GF**
- Maple Bacon Grilled Chicken
- Prime Center Cut NY Strip 14 oz **GF**
- Bone-in Filet 12 oz **GF**

**\$79**

## AMERICAN PHAROAH

Host selects one classic and one signature appetizer plus one dessert.

### ENTRÉES

- Prime Ribeye 16 oz **GF**
- Filet Mignon 8 oz
- Grilled Mahi-Mahi **GF**
- Malone's Pork Chops
- Maple Bacon Grilled Chicken
- Vegetarian Pasta
- Prime Center Cut NY Strip 14 oz **GF**
- Grilled Atlantic Salmon **GF**
- Prime Center Cut Sirloin 10 oz **GF**
- Twin Filets Oscar Style 9 oz **GF**

**\$59**

## SECRETARIAT

Host selects one classic appetizer plus one dessert.

### ENTRÉES

- Twin Filets w/ Béarnaise **GF**
- Prime Center Cut Sirloin 10 oz **GF**
- Malone's Pork Chops
- Grilled Atlantic Salmon **GF**
- Steakhouse Kobe Burger
- Grilled Salmon Picatta
- Maple Bacon Grilled Chicken
- Vegetarian Pasta

Tea and coffee included

## APPETIZERS

### CLASSIC

- Spinach & Artichoke Dip
- Fried Artichoke Hearts
- Sweet-n-Spicy Calamari

### SIGNATURE

- Colossal Shrimp Cocktail **GF**
- OBC Bacon **GF**
- Assorted Sushi
- Crab Cakes
- Malone's Shellfish Platter **GF**  
(Substitute +\$9/person)

## DESSERTS

Host selects one dessert.

- Carrot Cake
- Vanilla Bean Cheesecake with choice of:  
*Blueberry Compote or Hazelnut Chocolate Ganache*

## BEVERAGE PACKAGES

### CLASSIC

- \$20/person (2 hours)
- \$30/person (3 hours)
- House selection wines and imported and domestic beer*

### CLASSIC & COCKTAILS

- \$30/person (2 hours)
- \$40/person (3 hours)
- House selection wines, imported and domestic beer and call liquors*

### OPEN BAR

*Host pays for all drinks (per consumption)*

### CASH BAR

*Guest pays for all drinks (per consumption)*

**GF** Gluten Free

*14% facility fee and 6% sales tax will be added to sales total. Server gratuity is not included and always appreciated.*

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EVENTS & RECEPTIONS