

Dinner Menus

Dinner includes appetizer(s), Lexingtonian salad, dinner rolls, guests' choice of entrée, Chef selection vegetable, whipped potatoes, and dessert.

Host pre-selects appetizer(s) and dessert, guests select entrée at event.

\$109

JUSTIFY

Host selects three classic or signature appetizers plus one dessert.

ENTRÉES

- Prime Bone-in Ribeye 19 oz **GF**
- Prime Manhattan Strip 10 oz w/ Creole Shrimp
- King Crab Legs **GF**
- Filet Mignon Oscar Style 8 oz
- Maryland Crab Cakes
- Chef's Vegetarian Special
- Chef's Catch of the Day
- OBC Shrimp & Grits
- 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
- Malone's Pork Chops
- Maple Bacon Grilled Chicken
- Prime Center Cut NY Strip 14 oz **GF**
- Grilled Atlantic Salmon **GF**
- Chef's Vegetarian Special
- Chef's Catch of the Day
- OBC Shrimp & Grits
- Prime Center Cut Sirloin 10 oz **GF**
- Twin Filets w/ Béarnaise 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**
- OBC Shrimp & Grits
- Maple Bacon Grilled Chicken
- Chef's Vegetarian Special

Pepsi products, tea and coffee are included

APPETIZERS

CLASSIC

- Spinach & Artichoke Dip
- Fried Artichoke Hearts
- Calamari Frito Misto

SIGNATURE

- Colossal Shrimp Cocktail **GF**
- Assorted Sushi
- Maryland Crab Cakes

DESSERTS

Host selects one dessert.

- Chocolate Fudge Brownie
- Yellow Cupcake
with vanilla buttercream icing
- Carrot Cupcake
with cream cheese icing
- Turtle Cheesecake \$6
- Blueberry-Lemon Cheesecake \$6

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 (Woodford Reserve, Tito's, Tanqueray, Bacardi, Jose Cuervo, Dewar's).

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.

For more information contact: p: 859.977.2602 f: 859.757.4507 or malonesprimelex@bhglex.com

bluegrasshospitality.com



EVENTS & RECEPTIONS