

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.

\$125

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
- Filet Mignon Oscar Style 8 oz **GF**
- Maryland Crab Cakes
- Chef's Vegetarian Special
- Chef's Catch of the Day
- Grilled Atlantic Salmon **GF**
- Prime Center Cut NY Strip 14 oz **GF**
- Bone-in Filet 12 oz **GF**

\$95

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
- Lemon Chicken Picatta
- Chef's Vegetarian Special
- Chef's Catch of the Day
- 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**

\$75

SECRETARIAT

Host selects one classic appetizer plus one dessert.

ENTRÉES

- Twin Filets w/ Béarnaise 9 oz **GF**
- Prime Center Cut Sirloin 10 oz **GF**
- Malone's Pork Chops
- Grilled Atlantic Salmon **GF**
- Lemon Chicken Picatta
- Chef's Vegetarian Special
- Filet Mignon 8 oz **GF**

Coke products, tea and coffee are included

APPETIZERS

CLASSIC

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

SIGNATURE

- Colossal Shrimp Cocktail **GF**
- Assorted Sushi
- Maryland Crab Cakes
- Malone's Shellfish Platter **GF**
(Substitute +\$12/person)

DESSERT

Host selects one dessert.

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

BEVERAGE PACKAGES

CLASSIC

- \$25/person (2 hours)
- \$35/person (3 hours)
- House selection wines and imported and domestic beer*

CLASSIC & COCKTAILS

- \$35/person (2 hours)
- \$45/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