

Limestone Restaurant

First Flavors

‘SEARED GINGER MOLASSES BEEF SATAY’	8
Angus beef, granny smith southern fried apple, bourbon molasses glaze	
‘BAKED OYSTERS ROCKEFELLER’	9
Fresh Pernod seasoned spinach, bacon and hollandaise	
‘TRUFFLE MAC AND CHEESE’	9
Smoked Gouda cheese sauce, truffle and lobster, bacon, Panko crumbs	
‘SHRIMP ‘N GRITS’	10
Hot & sweet seared jumbo shrimp, Kentucky grit cake, Redeye gravy and country ham crisp	
‘SWEET BREADS WRAPPED IN VEAL’	12
Crisp sweetbreads wrapped in thin slices of veal, Madeira truffle sauce	
‘CRAB CAKE TRIO’	10
Lump crab, crab with country ham and crab with shrimp, sauce béarnaise	
‘ARTESIAN CHEESE CART’	12
The best cheeses on the market with fresh and dried fruit, bread Carved tableside	

Soups

‘MUSHROOM BROTH WITH BOURBON’	8
Shitake, Portobello, and Crimini mushrooms	
‘GULF COAST CHOWDER’	10
Fresh clams, PEI mussels and shrimp, House made fish fumet	
‘CREAMED BARLEY BISQUE’	9
Diced wild game sausage (market), sweet cream, bourbon finish	
‘TRIO’	11
A sampling of all three house-made soups	

Salads

‘ICEBERG WEDGE SALAD’	7
House smoked bacon lardons, tomato, sweet onion, Maytag dressing	
‘KENTUCKY LIMESTONE BIBB’	8
Colonel Newsom’s deviled egg, bourbon vinaigrette, and Brie crouton	
‘BABY ROMAINE CAESAR’	8
Romaine hearts, garlic croutons, house made Caesar dressing aged Parmesan cheese, olive tapenade	

Supper

‘MIXED GRILL OF SEAFOOD’ 22

Market fish, fried calamari, and jumbo shrimp
Saffron white wine sauce

‘LAMB OSSO BUCO’ 26

Steel cut oats, preserved lemon, braised red cabbage

‘ROASTED SALMON’ 23

Roasted on bourbon barrel staves, served on a bed of lemon
caper risotto, lime butter sauce.

‘RAINBOW TROUT’ 22

Stuffed with lump crab, sweet corn grits, Pernod white wine
sauce

‘SPINACH RICOTTA RAVIOLI’ 17

House made tomato sauce, julienne vegetables, and fresh
grated asiago cheese

Add grilled chicken \$7.00

Add grilled shrimp \$9.00

‘BREAST OF CHICKEN’ 19

Stuffed with dried fruit cornmeal sage stuffing, sweet
Vermouth chicken demi, fresh vegetables

‘GRILLED PORK CHOP’ 25

On Weisenberger grits with house smoked bacon, country
ham jus, bourbon soaked sundried currants

‘GRILLED BEEF TENDERLOIN FILET’ 30

Garlic custard potato gratin, roasted shallot demi

‘BISON SIRLOIN AU POIVRE’ 27

Roasted shallot fingerling potato cottage fries,
Brandy cream sauce



‘BARREL SMOKED RIBEYE’ 24

Critchfield Kentucky Proud Beef, house smoked, finished in
a cast iron pan, roasted garlic muth beans, veal demi

‘PAT LA FRIEDA BURGER’ 16

This NYC sensation made from Kentucky Creekstone
Farms Beef grind of chuck, brisket, and short loin with
truffle fries and Shaltowee Farms mushrooms

New Southern Veggies

Share Portion Sizes

Creamed Fresh Spinach
\$7

Buttermilk Mashed Potatoes
\$7

Fresh Asparagus
with Classic Hollandaise
\$12

Forest Mushrooms,
Sour Mash Crostini
\$9

Fried Green Tomatoes,
Roasted Garlic Aioli
\$8

“FEED ME LIGHT”

\$32.00

A Spontaneous Three Course
Tasting Menu.

Add \$15.00 Paired With
Wine

“FEED ME CHEF”

\$55

Available for Your Entire
Table Anytime, a Five Course
Spontaneous Tasting Menu.

Let Chef Jim Gerhardt Take
You on a New Southern
Flavor Journey.

We’ll Add Wines Paired with
Each Course for an additional
\$25 per guest.

“Free Wine After Nine”

Complimentary Wine Pairing
with ‘Feed Me Chef’ menus,
nightly after 9PM,
Ask your Captain

THERE IS A \$ 10.00 CHARGE FOR SPLIT PLATE REQUEST.

FOR PARTIES OF 6 OR MORE THERE IS A 20% GRATUITY ADDED ON THE FINAL BILL.

Sour Mash Bourbon Bread, Biscuit and Pancake Mixes are sold here

\$5.00 each, 2 for \$8, 3 for \$12- mix and match

0210

Executive Chef: Jim Gerhardt

Sous Chefs Matt Sanders & Eric Madison

Sommelier: Monty Hornback