

# Limestone Restaurant

## First Flavors

<b>‘SHRIMP, SCALLOP, AND CALAMARI CEVICHE’</b>	<b>9</b>
Citrus marinated with fresh herbs and peppers	
<b>‘STEAMED PEI FRESH MUSSELS’</b>	<b>9</b>
Tomato vermouth nage, fresh herbs, garlic toast	
<b>‘MINI BEEF WELLINGTONS’</b>	<b>9</b>
Angus beef wrapped in puff pastry, Sheltopee Farms duxelle, demi	
<b>‘SHRIMP ‘N GRITS’</b>	<b>10</b>
Hot & sweet seared jumbo shrimp, Kentucky grit cake, Redeye gravy and country ham crisp	
<b>‘LAMB LOLLIPOPS’</b>	<b>12</b>
Grilled, sliced on garlic onion crisps, Madeira truffle sauce	
<b>‘CRAB CAKE TRIO’</b>	<b>10</b>
Lump crab, crab with country ham and crab with shrimp, sauce béarnaise	
<b>‘HEIRLOOM TOMATO CARTE, TABLESIDE’</b>	<b>9</b>
A variety of fresh tomatoes, aged balsamic, olive oil and farmstead cheese	

## Soups

<b>‘KENTUCKY ALE ONION SOUP’</b>	<b>8</b>
Caramelized sweet onion, Kentucky Ale, Veal stock and Kenny’s cheese	
<b>‘SWEET CORN AND CRAWFISH CHOWDER’</b>	<b>9</b>
Colonel Newsom’s ham, sweet peppers and sherry shrimp stock	
<b>‘KING CRAB, RED PEPPER, TOMATO GAZPACHO’</b>	<b>9</b>
Fresh tomatoes, peppers, cucumber, and King crab, crème fraiche	
<b>‘TRIO’</b>	<b>12</b>
A sampling of all three house-made soups	

## Salads

<b>‘GOLDEN AND RED BEET ARUGULA SALAD’</b>	<b>8</b>
Sliced beets with baby Arugula, sweet chili vinaigrette	
<b>‘KENTUCKY LIMESTONE BIBB’</b>	<b>7</b>
Colonel Newsom’s deviled egg, fried goat cheese, citrus vinaigrette	
<b>‘BABY ROMAINE CAESAR’</b>	<b>7</b>
Romaine hearts, garlic croutons, house made Caesar dressing aged Parmesan cheese, olive tapenade	

# Supper

## ‘MIXED GRILL OF SEAFOOD’ 22

Market fish, seared sea scallop, and jumbo shrimp  
Saffron white wine sauce

## ‘GRILLED GAME TRIO’ 28

Lamb chop, bison, house made sausage  
Whole wheat berry and grilled asparagus, shallot demi

## ‘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 AND RICOTTA STUFFED TORTELLONI’ 16

Sautéed julienne vegetables, and fresh grated asiago cheese,  
House made tomato sauce *Add grilled chicken* \$7.00  
*Add grilled shrimp* \$9.00

## ‘BREAST OF CHICKEN’ 19

Kentucky Proud Organic Chicken, country ham and  
mushroom hash, sweet Vermouth chicken demi, fresh  
vegetables

## ‘GRILLED PORK CHOP’ 25

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

## ‘DUAL MEDALLIONS OF BEEF TENDERLOIN’ 29

One with foie gras butter, the other with asparagus  
and king crab and béarnaise, potato gratin, seasonal  
vegetables

## ‘VEAL SCALOPPINI’ 27

On braised red cabbage, truffle Madeira sauce  
Fingerling potato crisps

## ‘BARREL SMOKED BISON RIBEYE’ 32

Kentucky Buffalo, house smoked, finished in a cast iron  
pan, Andouille whipped potato, veal demi



## ‘PAT LA FRIEDA BURGER’ 15

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

Truffle Mac and Cheese  
\$9

Fresh Asparagus  
with Classic Hollandaise  
\$12

Fried Okra  
Chili Cocktail Sauce  
\$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

0610

Executive Chef: Jim Gerhardt

Sous Chefs Matt Sanders & Eric Madison

Sommelier: Monty Hornback