

Appetizers

Maryland Style Jumbo Lump Crab Cakes:

Topped with Remoulade Sauce and Pickled Banana Pepper Slaw. 15

Crispy Flash Fried Calamari:

Plated with New Orleans Voodoo Sauce and Tomato Basil Relish. 10

Golden Baked Jumbo Button Mushrooms:

Stuffed with Jumbo Lump Crabmeat, Rich Mornay, and Parmesan Cheese. 15

Cheddar and Spinach Fondue:

Baked in a Mini-Iron Skillet with Garlic Bread Crostinis. 10

Oysters Rockefeller:

Six Baked Oysters topped with Spinach, Bacon, and Pernod. 12

Fresh Seasonal Oysters on the Half Shell:

Six per order, served with Cocktail Sauce and Horseradish. 10

House Made Kentucky Bourbon Barrel Beer Cheese:

Served with Carrots, Celery, and Crackers. 7

Smoked Salmon "BLT":

Topped with Bacon, Capers, Mayonnaise, and Hardboiled Egg on Toasted Wheat Bread. 12

New Orleans Style BBQ Shrimp:

Served with Roasted Garlic Crostini. 9

Chicken Croquette Tapas:

Mini Housemade Chicken Croquettes served with Pimento Aioli. 9

Baked Three Cheese Macaroni:

Mixed Swiss and Aged Parmesan; topped with baked Cheddar Cheese. 5

Deviled Eggs:

Three eggs traditionally prepared. 5

Hot Crab and Lobster Dip:

Lump Crab Meat and chopped Lobster Tail Meat. 20

Salads and Soups

The Julep Cup Chopped House Salad:

Chopped Iceberg Lettuce tossed with Buttermilk Ranch, Bacon, Tomato, Shaved Red Onion, and Pickled Banana Peppers. 7

Caesar Salad:

Chopped Romaine tossed with Housemade Caesar, Herbed Croutons, and Parmesan Cheese. 7

Greek Salad:

Romaine Hearts tossed with Cucumbers, Tomatoes, and Feta Cheese. 8

Caprese Salad:

Layered Slow Roasted Tomato, Fresh Mozzarella, Basil, Aged Balsamic Gastric, and Basil Pesto Drizzles. 11

Iceberg Wedge:

Topped with Thousand Island Dressing, Radish, Bacon, Tomato, and Hardboiled Egg. 7

Fried Green Tomato:

Cornmeal Crusted tomato served with Bibb Lettuce, Buttermilk Dressing, and Applewood Bacon. 7

Rogers Warm Leaf:

With Hard Boiled Egg, Shaved Red Onion, and Hot Bacon Dressing on Chopped Green Leaf Lettuce. 7

Cornmeal Fried Oyster Wraps:

Bibb Lettuce Cups topped with Ranch, Green Tomato Chow Chow, and Fresh Jalapeño. 12

Signature Dishes

Kentucky Trout:

Grilled with Caper Butter or Cornmeal Fried with Tartar Sauce accompanying Roasted Potatoes and Grilled Asparagus. 18

Duo of Salmon:

Seared King Salmon Filet and Mini Salmon Croquettes served with Tomato Tarragon Grits, Collard Greens, and Sauce Cheron. 24

Veal Liver and Onion:

Topped with Bacon, Mushrooms, Caramelized Onions, and Bordelaise served with Mashed Potatoes, and Grilled Asparagus. 17

Maine Diver Scallops:

Topped with Mushrooms, Tomato, Asparagus, and Lemon Garlic Cream; served over Mashed Cauliflower with White Truffle Oil. 27

Rotisserie ½ Chicken:

Filled with Cornbread Stuffing, plated with Green Beans, and topped with Cranberry Orange Glaze. 18

Pork Shoulder “Pot Roast”:

Slowly Braised with Apple Cider with Roasted Potatoes, Shallots, Carrots, and Collard Greens. 16

Short Rib Bourguignon:

Slowly Braised with Red Wine; served on Buttermilk Mashed Potatoes with Braising Liquid and Vegetables. 18

Chicken Liver Normandy:

Plated with Baked Apples, Collard Greens, Mashed Potato, and dressed with Mustard Gravy. 15

Shrimp and Grits:

Jumbo Shrimp, Bell Peppers, Onion, and Garlic in a Light White Wine Butter Sauce atop Wiesenberger Grits. 18

Pastas

Beef Tenderloin with Fettuccini Pasta: Mushrooms, Tomato, and Asparagus with Red Wine Beef Jus and Parmesan Cheese. 22

Linguini Puttanesca: Fresh Tomato Pan Sauce with Garlic, Fennel, Capers, Olives and Cracked Red Pepper. 15
[Add Chicken \$3, Shrimp, or Salmon \$9, Scallops \$12]

Three Cheese Ravioli: Sweet Peas, Mushrooms, and Roasted Garlic Parmesan Cream, with White Truffle Drizzles. 15

Julep Cup Certified Angus Beef Selections

Served with choice of Chopped, Caesar, or Greek Salad and one side of your choice.

Center Cut Filet Mignon 7oz. \$24

Center Cut Filet Mignon 12oz. \$36

New York Strip 14oz. \$28

Bone in Ribeye 14oz. \$32

Hanger Steak 7oz. \$18

Wellington:

Available on 7oz. Filet. Topped with Mushroom Duxelle and Baked in Puff Pastry. Topped with Bordelaise. 5

Au Poivre Style:

Peppercorn Crusted with Cognac Cream Sauce and Whole Grain Mustard. 3

Oscar Style:

Lump Crab Meat, Grilled Asparagus, and Béarnaise Sauce. 12

Dr. Bill’s Style:

Topped with New Orleans Style BBQ Shrimp. 9

Lindsay’s Favorite:

Garlic Compound Butter and Bordelaise. 3

Diane Style:

Sautéed Mushrooms, Tomatoes, Shallots, Deglazed with Cognac, Finished with Bordelaise, Dijon Mustard, and Cream. 3

Surf and Turf:

7oz. Lobster Tail with Lemon and Drawn Butter. 25

Caramelized Onion:3

Sautéed Mushrooms with Truffle Oil:3

Bleu Cheese Crumbles:3

Sides:Buttermilk Mashed Red Potatoes, Baked Potato, Wiesenberger Grits, Roasted Red Potatoes, Grilled Asparagus, Southern Collard Greens, Country Green Beans, Creamed Spinach, Beer Battered Onion Rings, French Fries, Mashed Cauliflower, Baked Three Cheese Macaroni (add \$1).

An 18% Gratuity may be added to parties of six or more. Please Join us on Facebook for music updates and specials. www.theJulepCup.com (859)226-0300

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