



AT THE TURN COCKTAILS

- DRUNKEN RADLER** 13
Lime, Peach, Skyy Vodka
Athena Paradiso
- SHERPA** 14
Wild Turkey, St. Elizabeth Allspice Dram
Curacao, Orange Bitters

- CHERRY WOOD SMOKED OLD FASHIONED**15
Elijah Craig Small Batch Bourbon
Simple Syrup, Angostura Bitters
Brandied Cherry
- BARREL BIRD** 15
Mount Gay Black Barrel Rum, Pineapple
Lime, Turbinado

- J G T** 13
Roku Gin, Coffee White Wine Cordial
Tonic
- LONG LEAF TRANSFUSION** 10
Longleaf Vodka, Grape, Lime
Longleaf Alba Liqueur, Ginger Liqueur

DRAFT BEER

- Draft**
- Creature Comforts Tropicalia IPA **6.5**
- Southbound Landings Lager **5.5**
- Rotating Craft Selections **6.5**
- Guinness **6.5**
- Miller Lite **4**
- Yuengling **4**
- Non-Alcoholic**
- Sam Adams "Just the Haze" **5.5**
- Stella Artois "Liberte" **6.5**
- Heineken 0.0 **5.5**

SPARKLING BY THE GLASS

- Prosecco**
- Poggio Costa **10/46**
Friuli, Italy
- Brut**
- Bernard Lonclas **17/46**
Blanc de Blancs Brut
Bassuet, France N/V

SOMM SELECTION
*5 OZ POURS

- Red Blend**
- Hertelendy "Audère" **30/147**
Napa Valley, CA, 2018
- Red Blend**
- Tenuta Le Colonne **14/68**
Bholgheri, Italy
- Sangiovese**
- Le Ragnaie **32/157**
Brunello di Montalcino
Montalcino, Italy, 2019
- Pinot Noir**
- Robert Sinskey Vineyards **18/90**
Los Carneros, CA, 2017
- Chardonnay**
- Crowley **12/54**
Willamette Valley, OR, 2020

RED BY THE GLASS

- Bordeaux of the Day**..... **17/48**
- Pinot Noir**
- Ventana **13.5/36**
Monterey County, CA, 2020
- Pinot Noir**
- Domaine Laurent Chardigny **13.5/36**
Bourgogne Rouge
Burgundy, France, 2021
- Cabernet Sauvignon**
- Poe "Ultraviolet" **10/27**
Red Hills AVA, CA
- Cabernet Sauvignon**
- Trig Point **18/49**
"Diamond Dust Vineyard"
Alexander Valley, CA, 2021
- Cabernet Sauvignon**
- Austin Hope **19/69**
Paso Robles, CA, 2021
- Nebbiolo d'Alba**
- Bruna Grimaldi **19/52**
Piedmont, Italy, 2021
- Tempranillo**
- La Rioja Alta Reserva **17/46**
"Viña Alberdi," Tempranillo
Rioja, Spain, 2018
- Rhône Blend**
- Les Peyrières **13.5/36**
Rasteau, France, 2018
- Zinfandel**
- McNab **13.5/36**
Mendocino County, CA, 2021
- Super Tuscan Blend**
- La Maialina, "Gertrude" **10/27**
Tuscany, Italy, 2021
- Malbec**
- Altocedro "Año Cero" **13.5/36**
Uco Valley, Argentina, 2021
- Cabernet Franc**
- Chateau de Villeneuve **13.5/36**
Saumur-Champigny, France, 2021

WHITE BY THE GLASS

- Rosé of the Day** **14/42**
- Furmint**
- Royal Tokaji, Furmint **13.5/36**
Tokaj, Hungary, 2019
- Sauvignon Blanc**
- Nicolas Millet Sancerre **18/49**
"Les Grennes"
Loire Valley, France, 2022
- Chardonnay**
- Sonoma Cutrer **13.5/36**
Sonoma, CA, 2021
- Riesling**
- Prost **10/27**
Mosel, Germany, 2022
- Pinot Grigio**
- Andriano **10/27**
Alto Adige, Italy, 2022
- Sauvignon Blanc**
- Ant Moore **13.5/36**
Marlborough, New Zealand, 2022
- Albillo Real**
- Bodegas Arrayán **17/46**
"La Suerte de Arrayán"
Toledo, Spain, 2022
- Chardonnay**
- Domaine Gueguen **13.5/36**
"Côtes Salines"
Burgundy, France, 2022
- Chardonnay**
- Brioche **13.5/36**
Sonoma, CA, 2021

WHISKEY SELECTION

BLENDED SCOTCH

Chivas Regal 12 Year
Speyside, Scotland

Cutty Sark
Speyside, Scotland

Dewar's White Label
Aberfeldy, Scotland

Famous Grouse
Glasgow, Scotland

Hanky Bannister
Speyside, Scotland

Johnnie Walker Red
Aberlour, Scotland

Johnnie Walker Black
Aberlour, Scotland

Johnnie Walker Blue
Aberlour, Scotland

"The Centenary Blend"
Aberlour, Scotland

SINGLE MALTS

Balvenie 14 Year "Caribbean Cask"
Dufftown, Scotland

Glen Moray
Speyside, Scotland

Glenfiddich 12 Year
Dufftown, Scotland

Glengarry
Alexandria, Scotland

Glenlivet 12 Year
Speyside, Scotland

Glenlivet 14 Year
Speyside, Scotland

Glenlivet 15 Year "French Oak Reserve"
Speyside, Scotland

Glenmorangie 10 Year
Speyside, Scotland

Lagavulin 16 Year
Isley, Scotland

Macallan 12 Year, "Double Cask"
Speyside, Scotland

Macallan 12 Year, "Sherry Oak Cask"
Speyside, Scotland

Macallan, "Classic Cut"
Speyside, Scotland

Macallan 18 Year *
Speyside, Scotland

Oban, Little Bay"
Oban, Scotland

Oban, 14 Year
Oban, Scotland

IRISH AND OTHER BLENDED

Jameson
Middleton, Ireland

Writer's Tears
County Carlow, Ireland

BOURBON, RYE, & AMERICAN

1792 Small Batch
Bardstown, KY

Angel's Envy
Louisville, KY

Angel's Envy Rye
Louisville, KY

Basil Hayden
Clermont, KY

Black Maple Hill Rye
Joseph, OR

Buffalo Trace
Frankfort, KY

Bullet
Shelbyville, KY

Bullet Rye
Shelbyville, KY

Castle & Key Small Batch
Frankfort, KY

Crown Royal
Gimli, Canada

Crown Royal Reserve
Gimli, Canada

Eagle Rare 10 Year
Frankfort, KY

Elijah Craig Straight Rye
Louisville, KY

Evan Williams Black Label
Louisville, KY

Four Rose's Small Batch
Lawrenceburg, KY

Four Rose's Single Barrel
Lawrenceburg, KY

George T Stagg *
Frankfort, KY

Stagg Jr
Frankfort, KY

Heaven Hills 10 Year
Bardstown, KY

McKenna 10 Year Single Barrel
Bardstown, KY

High West Double Rye
Park City, UT

Hirsch, "Horizon"
Bardstown, KY

I.W. Harper 15 Year
Tullahoma, TN

Jack Daniel's No. 7
Lynchburg, TN

Jack Daniel's Single Barrel
Lynchburg, TN

Jefferson's Ocean, "Voyage 28"
Crestwood, KY

Jefferson's Ocean Rye, "Voyage 26"
Crestwood, KY

Jefferson's Reserve, "Pritchard Hill" *
Crestwood, KY

Jim Beam Black
Clermont, KY

Maker's Mark
Loretto, KY

Maker's Mark, "46"
Loretto, KY

Matchbook Distilling, "Metamodernity"* Greenport, NY

Michter's
Louisville, KY

Noah's Mill 15 Year
Bardstown, KY

Old Bardsdown
Bardstown, KY

Old Forester, "1870 Original Batch"
Louisville, KY

Old Forester, "1920 Prohibition Style"
Louisville, KY

Old Forester Rye
Louisville, KY

Penelope "Architect"
Lawrenceburg, IN

Penelope "Barrel Strength"
Lawrenceburg, IN

Pinhook 7 Year
Frankfort, KY

**Red Line Whiskey Co
"Elements Amburana Oak Bourbon"**
Lawrenceburg, IN

Thomas H Handy *
Frankfort, KY

**Traverse City Whiskey Co
American Cherry Edition**
Traverse City, MI

W. L. Weller, "Special Reserve" *
Frankfort, KY

W. L. Weller 12 Year *
Frankfort, KY

W.L. Weller Full Proof *
Frankfort, KY

APPETIZERS

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| <p>Classic Escargot 14 Caramelized Onion & Herb Compound Butter Chardonnay, Crispy Toast Points</p> <p>Shrimp Cocktail 🍤 15 Poached Shrimp, Bloody Mary Cocktail Sauce Lemon Wedge</p> <p>Coquilles St. Jacques 19 Fresh Bay Scallops, Sautéed Forest Mushrooms Brandy Cream, Herb Breadcrumbs</p> | <p>French Onion Meatballs 17 Apple Brandy & Caramelized Onion Jus Gruyère Fondue, Garlic Butter Toast Points</p> <p>Asparagus Fries 🌿 10 Vanilla-Infused Tempura Fried Asparagus Vegan Garlic Aioli</p> |
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SALADS & SOUPS

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| <p>Classic Caesar Salad 7/10 Chopped Hearts of Romaine, Parmesan Cheese, Olive Oil Croutons Sicilian Anchovies, Caesar Dressing</p> <p>Wedge Salad 🥗 7/10 Iceberg Lettuce, Roth Buttermilk Bleu Cheese, Scallions, Applewood Smoked Bacon Cherry Tomatoes, Creamy Bleu Cheese Dressing</p> <p>Farmers' Salad 🌿 6/9 Local Mixed Greens, Forsyth Farmers' Market Tomatoes, English Cucumber Carrot Curls, Champagne Herb Vinaigrette</p> <p>Baby Gem Salad 🥗 14 Sweet Bib Lettuce Blend, Mandarin Oranges, Strawberries, Candied Hazelnuts, Goat Cheese Raspberry Vinaigrette</p> <p>French Onion Soup 12 Slow Cooked Onions, Applejack, Gruyère, Sourdough Croutons</p> | <p>7/10</p> <p>7/10</p> <p>6/9</p> <p>14</p> <p>12</p> |
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For our members with life-threatening allergies, please request to speak with the Chef directly.

While we take dietary preferences and restrictions very seriously, however, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

5/15/24

HAND-CUT STEAKS

 **Filet Mignon**
6oz \$37
10oz \$47

Compart Duroc Farms
Pork Chop
14oz \$31

 **Split Bone-In**
Ribeye
22oz \$59

 **NY Strip Loin**
14oz \$45

Palmer's Signature
Cast Iron USA Lamb Chop
\$39

Snake River Wagyu
Filet Mignon
8oz \$100

Snake River Wagyu
NY Strip
14oz \$120

 **Ribeye**
16oz \$51

Sides \$5

Haricot Verts | Sautéed Spinach | Grilled Asparagus | Whipped Potatoes | Baked Potato
Orange-Glazed Baby Carrots | French Fries | Brussels Sprouts | Sautéed Forest Mushrooms


Steakhouse Sauces

Béarnaise | Cabernet Veal Jus | Chimichurri | Fine Herb Beurre Blanc
Peppercorn Jus | Maître d'Hôtel Butter

Each meal includes choice of two sides & one sauce.

MAINS

Butter Chicken Breast 28

Aromatic Basmati Rice & Lentil Pilaf
Baby Squash Medley, Buttered Tomato Gravy
Pomegranate Molasses, Crispy Naan Chips
 Available Upon Request

Hearts of Palm "Crab Cake" 19

Coconut Carrot & Beet Purée
Crispy Carrot Curls, Saffron Sherry "Aioli"

Steak Frites 28

10oz NY Strip Loin, Shoestring Fries
Maître d'Hôtel Butter, Béarnaise

Duck a l'Orange 35

Sautéed Spinach, Pomme Purée
Spiced Orange Gastrique

THROWBACK CLASSICS

Chicken Pot Pie 19

Sanderson Farm's All-Natural Chicken
Garden Vegetables, Puff Pastry

Arnie's Chopped Steak 24

Caramelized Onions, Green Beans
Smashed Potatoes, Mushroom Gravy

Arnie's Meatloaf 22

Whipped Potatoes, Green Beans
Tomato Glaze, Tobacco Fried Onion Straws

Veal Schnitzel 26

Warm Red Potato & Fennel Salad
Anise-Cured Lemons, Herb Salad
Whole Grain Mustard Beurre Blanc

SEAFOOD

Citrus-Cured Salmon 24/41

Spring Vegetable Ragout, Lyonnaise-Style Potatoes
Horseradish Vinaigrette

Shrimp and Lobster Tagliatelle 45

Maine Lobster, Wild Georgia Shrimp, Green Peas
Pearl Onions, Tagliatelle Pasta
Black Pepper Garlic Butter

Pan-Seared Local Flounder 34

Sweet Corn-Miso Silken, Herbed Grit Cake
Compressed Melon Chow Chow
Crispy Country Ham