



AT THE TURN COCKTAILS

OLD FRIEND	15
Old Forester Statesman	
Bordiga Apertivo	
Rockwell Extra Dry Vermouth	
CAPTAIN PALMER	14
Captain Morgan Spiced Rum, Tea	
Lemonade	

CHERRY WOOD SMOKED	
OLD FASHIONED	15
Elijah Craig Small Batch Bourbon	
Simple Syrup, Angostura Bitters	
Brandied Cherry	
APPLE & THYME TWIST	13
Isle Of Harris Gin, Apple, Thyme, Tonic	

FIRESIDE	15
Grey Goose Grapefruit Vodka, Maple	
Rosemary, Smoked Sea Salt	
MIDNIGHT IN MANHATTAN	19
Excellia Añejo Tequila, Nonino Amaro	
Orange Bitters	

ZERO-PROOF COCKTAILS

Painless Margarita	7
Seedlip "Notas de Agave", Lime	
Agave, Tajin	
G&G	7
Seedlip "Spice 94", Lime	
Boylan Heritage Ginger Beer	

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

SOMM SELECTION

*5 Oz POURS

Sauvignon Blanc	
Merry Edwards	21/98
Russian River Valley, CA, 2021	
Bordeaux Blend	
Château Potensac	19/89
Médoc, France, 2015	
Cabernet Sauvignon	
Heitz Cellar	29/135
Napa Valley, CA, 2018	
Nebbiolo	
Ronchi "Ronchi" Barbaresco	19/89
Piedmont, Italy, 2019	
Pinot Noir	
Toil	28/131
Willamette Valley, OR, 2021	

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	
Weatherford	18/49
Napa Valley, CA, 2022	
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	
Malbec	
Altocedro "Ano Cero"	13.5/36
Uco Valley, Argentina, 2021	

WHITE BY THE GLASS

Rosé	
Domaine d'Eole	13.5/36
Provence, France 2022	
Pecorino	
Cavallo di Battaglia	13.5/36
Abruzzo, Italy, 2022	
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	
Via Alpina	13.5/36
Friuli, Italy, 2023	
Sauvignon Blanc	
Ant Moore	13.5/36
Marlborough, New Zealand, 2022	
Chardonnay	
Domaine Gueguen	13.5/36
"Côtes Salines"	
Burgundy, France, 2022	
Chardonnay	
Brioche	13.5/36
Sonoma, CA, 2021	
SPARKLING BY THE GLASS	
Prosecco	
Poggio Costa	10/46
Fruili, Italy	
Brut	
Bernard Lonclas	17/46
Blanc de Blancs Brut	
Bassuet, France N/V	

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. Staggs *
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, "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

*When Available

APPETIZERS

Classic Escargot 14	Seared Diver Scallops 23
Herb Compound Butter, Chardonnay Crispy Toast Points	Cauliflower Purée, Squid Ink Cracker Micro Cilantro, Citrus Confit
Crab “Deviled Egg” 🍷 17	Pittsburgh-Style Wagyu Flat Iron 🍷 27
Egg White Pavé, Caviar, Chives	Scallion & Almond Relish, Pickled Radish Bourbon Ponzu Caramel
Asparagus Fries 🌱 10	
Vanilla-Infused Tempura, Vegan Garlic Aioli	

SALADS & SOUPS

Classic Caesar Salad 7/10
Chopped Hearts of Romaine, Parmesan Cheese, Olive Oil Croutons Sicilian Anchovies, Caesar Dressing
Chopped Wedge Salad 🍷 7/10
Chopped Iceberg Lettuce, Roth Buttermilk Bleu Cheese, Scallions, Applewood Smoked Bacon Cherry Tomatoes, Bleu Cheese Dressing
Farmers’ Salad 🍷 🌱 6/9
Mixed Greens, Heirloom Baby Tomatoes, English Cucumber Carrot Curls, Champagne Herb Vinaigrette
Poached Pear & Gorgonzola Salad 🍷 🌱 8/11
Arugula, Radicchio, Red Wine-Poached Pears, Gorgonzola, Candied Walnuts Pickled Fennel, Roasted Shallot & Sherry Vinaigrette
French Onion Soup 12
Slow-Cooked Onions, Applejack, Gruyère, Sourdough Croutons
Arnie’s Chicken Noodle Soup 7
Pennsylvania Dutch Egg Noodles

 **Gluten Free**  **Vegan**  **Vegetarian**

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.

11/20/24

HAND-CUT MEATS

 **Filet Mignon**
6oz \$37
10oz \$49

Compart Duroc Farms
Pork Chop
14oz \$31

 **Split Bone-In**
Ribeye
22oz \$61

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

Coal-Roasted Domestic
Half Rack of Lamb
\$44

Snake River Wagyu
Filet Mignon
8oz \$100

Wagyu Flat Iron
8oz \$60

 **Ribeye**
16oz \$51

Sides \$5

Haricot Verts | Sautéed Spinach | Asparagus | Whipped Potatoes | Baked Potato
Winter Vegetable Hash | French Fries | Brussels Sprouts | Sautéed Forest Mushrooms

Steakhouse Sauces

Béarnaise | Cabernet Veal Jus | Chimichurri | Fine Herb Beurre Blanc
Peppercorn Jus | Bleu Cheese Butter

Each meal includes choice of two sides & one sauce.

MAINS

Bone-In Chicken Breast “Coq Au Vin” 🍷 28

Whipped Potatoes, Haricot Verts, Bacon Lardons
Roasted Cipollini Onions, Red Wine Mushroom Jus

Roasted Cauliflower Steak 🌱 19

Sautéed Spinach & Mushrooms, Romesco Sauce
Marcona Almond Crumble, Sherry Maple Glaze

Braised Short Ribs 44

Gruyère Aligot Potatoes, Crispy Carrot “Hay”
Cryo-Blanched Celery, Charred Onion, Red Wine Jus

Steak Frites 29

10oz NY Strip, Hand-Cut Truffle Fries, Béarnaise Sauce

Surf & Turf Pasta 38

Seared Diver Scallops, Short Rib Ragout
Tagliatelle Pasta, Forest Mushrooms, Wilted Spinach
Gremolata Crumble

THROWBACK CLASSICS

Chicken Pot Pie 19

All-Natural Chicken, Garden Vegetables, Puff Pastry

Black & Bleu Hamburger Steak 🍷 24

Whipped Potatoes, Haricot Verts
House-Made Steak Sauce, Bleu Cheese Butter

Arnie’s Meatloaf 22

Whipped Potatoes, Haricot Verts
Tomato Glaze, Tobacco Fried Onion Straws

Veal Schnitzel 28

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

SEAFOOD

Pan-Seared Salmon 🍷 25/36

Winter Squash & Root Vegetable Hash
Wilted Radicchio, Bacon Lardons
Fine Herb Beurre Blanc

Herb-Crusted Halibut 42

Cauliflower Purée, Sautéed Mushrooms
Marinated Baby Tomatoes
Olive & Herb Tapenade

Lobster Thermidor 43

Brandy Béchamel, Gruyère
Arugula & Fennel Salad