

BLUE HORSE

BLUE HORSE BREAKFAST BUFFET

Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Biscuits and Gravy, Oatmeal, Grits, Selection of Cold Cereals, Milk, Yogurt, Sliced Fresh Fruit, and Breakfast Breads
Order "Eggs Your Way" with the Buffet through your Server
Includes all Coffee, Tea and Juice ◊ 14

FRESH START CONTINENTAL

Oatmeal, Grits, Yogurts, Sliced Fresh Fruit, Milk, Selection of Cold Cereals and Breakfast Breads
Includes all Coffee, Tea and Juice ◊ 11

THREE EGG OMELET

Choice of Three Items – Ham, Sausage, Bacon, Onion, Bell Pepper, Mushroom, Tomato or Spinach
Served with Breakfast Potatoes and Toast ◊ 13

CORNED BEEF HASH

Lean Corned Beef with Peppers, Onions and Potatoes served with Two Eggs "Your Way" Toast ◊ 13

MALTED BELGIUM WAFFLE

Served with Warm Syrup, Blueberry Compote with Bacon or sausage ◊ 13

COUNTRY BISCUITS & GRAVY

Biscuits, Southern Sausage Gravy and Breakfast Potatoes ◊ 12

BUTTERMILK PANCAKES

Served with Warm Syrup, Blueberry Compote with Bacon or sausage ◊ 13

ACCOMPANIMENTS

BREAKFAST MEATS

Applewood Smoked Bacon, Pork or Chicken Sausage ◊ 5

TWO EGGS YOUR WAY ◊ 6

COLD CEREAL & Milk ◊ 5

ASSORTED BREADS

Toast, Bagel, Danish, Muffin, Croissant ◊ 4

OATMEAL ◊ 6

With raisins, pecans, and brown sugar

GREEK YOGURT ◊ 5

GRITS ◊ 6

ALL AMERICAN

Two Eggs "Your Way" served with Breakfast Potatoes and Toast
Choice of Bacon or Sausage ◊ 12

BROKEN YOLK FRIED EGG SANDWICH

Breakfast Sandwich with a Fried Egg
Served on wheat Toast, with Bacon, Grilled Tomato, Cheese, Breakfast Potatoes ◊ 12

BLUE HORSE SCRAMBLE

Two Scrambled Eggs mixed with Cheese, Chopped Bacon and Sausage and Salsa over Breakfast Potatoes with Toast ◊ 14

MARKET FRUIT

Fresh Sliced Seasonal Fruit, Choice of Greek Yogurt or Cottage Cheese ◊ 10

BEVERAGES

ASSORTED JUICES

Orange, Apple, Cranberry, Grapefruit, Tomato, V8 ◊ 4

MILKS

Whole, Skim, Vanilla Soy ◊ 4

FRESHLY BREWED COFFEE

Regular or Decaf ◊ 3

ORGANIC HOT TEA ◊ 3

SOFT DRINKS

Coke, Diet Coke, Sprite, Barq's Root Beer, Mr. Pibb, Mellow Yellow, Lemonade, Power Ade, Fruit Punch, Sweetened Tea, Unsweetened Tea ◊ 3

A 21% service charge will be added to all parties of 8 or larger. No individual checks for groups of 8 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain conditions.*

The Blue Horse Restaurant

Staying In? Call Room Service Ext. 4116

Small Plates

CURED MEATS & CHEESES artisanal selection served with pickles, olives, dijon and toasted baguette.....	20.00/27.00
STEAK & STOUT SLIDERS* with melted gouda, stout-braised onions and a side of house made pub chips	18.00
PROSCIUTTO MARGHERITA FLATBREAD with roasted tomatoes, fresh mozzarella and pesto.....	16.00
BUFFALO PEPPER GARLIC CHICKEN WINGS tossed in a buffalo pepper garlic sauce; served with blue cheese slaw.....	11.00
SPINACH & ROASTED ARTICHOKE DIP served with toasted crostini.....	10.00
CHICKEN QUESADILLA stuffed with roasted peppers, cheddar and pepper jack cheeses and a side of salsa and sour cream.....	11.00
WHITE CHEDDAR MAC & CHEESE aged white cheddar topped with panko breadcrumbs.....	8.00

SALADS

ADD A PROTEIN TO ANY SALAD*

Shrimp +11.00 / Salmon +10.00 / Chicken +4.00

COBB SALAD *GF/LF* 13.00

diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato, with a red wine vinaigrette

ROASTED BEET SALAD *GF/LF* 12.00

Mixed greens, crumbled goat cheese, candied pecans and red wine vinaigrette

CAESAR SALAD *LF* 9.00

Romaine, shaved parmesan cheese and croutons, tossed in Caesar dressing

QUINOA & BABY GREENS SALAD *GF/LF* 14.00

Feta cheese, olives, cucumbers, tomatoes, green onions, celery and lemon citronette

SOUP

SOUP DU JOUR.....5.00

ASK YOUR SERVER FOR TODAY'S OFFERING

HANDHELDS

TURKEY CLUB bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese14.00

CHIPOTLE CHICKEN SANDWICH melted cheddar cheese, bacon and chipotle aioli on a rustic roll.....15.00

CUBAN SANDWICH sliced pork, ham, pickles, swiss cheese and mustard on a Cuban loaf.....14.00

GRILLED STEAK WRAP* with black beans, roasted red peppers, cilantro and monterey jack cheese.....19.00

Served with French fries or pub chips

BURGERS

GRUYERE & SHROOM BURGER* gruyere cheese, roasted Portobello mushroom, spinach, tomato, onion and garlic aioli.....16.00

BLACK RUM BACON JACK BURGER* pepper jack cheese, thick-cut applewood bacon, stout-braised onion, and pickle topped with house made black rum BBQ sauce.....16.00

THE HOUSE BURGER* choice of cheese and housemade sauce.....14.00

VEGGIE BURGER *LF* Gardenburger Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli.....14.00

Served with French fries or pub chips

MAINS

CENTER-CUT TOP SIRLOIN, 10 OZ *GF*.....30.00
With choice of topping: Sriracha glaze, melted blue cheese or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables

CHARBROILED RIBEYE, 12 OZGF***.....41.00
With garlic mashed potatoes and grilled vegetables

MEDITERRANEAN SHRIMP PASTA.....21.00
Jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream

SALMON WITH KALE & MUSHROOMSGF/LF***23.00
With sautéed kale and crimini mushrooms

TUSCAN FLORENTINE CHICKEN.....20.00
Pesto-marinated chicken breast on top of grilled vegetable orzo

GF INDICATES GLUTEN FREE LF INDICATES LIGHTER FAIR

** NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

Served in Copper Mugs

SIGNATURE MULES

Always Great Taste

CROWNED JEWEL 11.50

Ketel One, ginger beer, cranberry juice, blood orange bitters and fresh lime juice

MEXICAN MULE 12.00

Avion Silver, ginger beer and fresh lime juice

KENTUCKY MULE 11.50

Bulleit, ginger beer and fresh lime juice

MOSCOW MULE 10.00

Ketel One, ginger beer and fresh lime juice

COCKTAILS

BEES KNEES Hendrick's, honey and fresh lime juice served up.....	11.00
COSMOPOLITAN Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice.....	10.00
MARGARITA Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice.....	10.00
PIMM'S CUP Pimm's No.1, ginger ale, cucumber and fresh mint.....	9.50
BOURBON OLD FASHIONED Knob Creek, housemade simple syrup and orange bitters.....	11.00
MINT JULEP Woodford Reserve, housemade simple syrup and muddled mint leaves.....	14.00
CUBAN MOJITO Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda.....	9.00

BEER

DRAFT

BUD LIGHT.....	6.00
BLUE MOON.....	7.00
STELLA ARTOIS.....	7.00
WEST 6TH IPA.....	8.00

BOTTLED

BUDWEISER.....	4.75
COORS LIGHT.....	4.75
MILLER LITE.....	4.75
MICHELOB ULTRA.....	4.75
CORONA EXTRA.....	5.75
HEINEKEN.....	5.75
DOS EQUIS.....	5.75
GOODE ISLAND IPA.....	6.00
O'DOULS.....	4.75
ANGRY ORCHARD.....	6.00
MGD.....	4.75
BLUE MOON.....	5.75
CORONA LIGHT.....	5.75
GUINNESS STOUT.....	5.75
STELLA ARTOIS.....	5.75
WEST 6TH IPA.....	6.00
WEST 6TH AMBER.....	6.00
GOODWOOD LOUISVILLE LAGER.....	6.00
GOODWOOD.....	6.00
SAM ADAMS.....	6.00
GOOSE ISLAND IPA.....	6.00
SAM ADAMS SEASONAL.....	6.50
BRAXTON IPA.....	6.50

WINE

WHITE

CHARDONNAY -AU CONTRAIRE, CA.....	12.00/48.00
CHARDONNAY-KENDALL JACKSON, CA.....	13.00/48.00
PNIOT GRIS-BANFI SAN ANGELO, Italy.....	11.00/43.00
FUME BLANC-FERRARI -CARANO, CA.....	10.25/38.00
SAUVIGNON BLANC-MUD HOUSE, New Zealand.....	9.00/32.00
WHITE ZIN-BERINGER, CA.....	8.00/29.00
RIESLING-CHATAEU STE. MICHELLE, WA.....	9.00/36.00
MOSCATO-TERRA D' ORO, CA.....	10.50/38.00
SPARKLING- CHANDON BRUT, CA.....	70.00
SPARKLING-KENWOOD YUPLA BRUT, CA.....	9.00/30.00
PROSECCO-CUPCAKE, Italy.....	8.00/24.00
CHAMPAGNE-PIPER HEIDSEICK, France.....	100

RED

MERLOT-ESTACNCIA, CA.....	11.00/40.00
CABERNET SAUVIGNON-PENFOLDS BIN 9, Australia.....	14.00/45.00
CABERNET SAUVIGNON-BERINGER KNIGHTS VALLEY, CA.....	17.00/55.00
ZINFANDEL-DECOY, CA.....	13.00/48.00
MALBEC-DISENO, Argentina.....	9.00/32.00
TEMPRANILLO-TORRES, Spain.....	9.00/32.00
RED BLEND-COMPLICATED, CA.....	11.00/40.00
PINOT NOIR-ETUDE LYRIC, CA.....	13.00/52.00
PINOT NOIR-MEIOMI, CA.....	15.00/51.00

OUR STORY

FRESH INGREDIANTS

ORIGINAL RECIEPE

We aim to provide you with fresh, high-quality food, day or night. We're all business, *mostly*. We like to have a little fun, too, so whether you're here for work or play, we're here to satisfy your appetite. Enjoy!