

## CLASSIC COMFORTS

### Hot Brown \$14

A classic Kentucky dish of roasted turkey & Texas toast topped with bacon, tomato, cheddar cheese & Mornay sauce.

### Spicy Chick \$12

Grilled or fried chicken breast topped with diced jalapenos, beer battered onion rings, spicy BBQ sauce & beer cheese. Choice of one side item.

### Cajun Shrimp Po Boy \$12

Cajun seasoned shrimp with fried green tomatoes, shredded lettuce & Cajun remoulade on French baguette. Choice of one side item.

### Fish & Chips \$14

Cougar Bait beer battered cod served with fries, tarragon tartar sauce & coleslaw.

### Fried Chicken \$16

Local bourbon-brined chicken served open faced over Yukon Gold mashed potatoes then topped with white sawmill gravy. Served with country green beans on the side.

### Nick Ryan's Burger \$12

A juicy half-pound burger with lettuce, tomato, onion & pickle. Choice of one side item.

*Add cheese, bacon, egg or onion rings \$1ea.*

*Spicy Nick style add \$2*

### Local Smoked BBQ Pork Butt \$17

Slow-smoked in house & served open faced on Texas toast with BBQ sauce, country green beans, mac n cheese, corn fritters & coleslaw on the side.

## MAC N CHEESE BOWL \* \$8

A generous portion of our delicious mac n cheese topped with your choice below.

BBQ Pork \$8

Meatballs \$5

Buffalo Chicken \$5

Merz's Chili \$5

## NICK RYAN'S FAVORITES

### Rosemary Chicken \$17

Two boneless chicken breasts, rosemary cream sauce, herbed risotto & seasonal vegetables.

### Cowboy Cut Ribeye ^ \$34

16 oz choice bone-in Ribeye, served with broccoli Mornay, hand cut French Fries. Served w/ your choice of garlic rosemary demi-glace *or* maître d' hotel butter.

### Filet Mignon ^ \$32

8 oz choice filet grilled to perfection and served with grilled asparagus, mashed potatoes. Served w/ choice of garlic rosemary demi-glace *or* maître d' hotel butter.

### Grilled Pork Chop ^ \$24

French cut & bourbon brined, garnished with a roasted Granny Smith apple & caramelized onion reduction. Served with andouille gouda grits & grilled asparagus.

### Three Cheese Ravioli \* \$14

Lexington Pasta stuffed raviolis tossed with zucchini, squash, haricot verts & carrots in a creamy pesto sauce.

*Add Chicken \$4 Shrimp \$7 Salmon \$9 Crab Cake \$9*

Vegetarian: \*

### Shrimp & Grits ^ \$21

Low country style with andouille sausage, peppers & mushrooms over andouille Gouda grits with a Creole sauce.

### Grilled Salmon ^ \$19

Always fresh and served with seasonal vegetables & herbed risotto, garnished with a tomatillo salsa Verde & mango Pico de Gallo.

### Blackened Mahi & Cajun Shrimp \$25

Served over savory Parmesan cream corn and grilled asparagus then finished with a tomato & black bean salsa and a hint of chive oil & raspberry reduction.

### Crab Cake \$24

Two jumbo crab cakes garnished with a Cajun remoulade. Served with seasonal vegetables & savory Parmesan cream corn.

### Quinoa Vegetable Bowl \* ^ \$14

Quinoa, chopped kale & red cabbage sautéed with seasonal vegetables, red onion, haricot verts, asparagus, bell peppers mushrooms & a sweet chili sauce.

*Add Chicken \$4 Shrimp \$7 Salmon \$9 Crab Cake \$9*

Gluten Free: ^