



APPETIZERS:

Jumbo Wings: Mild or Hot, Served with Celery Sticks and Blue Cheese 11

> Loaded Potato Skins: Cheddar, Bacon Bits and Sour Cream 11

Southern Fried Tenders: Served with Chipotle Mayo 8

Southern Fried Chicken:

Breaded, Golden Fried /

Two Sides 13

Baby Back Ribs:

Glazed with our Honey-Bourbon

Sauce / Coleslaw / Two Sides 27

Pulled Pork:

Slow-braised in Western KY-style

Sauce / Two Sides 11

Top Sirloin Steak and Fries:

Charbroiled to Perfection /

Two Sides 19

Quesadilla:

Choice of Chicken or Pulled Pork 10

Shrimp Cocktail: Fresh Shrimp and Thousand Island 16

Fish or Shrimp Tacos: Soft Shelled Tacos / Cilantro and Lime Sauce 10

Vegetable Samosa: Pastry Fillo Stuffed Seasoned Potatoes and Peas / Fried 7 Lasooni Gobi: Battered Cauliflower Florets Tossed in Garlic Sauce 8

Greek Tzatziki Salad: Greek Salad Finished with Tahini 7

> House Salad: Ranch / Vinaigrette / Blue Cheese 5

ENTREES:

Ribeye Steak and Wild Mushrooms: Everyone's Favorite / Two Sides 39

Fish Fry A La French Style: Filet of Cod / Egg / Flour Batter 14

> Chicken Florentine: Chicken Breast / Spinach / Bechamel / Gratinated 16

Turkish Shawarma: Traditionally roasted shaved chicken / bell-pepper / salad / pita 16

Lebanese Kofta: Ground Lamb Dumplings / Seasoned Lebanese Sauce 18 Heart Beet Lamb Chops: Basil Marinated Grilled Chops / Finished with Beet Root Puree 39

> Chicken Malai Kabob: Breast Cubes in Cheese / Pepper Marinade / Done in Clay Oven 18

Tandoori Chicken: Spicy Flavored Half Chicken / Grilled to Perfection / Done in Clay Oven 18

Chicken Tikka Masala: Oven-Roasted Breast Cubes in Exotic Tomato Masala Sauce 19

BURGERS / PIZZAS / SANDWICHES / PASTA:

Angus Beef Burger 7 Kentucky 4-Topping Pizza 8": 7/14": 12 Pepperoni and Peppers Pizza 8": 7/14": 12 Pulled Pork Sammy 7 Turkey & Ham Club Sandwich 7 Chicken Sandwich 7 Macaroni and Cheese 7 Linguine Carbonara 7

BREADS — Indian:

NAAN – Rosemary Olive, Garlic Chive, Onion Caper, Garlic Cilantro 5 KULCHA – Cheese, Nuts & Raisins, Keema 6 ROTI – Whole Wheat Bread 3

SIDES:

Whole Kernel Corn / Country Green Beans / Summer Vegetable Stew / French Fries / Onion Rings / Broccoli Florets / Mashed Potatoes / Baked Beans / Twice Baked Potato / Wild Mushroom Stew / Sassy Coleslaw 4

SOFT DRINKS:

Alfanso Mango Lassi (smoothie) 6 / Exotic Fruit Punch 7

AUTHENTIC INDIAN MENU

Veggie Samosa: Peas Potato Pastry Fillo Fried 7

> Mixed Veggie Pakora: Medley of Vegetable Fritters Fried 7

STARTERS:

Mixed Chatt Salad: Fruit and Garden Veggie Tossed in Yogurt Dressing 7

Chicken Seeka Kabob: Ground Chick Grilled in Clay Oven 7

Paneer Pakora : Cottage Cheese Battered And Fried 7

TANDOOR (CLAY-OVEN):

Chicken Tandoori: Oven-Grilled Half Chicken / Yogurt Marinard 18 Malai Kabob Chicken: Creamy Breast Cubes and Vegetables 18 Lamb Boti Kabob: Lamb Leg Cubes Marinated and Grilled 18

Lentin Crackers topped with Onion, Tomato, Cilantro 7

Masala Papad:

House Salad: Ranch / Vinaigrette / Blue Cheese 5

> Tandoori Paneer: Oven-Grilled Cheese Cubes and Veggies 18

Chicken Tikka Masala: Breast Cubes in Onion and Tomato Sauce 19

Butter Chicken: Grilled Chicken Leg in Tomato, Cream, Fenu Sauce 19

Chicken Kadahi: Chicken and Vegetable Wok Preparation 19

Chicken Vindaloo (Spicy): Breast Cubes, Potato in Spicy Gravy 19

Kadhai Paneer: Farmers Cheese With Vegetable Stir-Fried With Spices 17

Paneer Lababda: Onion and Tomato Exotic Sauce Simmered with Cheese 17

> Paneer Mathi Malai: Fresh Fenugreek Cream Sauce and Cheese 17

Saag Paneer: Spinach and Cheese 17

Classic Chicken Curry: Breast cubes in Onion and Tomato Sauce 19

ENTRÉE (NON-VEGETARIAN):

Lamb Roghan Josh: Kashmiri Delicasy Fennel Flavoured Curry 19

Jhalferezi Lamb Masala: Jullien Lambs Leg and Vegetable 19

Lamb Vindaloo(Spicy): Lamb and Patato in Spicy Curry 19

ENTRÉE (VEGETARIAN):

Paneer Makhani: Tomato Butter Sauce and Cheese 17

> **Gobi Aloo:** Cauliflorets and Potato in Aromatic Spices 17

Malai Kofta: Mixed Vegetable Dumplings in Korma Sauce 17

Baigan Bagharey: Baby Eggplant, Sesame Paste, Onion and Tomato Sauce 17

> Bhindi do Piaza: Cut Okra and Onion Duet 17

RICE:

Steamed Basmati Rice 2 Pullao Rice Onion, Vegetables and Tossed Rice 5

Biryani Chicken, Lamb, Shrimp and Vegetables Flavored with Deluxe Spices 19

BREADS:

Naan 5 Garlic Naam 5 Onion Kulcha 6 Roti 3

DESSERT: Gajar Halwa:

Grated Carrot Pudding 7 Mango Kheer: Mango Flavoured Rice Pudding 7 Lahori Goat Curry (Bone-in): Northern-Style Bone-In

Shrimp Coconut Korma: Shrimp Simmered in Coconut Cream Sauce 19

Goat Curry 19

Shrimp Masala: Onion, Tomato Sauce and Shrimp 19

Bengal Fish Curry: Telapia Classic Curry 19

Mutter Aloo/Paneer: Green Peas and Potato or Cheese Combination 17

Dal Makhani: Royal Brown Lentils Finished with Butter 17

Yellow Dal Tardka: Lentils Tempered with Onion, Tomato and Garlic 17

> Channa Masala: Chickpeas in Flavoured Tomato Gravy 17

SOFT REFRESHER:

Mango Lassi: Mango Smoothie 6 Fruit Punch: Four Fruit Juices with Cream and Cherry Syrup 7

Lassi Sweet/Salted/Masala: Churned Yogurt Drink 5

*Please alert your server if you have any food allergies, gluten-free or vegan concerns. Indian dishes contain nuts, dairy, vegetable oil, spices for flavor and taste

CAPS & TAPS

LIQUORS

BOTTLES

BUDWEISER **BUD LIGHT** ULTRA LITE **COORS LIGHT** **BLUE MOON** CORONA HEINEKEN MILLER LITE

DRAFT

HOUSE SELECTION

ASK YOUR BARTENDER **OR SERVER**

BOURBON

BEAM DEVILS CUT MAKERS MARK BAKERS BULLEIT ELIJAH CRAIG 12 YRS FOUR ROSES EAGLE RARE SB 10 YRS **KNOB CREEK MAKERS MARK 46 TOWN BRANCH** WOODFORD RESERVE BASIL HAYDEN'S **BOOKER'S 6 YRS** FOUR ROSES SB WILD TURKEY WILD TURKEY RARE BREED

SCOTCHES DEWARS WHITE LABEL JOHNNIE WALKER BLACK GLENLIVET

RUM

BACARDI LIGHT CAPTAIN MORGAN MALIBU

BRANDY & COGNAC

HENNESSEY

VODKA **GREY GOOSE KETEL ONE** ABSOLUT

CORDIALS & LIQUEURS

KHALUA JAGERMEISTER

GIN **BOMBAY SAPHIRE**

TANOUERAY PINNACLE

WHISKEYS

JACK DANIELS FIREBALL SOUTHERN COMFORT **CROWN ROYAL CANADIAN CLUB SEAGRAMS JAMESONS IRISH**

TEQUILA

CRUZAN SAUZA GOLD CUEVRO GOLD 1800 PATRON SILVER

WINE FROM OUR HOUSE CELLAR

WHITE WINE 201 Chardonnay, California GLASS 5.00 BOTTLE 18.00 204 Pinot Grigio, Italy GLASS 5.50 BOTTLE 20.00 205 Reisling, Washington GLASS 6.50 BOTTLE 22.00 206 BERINGER, White Zinfandel, California GLASS 5.00 BOTTLE 18.00

RED WINE 301 Cabernet Sauvignon, California GLASS 5.00 BOTTLE 18.00 303 Malbec, Argentina GLASS 6.50 BOTTLE 22.00 304 Merlot, California GLASS 5.00 BOTTLE 18.00 306 Pinot Noir, California GLASS 6.50 BOTTLE 22.00

> *Please Drink Responsibly. *Don't drink and drive - we will make you a deal on a room.

