



**LEXINGTON
RESTAURANT
WEEK® 2021**
July 22nd - August 1st



Over 30 of
Lexington's best
restaurants are ready for a well-deserved 11 day

celebration!

Raise a fork and a glass at our locally-owned restaurants.



\$2 of every Restaurant Week Special served directly benefits 7 arts organizations!

LexArts
The Carnegie Center
Central Kentucky Youth Symphony Orchestra
The Lexington Art League
Lexington Children's Theater
Lexington Philharmonic
Living Arts and Science Center



**Good for our restaurant community.
Good for Lex.**

Over-the-top specials from \$19 to \$39

\$39 Decadent 3 and 4 Courses

Azur

Beaumont Centre Circle | 296-1007

OPEN Everyday

Starters

- **Quinoa and Chick Pea Falafel Fritters** - with garden cucumber salad and a creamy Lebanese style garlic dipping sauce
- **Farmer Rob's KY Heirloom Tomatoes** - with charred corn, lime and cotija cheese salad (elote) topped with chipotle dusted cornbread croutons
- **AZUR Signature Lobster Crepes** - with tropical guava sauce and local pea shoots



Jeremy Ashby

Entrées

- **Cheese Ravioli in Mushroom Broth** - Wild mushroom broth with butter and rosemary, three cheese ravioli, and sauteed mushrooms, peas and garlic
- **Flat Iron Surf and Turf** - ancho chili-cuban coffee dusted and grilled over creamy roasted garlic-apricot polenta with chimichurri grilled shrimp, caramelized sweet peppers and Vidalia onions
- **Bourbon Fried Chicken** - served over bourbon mashed potatoes with southern pole beans and cream gravy

Desserts

- **Strawberry-pretzel Cobbler** - topped with toasted coconut-pineapple ice cream
- **S'mores Bread Pudding** - with salted caramel drizzle, vanilla ice cream and graham cracker crumble

Blue Heron Steakhouse

Jefferson St | 254-2491

OPEN Monday - Saturday Night

Starter

- **Side Salad** - with tomatoes, radishes, carrots & sunflower seeds

Entrées

- **Charbroiled Top Sirloin** - with roasted asparagus, Yukon golds, herb butter & local mushrooms
- **Pan Seared Salmon** - served on a roasted fennel couscous salad & grilled greens with a charred tomato vinaigrette
- **Herb Roasted Chicken Breast** - served with fried redskin potatoes, asparagus & a red pepper velouté

Dessert

- **Pound Cake** - with mixed berries and Chantilly cream

Carson's Food & Drink

Main Street | 309-3039

OPEN Everyday

Starters

- **House Salad**

Entrées

- **Grilled Salmon Oscar Style** - served on Yukon gold garlic mashed potatoes and asparagus, topped with béarnaise and truffle buttered crab
- **Filet Medallions** - two 4 oz. medallions grilled and served on Yukon gold garlic mashed potatoes with rosemary demi-glace, asparagus, béarnaise, garnished with micro greens and an edible orchid

Desserts

- **Banana Bourbon Bread Pudding or Ice Cream Martini** with seasonal berries

Cole's 735

Corner of E. Main & N. Ashland | 266-9000

OPEN Monday - Saturday Night

Choose one from all four courses!

Course 1

- **Lobster Bisque** - sherry crème fraiche, chives
- **Warm Brussel and House Bacon** - shaved brussels sprouts, carrots, red onion, and napa cabbage finished with gorgonzola, balsamic drizzle, toasted hazelnuts and pumpkin seed oil
- **Summer Tomato Salad** - buffalo mozzarella, basil vinaigrette and balsamic drizzle
- **Baby Arugula and Fruit Salad** - seasonal fruit, goat cheese, toasted almonds and blueberry balsamic vinaigrette

Course 2

- **Ham and Cheese Board** - Marksbury house-cured smoked ham, Kenny's white cheddar, fig jam, whole-grain mustard, house pickled vegetables, crostini
- **Spanakopita** - spinach and feta 'soufflé' wrapped in phyllo, caramelized shallot cream
- **Chicken and Duck Liver Pâté** - Farmer Joe's chicken and duck liver pâté, capped with cognac butter, crostini

Entrées

- **Petite Filet** - served with fingerling potatoes, caramelized onions, asparagus, bourbon crème, house compound butter
- **Mahi Mahi** - vegetable risotto, walnut herb pesto, fresh heirlooms
- **Chicken Primavera** - Gerber Farms chicken breast, cremini mushrooms, seasonal summer squash, shallot, baby tomatoes, baby arugula, Midnight Moon goat cheese

Desserts

- **Assorted Sweet Bites** - Chef's choice



Chef Cole

Dudley's on Short

Corner of West Short & Market

859-252-1010

OPEN Everyday

Starter

- **Baby Green Salad** - strawberries, fennel, ricotta salata, pistachio, aged balsamic
- **Chilled Cucumber & Buttermilk Soup** - spiced chili oil, mint, pickled local squash
- **Watermelon & Tomato Salad** - basil, red onion, feta, marcona almonds, red wine vinaigrette

Entrées

- **Grilled Berkshire Pork Chop** - soft parmesan polenta, local hot peppers, brown butter crumb
- **Roasted Faroe Island Salmon** - warm fingerling potato & bacon salad, pole beans, pickled peach
- **Campanelle Pasta** - summer vegetables, basil, parmesan, extra virgin olive oil

Dessert

- **Staci's Homestyle Cake**



Debbie Long

Epping's on Eastside

Corner of Walton and National Ave.

971-0240

OPEN Tuesday - Sunday

Starters

- **Mixed Greens** - radicchio, frisee, spinach, pomegranate, pickled golden beets, toasted sunflower seeds, grapefruit with miso vinaigrette
- **Yellow Tomato Gazpacho** - tomatoes, cantaloupe, cucumbers, onion, olive oil, basil and mint

Entrées

- **Smoked Chicken Spring Rolls** - Farmer Joe's chicken, nouc cham, bibb lettuce, cilantro, mint and basil
- **Charred Romanesco** - mole poblano, cojita cheese, lime, pickled fresno, golden raisin, and sesame seed
- **Glazed Heirloom Carrots** - red chili honey citrus cashew cream, crispy pozole, and charred green onions

Desserts

- **Chef's Choice** of assorted sweets

RESTAURANT WEEK ETIQUETTE

Our restaurants have been through a lot so show them some love, be patient, polite and please tip well.

Honeywood

Summit At Fritz Farm | 469-8234

OPEN Everyday

Skip a course and have a drink: draft beer, cocktail, or wine.

Starter

- **Thunder and Lightning Salad** - KY tomatoes, cucumbers, and candy onions with pearl couscous, basil oil, red shiso, crumbled feta and marinated olives

Entrées

- **Pan-Fried Virginia Flounder** - toasted pecan crumb crust, sweet corn and summer squash succotash, roasted pepper Romesco
- **Smoked Stonecross Farm Pork Loin Chop**, cornbread dressing, olive oil braised Roma beans, and spicy peach chutney

Dessert

- **James' Amazing Lemon Tart with Blackberries**

Jean Farris Winery & Bistro

Old Richmond Road | 263-9463

Advance Online Reservations Required



Starters

- **Bruschetta** - fresh-cut herbs and tomatoes, French bread (VGT) (GF optional)
- **Cheese Board** - chutney, candied walnuts, house-made crackers (VGT) (GF optional)

Entrées

- **Grilled Portobello Mushroom** - mushroom risotto, seasonal vegetable (GF)(VGN)
- **Salmon** – served with mushroom risotto, seasonal vegetable (GF)
- **Pork** - Blackberry Bourbon BBQ pork loin, Mamaw's beans, greens, cornbread (GF)
- **Skirt Steak** - chimichurri, loaded tater tots (GF)

Dessert

- **Seasonal Cobbler** – served with vanilla ice cream

Lockbox

W Main Street at 21c | 899.6860

OPEN Wednesday - Sunday

Starter

- **Lockbox Pimento Cheese** - scratch biscuits and pickles

Entrées

- **Roasted Half Chicken** - fingerling potatoes, smoked bacon, wild ramps, pan gravy
- **Wild Mushroom Farro Risotto** - english peas, spring onion pesto, garlic breadcrumbs

Desserts

- **Heirloom Corn Cake** - Lemon curd, strawberry, white chocolate almonds
- **Dark Chocolate Torte** - Peanut butter ice cream, salty caramel, candied peanuts

Palmer's Fresh Grill

Lakeside at Lexington Green | 273-0103

OPEN Wednesday - Sunday

Course 1

- **Truffled Sidewinder Fries** - parmesan, smoked ketchup, béarnaise
- **Fried Green Tomato Caprese** - pesto, balsamic glaze, fresh mozzarella, fresh basil

Course 2

- **Roasted Red Pepper Bisque** - smoked gouda
- **House Salad** - mixed greens, kalamata olives, cucumber, tomato, shaved parmesan, feta vinaigrette

Entrées

- **Champagne Chicken** - whipped potato, seasoned vegetables, sautéed spinach, mozzarella, champagne mushroom cream
- **Shrimp & Grits** -smoked gouda grits, andouille sausage, peppers, onions, creole cream sauce
- **Salmon Oscar** -whipped potatoes, lump crab, wood grilled asparagus, sundried tomato beurre blanc

Desserts

- **Bourbon & Salted Caramel Bread Pudding**
- **Key Lime Pie**



West Main Crafting Co.

West Main before 21 C | 618-6318

OPEN Tuesday - Saturday Night

Starters

- **Big Eyed Tuna Poke** - diced raw Big-Eyed Tuna with edamame, chili, cucumber, sesame, and soy dressing
- **Adobo** - Filipino-inspired chicken wings sourced from Joyce Farms, soy-brined and deep fried, with Cora Cora orange-Thai chili sauce, atchara, and sweet soy
- **Salad** - KY Proud asparagus and tomato salad with Kenny's Fromage Blanc, Thai basil, black garlic molasses, and sesame (vegetarian)

Entrées

- **Half Chicken** - 1/2 chicken, pan roasted with farm fresh KY Proud vegetables, roasted local mushrooms, matsutake & black sorghum, and fingerling potatoes
- **Hanger Steak** - hanger steak served with truffle mashed potatoes, matsutake demi glace, and local mushrooms
- **Pan Noodles** - stir fried soba noodles with fresh KY Proud vegetables and patis (vegetarian)

Desserts

- **Warm Cinnamon Apple Cobbler** - comforting seasonal cobbler served with house ice cream

RESTAURANT WEEK ETIQUETTE

Specials are created for one person, giving you a taste of what each restaurant does best - at an enticing savings.

We ask that you not split or share Restaurant Week Specials.

Doggie bags are always ok!

Reserve now 'cause this is going to be a great big hit! LexingtonRestaurantWeek.com

\$29 Three Course Specials

East End Tap & Table

East Main Street | 785-2511

On-street parking is free after 5 and weekends

OPEN Wednesday - Sunday

Course 1

- **House Salad** - 80 Acres Farms spring mix, cucumber, cherry tomatoes, pickled red onion and shredded carrots with house-made balsamic vinaigrette

Course 2

- **Vegetable Spring Rolls** - shiitake mushrooms, carrots, and cabbage with our signature spring roll sauce
- **Buffalo Chicken Wontons** - chicken, hot sauce, cream cheese with homemade bleu cheese dressing

Entrées

- **Thai Yellow Curry** - with chicken, onion, carrots, and potato
- **Thai Vegetable Red Curry** - red and green pepper, carrots, cauliflower and zucchini (add salmon for +\$7)
- **BBQ Spiced Pork Chop** - grilled pork chop, Thai pepper BBQ, pomme puree, and charred carrots

Dessert

- **Donut Bread Pudding With Coffee Ice Cream**

Le Deauville

Limestone at 2nd Street | 246-0999

OPEN Tuesday - Saturday Night

Starters

- **Heirloom Tomatoes** - with fresh mozzarella, basil and vinaigrette
- **Pan Seared Jumbo Shrimps** - avocado, fresh grapefruit, served on mix green salad
- **Farm Pork Pâté** - with moutarde de dijon, french pickles

Entrées

- **Seared Salmon** - with sorrel sauce and seasonal vegetables
- **Duck Confit Leg** - with dijon mustard and lyonnaise potatoes
- **Fresh Pasta of the Day**

Desserts

- **French Vanilla Crème Brûlée**
- **Chocolate Mousse**



Marc Puil



Malone's

Hamburg | 264-8023

Lansdowne | 977-2488

Palomar | 977-2620

OPEN Everyday

Choose one menu item from 3 of 4 courses

Starters

- **Signature Steak & Potato Soup**
- **Vegetable Crab Roll** - crab, cucumber, carrot, avocado, red leaf lettuce, seaweed, sushi rice, sesame seeds
- **Buffalo Shrimp** - crispy fried, creamy, cool blue cheese and ranch

Salads

- **Lexingtonian** - crisp mixed greens, tomatoes, bacon; ranch
- **Chopped Caesar** - romaine hearts, parmesan, seasoned croutons; bold Caesar dressing

Entrées

- **Blackened Atlantic Salmon** - a flaky fillet, seasoned with Cajun spices and seared in a hot cast-iron skillet, served over creamy corn Maque Choux; lemon butter sauce
- **Twin Filets Forestiere** - grilled filet mignon medallions finished with roasted wild mushroom demi-glace; whipped potatoes
- **Jamaican Jerked Pork Chop** - Caribbean seasoned & grilled served over whipped potatoes; finished w/ jerk sauce & pineapple salsa
- **Aged Prime Center Cut NY Strip** (14 oz.) with choice of classic side (+\$15)
- **The Randall Cobb Prime Bone-In Filet** (12 oz) with choice of classic side (+\$20)

Desserts

- **Blueberry & Lemon Twist Cake** - lemon filling and lemon cream cheese icing spread between three butter cake layers with lemon cream cheese icing, white chocolate curls around the side; topped with blueberry compote and whipped cream
- **Strawberries & Amaretto Cream** - sweet, sliced amaretto strawberries over vanilla cream topped with whipped cream and toasted almonds

We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

Minglewood

N Limestone across from Courthouse Plaza
523-1236

OPEN Wednesday - Sunday

Cocktail Option; TBA

Starters

- **Caribbean Spiced Scallop and Pineapple Ceviche** with house fried flour tortilla.
- **Grilled Mexican Street Corn** with honey lime vinaigrette drizzle, queso fresca and cilantro.

Entrées

- **Mojo Jerk Chicken Tostada** with fresh tomato, avocado, pickled onion and crispy chick peas, lime crema.
- **Grilled Sweet Potato Flatbread** with ancho and roasted tomato sauce, cojita cheese, roasted tomatillo, onion, green pepper and tangy watermelon radish.
- **Fried Catfish** with spicy cucumber salad, fresh basil, lime dressed carrot in an orange and pineapple fish stock over fried rice.

Desserts

- **Cinnamon Donuts** with Mezcal blueberries, coffee whip, and spiced Mexican chocolate dipped strawberries.

OBC Kitchen

Lansdowne on Tates Creek | 977-2600

OPEN Everyday

Starters

- **Crispy Fried Oysters** - horseradish slaw, roasted poblano tartar sauce, pickled peruvian peppers
- **Summertime Caprese Salad** - local heirloom tomatoes, fresh mozzarella sherry vinaigrette, balsamic reduction; fresh basil
- **Pimento Cheese** - house made with Kentucky cheddar and sweet pimentos, house pickles; ciabatta crisps
- **Kale & Quinoa Salad** - golden raisins, gala apples, sunflower seeds, white cheddar, red onion; cider honey vinaigrette

Entrées

- **Parmesan Crusted Chicken Breast** - "Milanese"-style chicken cutlet, arugula, heirloom tomatoes; lemon-caper vinaigrette
- **Shrimp & Grits** smoked shrimp, andouille sausage, applewood smoked bacon, cheese grits, creole sauce
- **Ginger-Shoyu Braised Pork Belly** simmered brown beans, wilted baby greens, pickled red onions

DID YOU KNOW?

On-street parking
is FREE downtown
after 5pm and all
weekend.

Make your reservations ASAP! No kidding.

Desserts

- **Banana Pudding Cheesecake** - creamy southern cheesecake, salted caramel, wafer cookie crust vanilla whipped cream
- **Key Lime Tart** graham cracker crust, lightly sweetened key lime custard; whipped cream

Old Vine Bistro

Old Vine | 523-4141

OPEN Tuesday - Saturday

Free Car Detail Drawing - EVERY NIGHT OF RESTAURANT WEEK

Starters

- **Crunchy Asian Salad** - spring mix with crispy wonton strips, julienne red peppers, scallions and lychee fruit with a honey toasted sesame dressing
- **Crab Cake Egg Roll** - hoisin ginger aioli, micro green salad with lemon vinaigrette
- **Whipped Feta*** - raspberries, red pepper spiked honey, grilled pita

Entrées

- **Sous Vide Pork Chops** - berkshire pork, sous vide, pan seared, soy Ale-8 ginger glazed pork chops with Asian couscous and grilled bok choy
- **Chickpea Tacos*** - crispy chickpeas, pico de gallo, shaved romaine, pickled red onions, cashew lime sauce with spanish style rice and a cucumber red onion salad - vegan friendly
- **Red Wine Braised Short Ribs** - herbed mashed potatoes, honey bourbon glazed carrots

Desserts

- **Kentucky Honey Sea Salt Pie** - old vine exclusive pie made by Sweetie Pie of Georgetown KY can be found on Facebook or by contacting us
- **Lemon Berry Cupcake*** - vegan friendly
- **Chocolate Cake** - raspberry compote

*Vegetarian option

RESTAURANT WEEK ETIQUETTE

Doggie bags are always ok!

Specials are offered at a savings for patrons dining in the restaurants only. Specials are not intended for carryout.

Postmaster's Pub

West Short Street | 523-5465

OPEN Thursday - Sunday

Starter

- **Bacon Wrapped Jumbo Asparagus** - served with herbed goat cheese

Entrée

- **Halibut Confit** - coriander and saffron couscous and chermoula

Dessert

- **Poppysseed Lemon Cake & French Buttercream**

School Sushi

Short St. between Dudley's & Corto Lima

368-0660

OPEN Everyday

Starter

- **Salmon Sashimi** - with miso marinated cream cheese, slow cooked duck breast and apple compote

Entrées

- **Soft Shell Crab Burger with Spiced Fries** - tempura soft shell crab, kale, onion, teriyaki mayo, and garlic chili
- **Fried Chicken Japanese Style**, Sides with Shio Cabbage & Blue Cheese Potato Salad - chicken breast marinated in umami sauce, cabbage mixed with salted kelp, house-made salt dressing, and sesame oil

Dessert

- **Ginger Milkshake**

Zen Sushi & Sake

Beaumont | 219-2166

OPEN Everyday

SETS ARE TRADITIONAL MULTI-COURSE JAPANESE DINNERS - CHOOSE ONE

Kaiseki Set #1

- Kani & Cucumber Salad
- Broccoli with Roasted Sesame Dressing
- Rock Shrimp Tempura
- Garlic Oil Seared Albacore Tuna
- Salmon Sashimi
- Hamachi Nigiri
- Tuna Nigiri
- Volcano Roll - Spicy tuna, cream cheese, spicy crab, tempura fried
- Incredible Roll - Tempura shrimp, spicy crab, avocado

Kaiseki Set #2

- Kani & Cucumber Salad
- Broccoli with Roasted Sesame Dressing
- Miso Soup with Homemade Fried Tofu
- Gyoza
- Rock Shrimp Tempura
- Bourbon Chicken
- Pan-Seared Scottish Salmon
- Volcano Roll - Spicy tuna, cream cheese, spicy crab, tempura fried
- Incredible Roll - Tempura shrimp, spicy crab, avocado

Zim's Cafe & The Thirsty Fox

W. Main in the Courthouse | 785-3690

OPEN Everyday

Starter

- **Kentucky Heirloom Tomato Caprese** - Bocconcini of fresh mozzarella, basil pistou, local lettuces

Entrée

- **Low and Slow Roast Prime Rib of Beef from Stonecross Farm** - Roast garlic crushed Yukon potatoes, local green beans, horseradish cream

Dessert

- **Peach Cobbler** - with chantilly cream



Ouita

Toast Lexington's best restaurants



Special Maker's Mark cocktails all over town!

\$19 Delish Dinner Deals

Charlie Brown's

Euclid Ave | 269-5701

OPEN Everyday

Starters

- **Hot Pepper Cheese, Stuffed Jalapenos, Caribbean Jerk Strips** and More - Your Choice of One Tasty Appetizer

Entrées

- **Philly Prime Rib Sandwich, Al's Tuna Patty Melt, Cajun Chicken Sandwich, Grilled or Blackened Tuna Salad or Grilled or Blackened Chicken Caesar Salad** - Your Choice of One

Desserts

- **Choose Any Dessert**

Columbia Steakhouse

Corner of West 2nd and North Linestone

253-3135

OPEN Everyday

Starter

- **Diego Salad**

Entrée

- **Tenderloin of Beef** broiled to your order – carefully selected and served in garlic butter with choice of baked potato or Columbia's steak fries

Dessert

- **Blackberry Cobbler**

Drake's

Hamburg | 317-9007

Lansdowne | 977-2488

Brannon Crossing | 447-8411

OPEN Everyday

Starter

- **BLT Salad** - smoky bacon with fresh Roma tomatoes, crisp chopped greens & cool ranch dressing

Entrée

- **Yardbird Chicken Sammies** - three crispy hand-breaded chicken cutlets on toasted-buttered mini buns with spring mix, blueberry bacon jam, and creamy brie

Dessert

- **New York Style Cheesecake** - creamy cheesecake with a subtle hint of vanilla sits atop a graham crust; chocolate and caramel drizzle

J. Render's Southern Table & Bar

Beaumont Centre Circle | 533-9777

OPEN Monday - Saturday at 11am

Starters

- **Smoked Cheddar Bacon Fries** - golden fries with grated smoked cheddar, bacon, green onions and ranch dressing
- **BBQ Nachos** - hickory smoked pulled pork, pulled chicken or brisket, tortilla chips, sweet BBQ, queso cheese sauce, grated cheddar cheese and green onions
- **Smoked Buffalo Chicken Dip** - rich & creamy dip, chicken breast, smoked cheddar, cream cheese, buffalo sauce, blue cheese crumbles served with tortilla chips or crackers

Entrées

- **1 Meat Platter** - Choose either Pulled Pork, Pulled Chicken, Beef Brisket, Purnell's Ky Proud Smoked Sausage, Quarter Chicken, 3 Baby Back Ribs and/or Grilled Shrimp with choice of 2 sides* & Sweet Jalapeno Cornbread
- **Smoked Chicken Salad** - mixed greens with smoked chicken tossed in Maker's Mark Bourbon BBQ sauce, cheese, sour cream, Kim's pico de gallo, avocado
- **Veggie Platter** - Choose (4) Four sides*, Additional charge for Side Caesar, Side Salad, Loaded Fries & Onion Ring
- **Fried Pork Chop Platter** - Southern Fried Pork Chop with choice of 2 sides* & Sweet Jalapeno Cornbread

*Additional charge for Side Caesar, Side Salad, Loaded Fries & Onion Rings

Pasta Garage Italian Café

Delaware Ave off Winchester Road

309-9840

OPEN Everyday | Walk-ins Welcome

Starter

- **Bruschetta** - balsamic, garlic and fresh basil marinated tomatoes on toasted bread with pesto & grated parmesan cheese

Entrée

- **Chicken Genovese Alfredo** - spaghetti with onion, leaf spinach, & zucchini in a spiced alfredo topped with panko fried chicken pesto Genovese, mozzarella and a balsamic reduction drizzle

Served With A Fountain Drinks

Ramsey's Diner

Andover on Helmsdale Drive | 264-9396

Old Harrodsburg Road | 219-1626

Tates Creek Center | 271-2638

W. Zandale on Nicholasville Rd | 259-2708

OPEN Everyday at 11am

Entrée

- **Ramsey's BBQ Baby Back Ribs** - with Oren's baked beans and two corn daze veggies

Corn Daze Fresh Local Veggies

- Corn on the cob · creamed corn · fried corn · parmesan deep-fried corn on the cob · marinated cucumbers, onions, and tomatoes · sliced tomatoes with cottage cheese · okra, corn, and tomatoes · fried green tomatoes

Sav's Restaurant & Gourmet Ice Cream

East Main Street | 785-1635

OPEN Tuesday - Sunday



Starter

- **Side Salad** - romaine lettuce, tomato, and cucumber with a house-made tangy vinaigrette salad dressing

Entrée

- **Lamb Liver Bowl** - a savory, flavorful-but not spicy-lamb liver stew with vegetables, served with white or brown rice

Dessert

- **Scoop of Gourmet Ice Cream or Sorbet**

A zillion thanks to our incredible media partners!



Lexington Restaurant Week is orchestrated by Group CJ



LEXINGTON RESTAURANTS ROCK!

A big BRAVO to our bevy of star chefs and local restaurants, along with the servers, sous chefs, line cooks, grill masters & bartenders that keep Lexington's culinary scene second to none.

SHOW 'EM SOME LOVE!

More restaurants, specials, and reservation info on LexingtonRestaurantWeek.com