



LEXINGTON RESTAURANT WEEK® 2022

July 21st - 31st

Lexington's Best Restaurants Unite!

Azur Restaurant & Patio

Blue Heron Steakhouse

The BLVD Grill

Carson's Food & Drink

Castle Farm

at the Kentucky Castle

Charlie Brown's Restaurant

Coles 735 Main

Drake's

Dudley's on Short

Epping's on Eastside

Gus's World-Famous

Fried Chicken

Harry's

American Bar & Grill

Honeywood

ItalX

Jean Farris

Winery & Bistro

J.Render's

Southern Table & Bar

The Ketch

Le Deauville

Malone's

Merrick Inn

OBC Kitchen

Old Vine Bistro

Palmer's Fresh Grill

Pasta Garage

Ramsey's

School Sushi

The Thirsty Fox

at Zim's Cafe

The Tulip Bistro & Bar

Zen Sushi Sake

Zim's Cafe

Reserve tables now on LexingtonRestaurantWeek.com

A zillion thanks to our stellar sponsors!



Bon
Appétit
Y'all

\$39

Decadent
3 and 4
Courses

Azur

Beaumont Centre Circle
OPEN Everyday

Starters (choose one)

Heirloom Tomato Brushetta - with blue cheese cream sauce

Blistered Brussels Sprouts - with crunchy chow mien noodles, and red chili-honey drizzle

Chopped Salad - with romaine, sweet corn, bacon, tomatoes, chopped egg, parmesan, and buttermilk-herb dressing

Entrées (choose one)

Ancho Ham Jam Pork Chop - ham jam glazed, over smoked gouda mac and cheese, with sautéed spinach and bacon

Farmers Market Tortellini - fresh corn, tomatoes, mushrooms, summer greens, zucchini, and cheese tortellini pasta in a tomato butter pan sauce

Broiled Flounder - stuffed with shrimp, goat cheese, and summer squash, over ginger whipped sweet potatoes, with mango-lime-jalapeño coulis

Desserts (choose one)

Cobbler of the Day

Bread Pudding of the Day



ADD A COCKTAIL!

Ky Peach Tea - with black tea, peach liqueur, Maker's Mark, and house sour mix

Castle Farm

The Kentucky Castle - Versailles Rd
OPEN Every Night

Soup

Roasted Red Pepper Bisque - with TKC honey, cracked black pepper

Entrée

Stuffed Pork Loin - (either Marksbury or Fischer Farm) stuffed with goat cheese, ricotta, garden vegetable blend, truffle parmesan smashed redskin potatoes, sautéed snap peas, finished with honey thyme

Dessert

Honey Bourbon Crème Brûlée - with fresh berries from the garden

Carson's Food & Drink

East Main Street
OPEN Everyday

Starters (choose one)

House Chopped Wedge Salad

Caesar Salad

Soup of the Day - with a truffle roll

Entrées (choose one)

Grilled Salmon Oscar Style - served on Yukon gold garlic mashed potatoes and asparagus, topped with bearnaise, and finished with truffled buttered crab and lobster

Filet Medallions - Two 4oz filet medallions grilled and served on Yukon gold garlic mashed with rosemary demi-glace and asparagus, topped with bearnaise

Desserts (choose one)

House Made Peanut Butter Pie

Award-Winning Banana Bourbon Bread Pudding



ADD A COCKTAIL!

Summer Breeze - Maker's Mark, Cointreau, filled with ginger beer, garnished with a lemon wheel

Dudley's On Short

West Short Street
OPEN Every Night
Fri, Sat, Sun 11am

Starter

Avocado Honeydew Gazpacho

Appetizers (choose one)

Summer Squash Tartlet - with spiced honey

Watermelon Salad - crispy prosciutto, feta, balsamic reduction

Entrées (choose one)

Seafood Pasta - mussels, clams, calamari, capers, white wine lemon butter sauce

Vegetable Hash - potatoes, asparagus, heirloom tomato, kale, tri-color carrots, sweet chilli sauce

Bourbon Ginger Glazed Sticky Pork - purple sticky rice, spinach, bell peppers, sesame

Pineapple Chicken - red bell peppers, cashews hoisin sauce, jasmine rice

Dessert

Peach Cobbler A La Mode



ADD A COCKTAIL!

Maker's Watermelon Mint Lemonade

Coles 735 Main

Corner of East Main & North Ashland
OPEN Tue-Sat Night

Starters (choose one)

Lobster Bisque - sherry crème fraiche, chives

Warm Brussels and House Bacon - shaved brussels sprouts, carrots, red onion, and Napa cabbage finished with gorgonzola, balsamic drizzle, toasted hazelnuts, pumpkin seed oil

Summer Tomato Salad - buffalo mozzarella, basil vinaigrette, and balsamic drizzle

Baby Arugula and Fruit Salad - seasonal fruit, Midnight Moon goat cheese, toasted almonds, and blueberry balsamic vinaigrette

Entrées (choose one)

Petite Filet - served with fingerling potatoes, caramelized onions, asparagus, bourbon crème, house compound butter

Open Blue Cobia - Israeli lemon saffron couscous, asparagus tips, caramelized onions, heirloom grape tomatoes, local mushrooms, toasted hazelnut pesto

Moroccan Chicken - Gerber Farms chicken breast, red quinoa pilaf, chickpeas, currants, almonds, haricot vert, roasted red pepper harissa

Dessert

Assorted Sweet Bites



ADD A COCKTAIL!

735 Old-Fashioned - Marker's Mark 101, maple syrup, dash house root beer bitters, dash angostura bitters, stirred and strained, spritzed with orange oil, garnished with bruleéd orange peel and served on an ice ball.

Honeywood

The Summit on Nicholasville Rd.
OPEN Everyday

Starters (choose one)

Maker's Glazed Peaches, Charred Squash, Burrata & Basil

Entrées (choose one)

Pan-Seared Trout - stewed tomato, green beans, garlic breadcrumbs

Lamb Ribs - mole, charred corn, cilantro

Dessert

Midway Chocolate Tort with Maker's Caramel



ADD A COCKTAIL!

Margie's Manhattan - Maker's 46, local berry-infused sweet vermouth, basil, black pepper, and lemon.

Epping's on Eastside

Corner of Walton & National Avenue
OPEN Tue-Sun Night | Sat & Sun 10a

Course 1 (choose one)

Mixed Greens - seasonal local greens, blueberry, dried apricot, pistachio, pecorino romano, champagne vinaigrette

Blue Crab Bisque - smoked corn salsa, charred poblano, blue crab

Course 2 (choose one)

Fallafel - arugula hummus, cherry tomato relish, herbs

Chicken Pakora - spicy chickpea batter, green chutney, lemon, basil aioli

BBQ'd Heirloom Carrots - smoked and grilled, Maker's Mark chipotle bbq glaze, lime crema, cashew, petite herbs

Moroccan Lamb Meatballs - lamb meatballs, house ground colorado lamb shoulder, ras el hanout, sweet and spicy tomato sauce, mint, cilantro, pistachio, grilled flat bread

Course 3 (choose one)

Piri Piri Chicken - grilled marinated airline breast, fingerling sweet potato, wilted greens, smoked fresno chili piri piri sauce, yogurt aioli

Quinoa En Nogada - stuffed fire roasted poblano, citrus cashew cream, pomegranate, cashew, crispy tortilla, petite herbs

Grilled Iberico Pork Loin - smoked corn and parmesan risotto, charred broccolini, maker's mark blackberry agrodolce

Seared Bronzini - regola primavera, roasted sunflower seed romesco

Course 4

Chef's Choice - assorted sweet bites



ADD A COCKTAIL!

Twisted Black Manhattan - Maker's Mark 46, cardamaro amaro, Cocchi di Torino sweet vermouth, dash of bitters, stirred and strained, garnished with lemon twist, and served on ice ball.



Make your
reservations now!
LexingtonRestaurantWeek.com

Old Vine Bistro

Old Vine | Open Tues-Sat at 4PM

Starters (choose one)

OV Bistro - mixed greens, apples, goat cheese, raspberries, candied pecans, and a raspberry vinaigrette (V) (GF)

Cornbread - mixed greens, corn, cherry tomatoes, shredded cheddar, chives, bell peppers, carrots, coffee dusted onion straws, corn bread croutons, and house made ranch

Entrées (choose one)

Blackened Mahi - served on a lobster etouffée with a saffron rice pilaf and a summer veggie medley

Prime Cut Beef Tip Pasta - tossed with spinach tomatoes in a penne red wine roasted garlic sauce

Desserts (choose one)

House-made Blackberry Cobbler - served with chantilly cream

Candied Pecan and White Chocolate Bread Pudding - finished with a raspberry drizzle



ADD A COCKTAIL!

Mark's Mule - Maker's Mark, unsweetened lime juice and ginger beer.

ItalX

NEW
LRW2022

Main Street and Upper | OPEN Tue-Sun

Starters (choose one)

Heirloom Bruschetta - grilled ciabata, marinated heirloom tomatoes, balsamic

Caesar - lacinto kale, focaccia croutons, white anchovies, egg yolk, reggiano

Chilled Tomato Soup - giardenara, smoked olive oil

Entrées (choose one)

Pan Roasted Halibut - corn and squash risotto, pesto agli agrumi

Canneloni - filled with spinach artichoke and ricotta, sugo di pomodoro, parmigiana

Campanelle Cacio e Pepe - toasted black pepper, butter, pecorino, reggiano

Desserts (choose one)

Peach Zabaglione - fresh peaches, savoiradi

Budino di Cioccolato - chocolate custard with raspberry couli and chocolate shavings



ADD A COCKTAIL!

Maker's Montague - Maker's Mark, blood orange, apricot, cardamom

Jean Farris Winery & Bistro

Old Richmond Road | 859-263-9463

Reservations Required

Starters (choose one)

Fresh-Cut Brushetta - heirloom tomatoes, shaved smoked goat cheese

Cheese Board - with house-made crackers, chutney, and candied nuts (VGT)

Green Pea Hummus - with seasonal vegetable crudité, house-made crackers

Maker's Mark Bourbon Pimento Cheese - with house-made crackers

Entrées (choose one)

Truffle Mushroom Risotto - with grilled summer squash (VGN)(GF)

Pickled-Brined Fried Chicken Breast - warm German potato salad, country ham veloute, charred scallion

Maker's Blackberry Bourbon BBQ Pork Loin - jalapeño cheddar grits, bacon brussels sprouts (GF)

Herb Roasted Leg of Lamb - ratatouille, sautéed swiss chard, pecan gremolata (GF)

Desserts (choose one)

Maker's Mark Bourbon Crème Brûlée (GF) (VGT)

Seasonal Cobbler - served with vanilla ice cream (VGT)

Merrick Inn

Merrick Drive off Tates Creek

OPEN Mon-Sat at 4PM

Starters (choose one)

House Salad, Wedge Salad, or Soup

Entrées (choose one)

All come with choice of side - Southern Green Beans, Corn Pudding, Stewed Tomatoes, Baked Potato, French Fries, Vegetable of the Day

Agave Glazed Salmon - 8 oz. agave glazed salmon, served with fresh pineapple salsa

Chicken Margherita - grilled chicken breast, topped with pesto, mozzarella, lemon thyme butter sauce, and garlic roasted tomatoes

Prime Pork Chop - 10 oz. grilled pork chop over cheese grits, with Maker's Mark BBQ sauce and toasted onion straws

Desserts (choose one)

Bread Pudding of the Day

Pound Cake - served with chocolate sauce, caramel sauce, and a scoop of ice cream.



ADD A COCKTAIL!

Kentucky Buck - made with Maker's 46, muddled strawberries, simple syrup, lemon juice, and Ale 8

Malone's

Hamburg | Landsdowne Shoppes
Palomar | OPEN Everyday
Select 3 of 4 Courses

Starters (choose one)

Malone's Steak & Potato Soup

Vegetable Roll - cucumber, carrot, avocado, red leaf lettuce, seaweed, sushi rice, sesame seeds

Buffalo Shrimp - 3 pieces of crispy fired buffalo shrimp; blue cheese and ranch

Salads (choose one)

Lexingtonian Salad (GF) - mixed greens, tomato, crisp bacon; housemade creamy herb dressing

Chopped Caesar Salad - chopped romaine hearts, shredded parmesan, croutons; Caesar dressing

Entrées (choose one)

Blackened Atlantic Salmon (GF) - a flaky fillet, seasoned with Cajun spices and seared in a hot cast iron skillet; over creamy corn maque choux; lemon butter sauce

Sirloin Au Gratin - 10oz USDA prime sirloin served over fresh arugula salad; chevre au gratin

Jamaican Jerked Chicken - Caribbean-seasoned and grilled, served over whipped potatoes, finished with jerk sauce and pineapple salsa

Aged Prime Center Cut NY Strip 14oz - choice of classic side (+\$27)

The Randall Cobb Prime Bone-In Filet 12oz - choice of classic side (+\$37)

Desserts (choose one)

Blueberry & Lemon Twist Cake - lemon filling and 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

Amaretto Strawberry Sundae (GF) - sweet, sliced amaretto strawberries over vanilla cream topped with whipped cream and toasted almonds



ADD A COCKTAIL!

Just Peachy - Maker's Mark, real peach syrup, ocean spray sour mix, soda

*Specials are subject to change
- see updates and make
reservations on:*

LexingtonRestaurantWeek.com

RESTAURANT WEEK ETIQUETTE

Multi-course specials are created at enticing savings - they are not intended to split or carryout...but doggie bags are always ok.

The Ketch Seafood Grill

Regency Rd off Southland Dr
OPEN Wed-Mon at 11AM

Starters (choose one)

Flash Fried Calamari & Banana Pepper Rings - lightly fried tubes & tenacles with a dusting of Cajun spice. Marinara sauce

Seared Ahi Tuna - rare ahi tuna and field green salad with crispy noodles & citrus vinaigrette

Caprese Salad - tomatoes, fresh basil and fresh mozzarella with balsamic vinaigrette, garlic toasts

Entrées (choose one)

Mahi Atchafalaya - lightly blackened Mahi topped with crawfish etouffee on basmati rice pilaf

Bistro Steak - 10 Oz sirloin wood grilled with dijon garlic butter, on mashed potatoes, onion straws

Southland Hot Catfish or Chicken - choice of fried domestic catfish or chicken breast with a spicy glaze on white bread with house made bread & butter pickles and Maque choux corn

Desserts (choose one)

Yaya's Italian Cream Cake - coconut pecan cake with cream cheese frosting

Key Lime Pie - the best this side of Key West made with our almond-graham cracker crust

Audrey's Fresh Churned Ice Cream - our chef's special recipe, check with us for today's flavor



ADD A COCKTAIL!

Maker's Markarita - Maker's Mark, Grand Marnier, citrus agave sour mix, with a smoked salt rim, garnished with a cherry, jalapeño ring and orange slice

Palmers Fresh Grill

Lakeside at Lexington Green
OPEN Wed-Sun

Course 1 (choose one)

Truffled Sidewinder Fries - parmesan, smoked ketchup, béarnaise

Fried Green Tomato Caprese - pesto, balsamic glaze, fresh mozzarella, fresh basil

Course 2

House Salad - mixed greens, kalamata olives, cucumber, tomato, shaved parmesan, feta vinaigrette

Course 3 (choose one)

Champagne Chicken - whipped potato, seasoned vegetables, sautéed spinach, mozzarella, champagne mushroom cream

Shrimp & Grits - smoked gouda grits, andouille sausage, peppers, onions, tomato, creole cream sauce

Salmon Oscar - whipped potatoes, lump crab, wood grilled asparagus, sundried tomato beurre blanc

Course 4 (choose one)

Bourbon & Salted Caramel Bread Pudding

Key Lime Pie



ADD A COCKTAIL!

Palmer's Old Fashioned - vanilla bean infused Maker's Mark, orange bitters, fresh citrus twist, limestone ice

Maker's
SIV Mark

TOAST

Lexington Restaurants
with Special
Maker's Mark Cocktails

*Creative Cocktails at
the Best Hot Spots in Town*



\$29

3 Course Specials

Blue Heron Steakhouse

Jefferson Street | OPEN Mon-Sat Night

Starter

House Salad

Entrées (choose one)

Pan-Seared Premium Verlasso Salmon

- with artichoke, sun-dried tomato and parmesan risotto with a lemon caper beurre blanc sauce

Grilled Chicken Breast with Shallots

- garlic and heirloom cherry tomatoes tossed with bucatini pasta and finished with a basil-pistachio pesto cream sauce

6oz Charbroiled New York Strip - with Henry Baines sauce, seasoned steak fries and roasted garlic-herb aioli (+\$10)

Dessert

Shared Daily Special Dessert for Two



ADD A COCKTAIL!

The Blue Heron - Maker's46 with a house made Ginger/Apricot syrup splash served over ice with a candied apricot lollipop

Le Deauville

Corner of Limestone & Second

OPEN Tue-Sat Nights

Starters (choose one)

Heirloom Tomatoes - with fresh mozzarella, basil and vinaigrette

Pan Seared Jumbo Shrimps - with avocado, fresh grapefruit, served on mix green salad

Farm Pork Pâté - with moutarde de dijon, french pickles

Entrées (choose one)

Seared Salmon - with sorrel sauce and seasonal vegetables

Duck Leg Confit - with dijon mustard and lyonnaise potatoes

Fresh Pasta of the Day

Dessert

French Vanilla Crème Brûlée
Chocolate Mousse



ADD A COCKTAIL!

Léon - Maker's Mark, simple syrup, fresh lemon juice, red wine and Cote du Rhône with a lemon zest



The Tulip Bar & Bistro

355 Romany Rd | OPEN Mon-Sat Nights

Starters (choose one)

Maker's Mark Peach Wonton
Smoked Tomato Wedge Salad

Entrées (choose one)

Bourbon Fried Chicken - Maker's Mark brined topped with a pink peppercorn bourbon sauce

Pork Loin Marsala - angel hair pasta, marsala wine, mushroom cream, pan fried pork loin

Desserts (choose one)

Cream Brulee OR **Chocolate Chip Cookie & Bourbon Ice Cream**



ADD A COCKTAIL!

Maker's Breeze- Maker's Mark, Ginger Ale, orange liqueur

OBC Kitchen

Lansdowne Shoppes | OPEN Every Night

Starters (choose one)

Crispy Fried Oysters - 2 pieces, horseradish slaw, roasted poblano tartar sauce, pickled peruvian peppers

Summertime Caprese Side Salad (GF) - local heirloom tomatoes, fresh mozzarella, sherry vinaigrette, balsamic reduction, fresh basil

Hot Baked Pimento Cheese & Bacon Dip - single portion, seasoned cheese and bacon dip, crisp butter-toasted sourdough

Kale & Quinoa Side Salad (GF) - golden raisins, gala apples, sunflower seeds, white cheddar, red onion, cider-honey vinaigrette

Entrées (choose one)

Parmesan Chicken Caprese - sauteed cutlet, marinara ragout, heirloom tomatoes, fresh mozzarella, basil, sherry vinaigrette, parmesan shavings

Shrimp & Grits (GF) - smoked shrimp, andouille sausage, applewood smoked bacon, cheese grits, creole sauce

Pork Tenderloin - chipotle-maple brined, apple jalapeño grain mustard, wilted greens with bacon and cider-honey vinaigrette; pickled pears

Desserts (choose one)

Exacta Brownies (GF)- two flourless chocolate brownies, spiced Mexican chocolate ganache, fresh berries, whipped vanilla cream, crumble toasted almonds

Key Lime Tart - graham cracker crust, lightly sweetened key lime custard, whipped cream



ADD A COCKTAIL!

Rim to Rim - Maker's Mark, strawberry-basil syrup, lemon juice, egg white, cherry blossom powder

Zim's Cafe & The Thirsty Fox

The Courthouse on Main St

OPEN Everyday

Starter

Fresh Corn Salad - made with Kentucky Proud corn, cilantro, onion, and tomato

Entrée

Cuban Inspired Pork Chop - mojo marinated and seared Stone Cross Farm pork chop served with black beans

Dessert

Tres Leches Cake



ADD A COCKTAIL!

The Red Mare - a twist on a Kentucky classic with Maker's Mark, carpano botanic bitters, lime, ginger beer & mint

Zen Sushi & Sake

Beaumont Centre |

OPEN Everyday at 4PM

SETS ARE TRADITIONAL MULTI-COURSE JAPANESE
DINNERS - CHOOSE ONE SET

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



ADD A COCKTAIL!

BonBon - Maker's Mark, chocolate syrup, and caramel. Shake with ice, top with chocolate cream and a pinch of salt

\$19

Delish
Dinner Deals

The BLVD Grill

844 Hays Boulevard
OPEN Tues-Sat 4-9PM

NEW
LRW2022

Starters (choose one)

Sweet & Spicy Fried Shrimp - jumbo fried shrimp tossed in a house made sweet and spicy sauce

Classic Signature Salad - assorted greens topped with chopped eggs, carrots, smoked bacon, red onions, cucumbers, tomatoes, croutons, & cheddar cheese

Entrées (choose one)

Maker's Mark French Pork Chop - 10 oz. bone in pork chop topped with a Maker's Mark bourbon glaze

Country Boy Beer Battered Whitefish

Dessert (choose one)

White Chocolate Peach Cobbler - served with a vanilla ice cream with a salted Marker's Mark drizzle

Strawberry Angel Food Cake



ADD A COCKTAIL!

Maker's Blackberry Bubbly - muddles blackberries, Maker's Mark, Blackberry Ale 8

Drake's

Hamburg | Landsdowne Shoppes
Nicholasville | OPEN Everyday

Starter

BLT Salad - smoky bacon with fresh roma tomatoes, crisp chopped greens and cool ranch dressing

Entrée

Southern-Fried Chicken Sandwich - marinated and southern-fried chicken breast, lettuce, tomato, pickle, creole mayo; choice of classic side

Dessert

Jumbo Cookie A La Mode



ADD A COCKTAIL!

Just Peachy - Maker's Mark, real peach syrup, ocean spray sour mix, soda

Charlie Brown's Restaurant

Euclid Avenue | OPEN Everyday

Starter

Your Choice of One Appetizer - Grilled Caribbean jerk strips, deep fried hot pepper cheese, breaded mushrooms and many more!

Entrées (choose one)

Prime Rib served on a Hoagie Bun - Locally sourced prime rib served on a hoagie bun with sautéed mushrooms and onions and melted pepper jack cheese

6oz Ahi Tuna Filet - grilled to your preferred temperature, served on rye toast with American cheese, thousand island dressing and grilled red onions in our coastal take on the classic patty melt

...and Many More!

Desserts

Choose any Seasonal Dessert



ADD A COCKTAIL!

Maker's Mark Sour - Maker's Mark bourbon with sour lemon lime mix served with fresh orange and maraschino cherries

Harry's American Bar & Grill

Hamburg | Palomar | OPEN Everyday

Starter

Chili - a cup of all-beef and bean chili, topped with onions and cheddar

Entrées (choose one)

Mini Cheeseburgers - our signature grilled mini burgers, American cheese, lettuce, tomatoes, pickles; seasoned crinkle fries

Mini Buffalo-Style Chicken Sandwiches

- hand-breaded chicken cutlets tossed in spicy buffalo sauce, lettuce, tomatoes, pickles, ranch or blue cheese; seasoned crinkle fries

Mini Fried Fish Sandwiches - beer-battered premium white fish, American cheese, lettuce, tomatoes, pickles, tartar sauce; seasoned crinkle fries

Dessert

Amaretto Strawberry Sundae - sweet, sliced amaretto strawberries over vanilla cream topped with whipped cream and toasted almonds



ADD A COCKTAIL!

Just Peachy - Maker's Mark, real peach syrup, ocean spray sour mix, soda

J.Render's Southern Table & Bar

Beaumont Centre Circle

OPEN Mon-Sat at 11AM

Starters (choose one)

Oh No Balls - pulled pork, smoked mac & cheese, sweet bbq, deep fried panko

Entrées (choose one)

Smashburger - 1/4 lb single burger, lettuce, tomato, red onion, beer battered onion ring, grilled kaiser bun (add bacon, cheese, pork, brisket, pimento cheese, beer cheese for additional charge)

Chicken Sandwich - fried or grilled chicken breast, lettuce, tomato, red onion, mayo, grilled kaiser bun

Sides (choose one)

Smoked Mac & Cheese

Crispy Brussels

Sweet Molasses Baked Beans

Cole Slaw

Potato Salad

Collard Greens

Green Beans

Mashed Potatoes

Sweet Jalapeno Cornbread

House Seasoned Fries

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



ADD A COCKTAIL!

Stagger Lee - Maker's Mark, aperol, vya sweet vermouth, Regan's orange bitters, orange peel

Pasta Garage

Delaware Avenue off Winchester Road
OPEN Everyday

Entrée

Mofongo Ravioli with Roasted Puerto Rican Pork

- Green plantain mashed filled ravioli, slow roasted pulled pork puerto rican style, caramelized onions and a cilantro cream sauce



Snag a table now!

LexingtonRestaurantWeek.com

Gus's World Famous Fried Chicken



321 E Vine Street behind Carson's
OPEN Everyday

Starter (choose one)

- Fried Green Tomatoes
- Fried Okra
- Fried Pickles

Entrée

1/2 Chicken Plate - breast, thigh, leg & wing, plus your choice of two homemade sides: cole slaw, potato salad, award-winning mac n cheese, collard greens, baked beans, seasoned fries or okra

Ramsey's

Andover | Harrodsburg Road
Tates Creek Center | Nicholasville Road
OPEN Everyday

Entrée

Half Rack of Oren's Baby Back Ribs - served with baked beans and freshly picked corn on cob from Gallrein Farms



ADD A COCKTAIL!

Maker's Peach Tea - Maker's Mark, Peach Schnapps, and Honey or honey syrup. Shake ingredients and pour over ice in a Mason Jar Top with Sweet Tea. Garnished with wedge of peach.

School Sushi

On Short at Upper St
OPEN Tues-Sat

Starter (choose one)

- Miso Soup
- Seaweed Salad
- Side Salad

Entrée (choose one)

- Avocado Roll
- California Roll
- Spicy Tuna
- Chef Omakase 5 pcs Nigiri (+\$10)

Dessert (choose one)

- Mochi Ice Cream
- Makers Milkshake (+\$10)

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!

LEXINGTON RESTAURANT WEEK® 2022

July 21st - 31st



Lexington Restaurant Week is a registered trademark of Group CJ

