

JONATHAN AT GRATZ PARK

Hors' D'oeuvres

(One dozen minimum order.)

Smoked Salmon Crostini	2.50 each
Country Ham Potstickers	3.00 each
Kentucky Bison Carpaccio with Toast Points	2.25 each
Goat Cheese & Roasted Red Pepper Bruschetta	1.50 each
Pimento Cheese Grit Fries	1.50 each
Jonathan's Traditional Deviled Eggs	1.50 each
Bacon Wrapped Shrimp Skewers	5.00 each
Sea Scallop Hot Brown	3.00 each
Dungeness Mini-Crab Cakes	3.75 each
Seared Foie Gras on Buttermilk Biscuits with Blackberry Jam	Market
Shrimp Cocktail	4.00 each
Caviar & Accompaniments	Market
Seasonal Vegetable Tray	2.50 per person
Fresh Fruit Tray	2.75 per person
Imported & Domestic Cheese Tray	3.75 per person
Relish Tray	3.00 per person
House Hot Smoked Salmon with Maple Mustard Sauce	Market
Chocolate Covered Strawberries	Market

Prices DO NOT include Kentucky Sales Tax (6%) or Gratuity (18%).

Dinner

(All prices under Entrees include Basic First Course & Dessert choices.)

Basic First Course

(Parties under thirty (30) may offer three choices. Parties thirty (30) to forty-five (45) may offer two choices. Over forty-five (45) one choice only.)

Jonathan's Soup of the Day

Benjamin Gratz Salad

Mixed Greens with Cherry Tomatoes, Cucumbers & Carrots
Dressing: Maple Mustard Vinaigrette, Buttermilk or Balsamic Vinaigrette

Premium First Course

(Prices are added to the Entrée Price.)

Burgoo 2.50 additional

Traditional Kentucky stew with Beef, Bison & Pork

Grilled Caesar Salad 3.50 additional

Romaine Lettuce Dredged in Caesar Vinaigrette then Grilled & Topped
with Roasted Red Peppers, Parmesan & Crispy Black Eyed Peas

Crispy Shiitake Salad 3.00 additional

Locally Grown Shelton Farm Shiitake Mushroom with
Shredded Romaine, Red Onions & Tomatoes Tossed in Maytag Bleu Cheese Dressing

Capriole Goat Cheese Salad 2.50 additional

Southern Indiana Produced Goat Cheese with Bitter Greens,
Candied Pecans & Peach Vinaigrette

Fried Green Tomato Salad 3.00 additional

Cornmeal Fried Green Tomatoes with Limestone Bibb Lettuce topped with
Buttermilk Dressing & Apple-Wood Smoked Bacon

Kentucky Hot Slaw 2.00 additional

Cabbage, Red & Yellow Bell Peppers & Onion Simmered
in a Warm Course Ground Mustard-Bacon Dressing
Topped with Maker's Mark Twice Smoked Bacon

Intermezzo

Jonathan's House Made Sorbet 3.50 additional

Entrées

(All prices include Basic First Course & Basic Dessert Options.)
(Parties under thirty (30) may offer three entrée choices. Parties thirty (30) to forty-five (45) may offer two entrée choices. Over forty-five (45) one choice only.)

Beef

(All beef served medium to medium-well.)

Bacon Wrapped Filet Mignon 45.00

Wrapped with Maker's Mark Barrel Smoked Bacon with
Bourbon Demi-Glace, Green Beans & Mashed Potatoes

Prices DO NOT include Kentucky Sales Tax (6%) or Gratuity (18%).

Fried Oyster Stuffed Filet 47.00
Cracker Fried Oyster Stuffed Filet Mignon with Sautéed Spinach,
Horseradish Gravy & Mashed Potatoes

Sheltowee Farms Shiitake Dusted Seared Beef Medallions 45.00
Asparagus, Mashed Potatoes & Caramel Peppercorn Demi-Glace

Sliced Beef Tenderloin 44.00
With Smoked Portobello Mushroom Gravy, Mashed Potatoes & Asparagus

Bison Brisket 43.00
Kentucky Bourbon Barrel Ale Braised Oldham County Bison Brisket
Fresh Horseradish Whipped Potatoes & Caramelized Brussels Sprouts
(option for parties of 40 or more only)

Poultry

Garlic & Rock Salt Roasted Chicken 40.00
Boneless Chicken with Cherry Tomatoes, Mashed Potatoes & Asparagus

Blackberry Barbecued Quail 42.00
Weisenberger Mill Goat Cheese Grits & Green Beans

Fish

Barbecued Yellowfin Tuna 45.00
With Crispy White Cheddar Grits Fries & Maple Mustard Slaw

King Crab Corn Bread Cakes 44.00
With Roast Corn Aioli tossed Arugula, Sweet Corn Relish & Warm Potato Salad

Black-Eyed Pea Crusted Rainbow Trout 40.00
Browned Butter Wilted Limestone Bibb Lettuce, Caramelized Onions & Jasmine Rice

House Hot Smoked Salmon 40.00
With Maple Mustard Glaze, Mashed Potatoes & Asparagus

Shrimp & Grits 42.00
Sautéed Shrimp with Weisenberger Mill Crispy White Cheddar Grits,
Baby Green Beans & Sauce Picquante

Pepper Crusted Grilled Tuna 45.00
House Smoked White Cheddar Grits, Green Beans & a Port Wine Bordelaise

Skillet Blackened Salmon 42.00
With Succotash & Craw Fish Corn Pudding

Pork

Coffee Crusted Pork Chop 42.00
With Corn Whipped Potatoes, Green Beans & Mashed Potatoes

Pork Prime Rib 42.00
Slow Roasted Pork Rack Chop with, Kentucky Hot Slaw
Pork Jowl Bacon Cracklins & Mashed Potatoes

Prices DO NOT include Kentucky Sales Tax (6%) or Gratuity (18%).

Pasta

Country Ham Carbonara 42.00
Orecchiette Pasta with Onions, Peas & Country Ham Tossed in a Parmesan Cream Sauce
without ham 40.00

Vegetables & Dumplings 40.00
Housemade Potato-Parmesan Dumplings with
Sheltowee Farm Shiitake Mushrooms, Butternut Squash & Spinach
Finished with Browned Butter

Sheltowee Farm Mushroom Risotto 42.00
Locally Grown Oyster & Shiitake Mushrooms Simmered with Arborio Rice

Lamb

Lamb Rack Chops 50.00
Pan Seared with House Made Mint Julep Jelly
Served with English Peas & Weisenberger Mill Goat Cheese Grits

Country Ham Crusted Veal Scaloppini 45.00
Locally Grown Oyster & Shiitake Mushrooms Simmered with Arborio Rice

Basic Dessert

(All prices under Entrees include Basic First Course & Dessert.)
(Parties under thirty (30) may offer three dessert choices. Parties thirty (30) to
forty-five (45) may offer two dessert choices. Over forty-five one choice only.)

Jonathan's Seasonal Cheesecake

Flourless Chocolate Torte
Dark Chocolate Ganache on a Crushed Pecan Brittle & Graham Cracker Crust

Jonathan's Choice of House Made Ice Cream

Premium Dessert

(Prices are added to the Entrée Price.)

Chocolate Pot Pie 3.00 additional
Served Warm with Chocolate Sauce & House Made Vanilla Bean Ice Cream

Butterscotch Crème Brûlée 4.00 additional

Bourbon Butterscotch Crème Brûlée 5.00 additional
Flamed with Noah's Mill Bourbon

We are happy to accommodate any special requests or dietary needs.

Prices DO NOT include Kentucky Sales Tax (6%) or Gratuity (18%).

Non-Alcoholic Beverages

Jonathan at Gratz Park Blend Coffee	2.75 each
Freshly Brewed Iced Tea	2.25 each
Sodas (Coke, Diet & Sprite)	2.25 each
Milk (2%)	2.25 each
Juices (Orange, Apple, V-8 & Cranberry)	2.50 each
Saratoga Still or Sparkling Water (375 ml)	3.50 each
Saratoga Still or Sparkling Water (800 ml)	5.50 each
House Made Fruit Punch	20.00 per pitcher

Alcoholic Beverages

Bar Set Up Fee	25.00
Bartender Fee	100.00 minimum
Basic Bar Service (Maker's Mark, Absolut & New Amsterdam)	6.50 per drink
Premium Bar (Woodford Reserve, Grey Goose & Bombay Sapphire)	8.50 per drink
Mimosas & Bloody Marys	6.50each/40.00per pitcher
Domestic Beer (Budweiser & Bud Light)	2.75 per bottle
Import Beer (Heineken & Amstel Light)	3.75 per bottle

White Wine

Windy Ridge Chardonnay by Justin Paso Robles, California	28.00 per bottle
Acacia Chardonnay Carneros, California	38.00 per bottle
Ferrari Carano Fume Blanc Sonoma, California	36.00 per bottle
Bonterra Vineyards Sauvignon Blanc, Lake and Mendocino Counties, California	38.00 per bottle
Loosen Bros. Dr. L. Riesling Mosel-Saar-Ruwer, Germany	32.00 per bottle
Barone Fini Pinot Grigio, Messocorona, Italy Messocorona, Italy	36.00 per bottle

Prices DO NOT include Kentucky Sales Tax (6%) or Gratuity (18%).

Red Wine

Windy Ridge Cabernet Sauvignon by Justin Paso Robles, California	28.00 per bottle
Dynamite Vineyards Cabernet Sauvignon North Coast, California	32.00 per bottle
Holy Cow Merlot Columbia Valley, Washington	32.00 per bottle
Qupe Syrah Central Coast, California	34.00 per bottle
"A" by Acacia Pinot Noir California	38.00 per bottle
Peachy Canyon Incredible Red Zinfandel Paso Robles, California	30.00 per bottle

Information

Parties over 20 guests drinking alcoholic beverages will have a mandatory bar set-up in the private room.

**The number of guests in party must be confirmed
TWO BUSINESS DAYS before scheduled event.
Charges will be based upon this number or actual
number of attendees, whichever is larger.**

Private Room Fee \$175

We reserve the right to update our prices at any times.

There will be a minimum of a one hundred dollar gratuity applied to all events.

**All payments are due at the time of service unless billing
account is set up at least one business week in advance.**

Acceptable forms of payment include Cash, Corporate Check,
VISA, MasterCard, Discover & American Express.

Address: Jonathan at Gratz Park
120 West Second Street
Lexington, Kentucky 40507
Attention: Katy Silver-Bower

Phone: 859) 252.4949

Fax Number: 859) 252.7849
859) 233.7593

e-mail: JonathanatGratz@aol.com

Prices DO NOT include Kentucky Sales Tax (6%) or Gratuity (18%).