



DINNER

We support our local growers and producers with a celebration of our cultural heritage and regional cuisine. Season by season...

First Impressions

Bluegrass Country Ham and Heirloom Bean Soup
With Collard Greens and Cornbread Croutons \$5

Winter Vegetable and Lentil
With Sour Cream and Garlic Crostini. \$5

Bigg Blue Mussels
Steamed in KY Ale with Garlic, Shallots, Tomato, Fresh Herbs and Garlic Toast. \$8

Fried Green Tomatoes
Layered with Bluegrass Country Ham and Cream Cheese Salad and Spicy Red Pepper Coulis \$8

Braised KY Angus Beef Short Rib
Finished with Bourbon Barbeque, Sweet Potato, and Banana Pepper Slaw. \$11

Woodford Reserve Barbeque Shrimp
Grilled Andouille Sausage and Kenny's Farmhouse White Cheddar Grits. \$11

Crispy Salt and Pepper Calamari
Banana Pepper Slaw and Maple Chipotle Aioli. \$11

Roasted Duck Breast Quesadilla
Fontina Cheese, Caramelized Onions, and Baby Arugula. \$10

Creamy Blue Crab Cake
With Sweet Onions, Remoulade, and KY Limestone Bibb. \$12

Salads

Triangle Grille House Salad
Field Greens, Shaved Red Onion, Cucumber, Tomato, Herbed Croutons and Choice of Dressing \$4

Triangle Wedge
Iceberg Lettuce, Hickory Bacon, Barren County Bleu Cheese, Sliced Tomato, and Choice of Dressing. \$7

Parkside Caesar
Crisp Romaine, Herbed Croutons, Cracked Pepper, and Shaved Parmesan. \$7
Add Chicken \$3 Add Shrimp \$4 Add Tuna \$5 Add Tenderloin \$6

KY Limestone Bibb
Tiger Shrimp, Candied Walnuts, Cranberry, Avocado, Orange, Kenny's Farmhouse White Cheddar,
And Pomegranate-Poppy Seed Vinaigrette. \$12

Seared Ahi Tuna
Baby Greens, Seaweed, Toasted Almonds, Mandarin Oranges, Egg, Shaved Red Onion, and Sesame-Ginger Vinaigrette. \$14

Sandwiches

All Sandwiches come with Seasoned Fries or Sweet Potato Fries and a Pickle.

Build your own Bigg Blue Burger \$9

Your Choice of

Beef, Black Bean, or Turkey Burgers
Cheddar, American, Gouda, Provolone,
Swiss and Fontina Cheeses

Fried Catfish

Banana Pepper Slaw and Spicy Remoulade on a Toasted Bun. \$9

Smoked Turkey and Havarti

Crisp Romaine, Cranberry Spread, and Caramelized Onions \$8.50

Smoked Beef Brisket

With KY Bourbon Barbeque and Banana Pepper Slaw on a Toasted Bun. \$10

KY Short Rib Grilled Cheese

Smoked Gouda Cheese, Bittersweet Red Onions, and Baby Spinach on Crispy Sourdough. \$11

Due to commercial over fishing, we have chosen to only use sustainable seafood resources.

Entrees

House Salad with any Entrée...\$3

** Vegetarian*

Alltech Angus NY Strip

Char-Grilled, over Roasted Garlic Yukon mashed Potatoes, Sautéed Spinach,
and Madeira Wine Reduction. \$27

Try it with house made pimiento cheese!! \$2

KY Hot Brown

Ham and Turkey Stacked on Crispy Toast and Smothered with Creamy Cheddar Cheese Sauce,
Topped with Hickory Bacon and Sliced Tomato. \$14

Pan Fried Catfish

“Charleston” Rice, Banana Pepper Slaw, and Spicy Remoulade. \$15

10 oz. Bone-In Pork Chop

Char Grilled, Whipped Sweet Potatoes and Bourbon-Apple Chutney \$20

Salmon

Seared in Cajun Spices, over “Charleston” Rice, with Avocado-Blue Crab Salsa, and Cilantro-Lime Crema. \$22

Southern Comfort

Buttermilk Marinated and Fried Bone-In Chicken Breast, Bluegrass Country Ham,
Roasted Garlic Mashed Potatoes, and Pan Gravy. \$17

Alltech Angus Filet Mignon

Char Grilled, Roasted Garlic Yukon Mashed Potatoes, Asparagus, and Sheltowee Farms Wild Mushroom Sauté. \$26

Crispy Skin Rainbow Trout

Cornmeal Dusted, Whipped Sweet Potatoes, Sautéed Spinach, and Lemon-Honey Butter. \$16

Rack of Kentucky Lamb

Pecan Encrusted, with Roasted Garlic Yukon Mashed Potatoes, Sautéed Spinach, Apricot Jam, and Natural Jus. \$27

Shellfish and Grits

Grilled Tiger Shrimp, Blue Mussels, Cherrystone Clams, and Andouille Sausage, Steamed in its Own Juices
with White Wine, Lemon, and Garlic Toast. \$22

Pasta Primavera

*A Selection of Sautéed Seasonal Vegetables tossed with Penne Pasta in a White Wine Pan Sauce. \$14

Forest Mushroom Risotto

*Sheltowee Farms Shiitake, Oyster, and Golden Chanterelle Mushrooms, Sweet Peas and Shaved Parmesan. \$17

Signature Triangle Grille

Choose any Two Items and Two of Our Fresh Seasonal Sides.

\$27

4 oz. Filet Medallion, Madeira Reduction.

Duck Breast, Apricot Jam.

Double Cut Rack of KY Lamb, Natural Jus.

Grilled or Fried Chicken Breast, Pan Gravy.

Salmon, Avocado-Crab Salsa.

Colossal Shrimp Prawn, Bourbon Barbeque.

Fried Catfish, Spicy Remoulade.

Yellowfin Tuna Steak, Cilantro-Lime Crema.

Sides

Sautéed Spinach	“Charleston” Rice	Roasted Asparagus	Whipped Sweet Potatoes	Seasoned Fries
Kenny’s Farmhouse	White Cheddar Grits	Roasted Garlic Yukon Mashed Potatoes	Banana Pepper Slaw	
Baked Potato	Sheltowee Farms Mushroom Risotto	Side Salad		

20% Gratuity Will Be Added to All Parties of Six or More.

Chef de Cuisine: Joshua Winslow
Sous Chef: Jessica VanHouten