

Buck's

Restaurant and Bar

Est. 1992

Welcome to Buck's, we hope that any time you come in is a chance for us to make it special.

When Buck started the restaurant, he wanted to create an experience for our guests that they would never forget. He had always admired "moon gardens," using that as his inspiration, he painted the walls dark hunter green, added lots of candles and filled the restaurant with white flowers. Put that together with a fine continental menu, artfully mismatched china and nightly live piano music and Buck's Restaurant was born.

Buck's is in the heart of Old Louisville and located in the historic Mayflower building which was built in 1926. We are well known as the place to be for special occasions, birthdays and anniversaries. We love to do parties of any kind, from rehearsal dinners to business meetings and have private rooms for almost any sized group.

*We are a proud member of the **Urban Bourbon Trail** and take pride in serving **Kentucky Proud** ingredients.*

Executive Chef

W. Colter Hubsch

Sous Chef

Anthony Lombardo

Mattre d'

General Manager

Lisa Imrie

Special Event

Coordinator

Karen Shane

Proprietor's

Curtis Rader

Susie Nasier

Lisa Imrie

Colter Hubsch

Hours of Operations

Dinner served Monday through Thursday 5-10, Friday & Saturday 5-11

Lunch served Monday through Friday 11-3

Phone (502) 637-5284

Buck's Restaurant and Bar

STARTERS

Fried Oysters Rockefeller

Spinach ouzo béchamel 15

Crab Cake

*Fried green Tomatoes,
Basil lemon butter 14*

Beef Tips and Fried Green Tomatoes

*onions, yogurt
Spring onion jam, bourbon ranch cream
sauce 14*

Arancini Di Risotto

*parmesan
Risotto balls stuffed with Manchego
Fontina, peas, artichokes, balsamic
parmesan croutons, Caesar dressing 12*

Bacon Wrapped Shrimp

*Pilsner Ranch, or
Apple curry chutney, jalapeno
pineapple salsa 13*

Salad

Baked Flatbread

*ranch, spinach with
seasonal roasted vegetables
& cheese, with olive oil and
Balsamic reduction 10*

SALADS

House

*Baby greens, cucumbers, shallots
blue cheese, spiced walnuts, maple
balsamic vinaigrette 7*

Summer Salad

*Baby greens, roasted squash,
cucumbers, red
vinaigrette dressing 9*

CAesar

*Romaine hearts, aged
croutons, Caesar dressing 8*

WEDGE SALAD

*Iceberg, bacon, cranberries, pecans,
shallots, tomatoes,
Newcastle Bleu dressing 8*

BLT Spinach

*Arugula in pilsner
Topped with
bacon balsamic vinaigrette,
fried green tomato, bacon, egg,
red onion & smoked gouda 9*

Tomato Bleu Cheese Bisque

Or

Soup Du Jour

Bowl 7 Cup 5

Buck's

ENTREES

Bourbon Chicken Saltimbocca

Pecan encrusted, country ham stuffed, fontina cheese & sage bourbon sauce, potato of the day, crispy brussel sprouts 26

Country Fried Quail

*Stuffed with our house sausage dressing, bourbon peppercorn gravy, sage and fennel oil
Potato of the day, crispy brussels sprouts 31*

***Faroe Island Salmon**

*Herb crust, grits, roasted squash, saffron aioli,
tomato jalapeno relish, grilled shrimp 37*

***Pan Seared Scallops**

Served with cous cous, grilled lemon, roasted squash 36

Mushroom Veluote' Pasta

*Served with angel hair pasta, spinach, grape tomatoes cannellini beans 19
(add shrimp 6 or *scallops 15)*

Risotto Milanese

*Caramelized onion, seasonal vegetables, Parmesan & saffron, crispy
brussels sprouts 20 (add shrimp 6 or *scallop 15)*

\$7 charge for split entrees

Buck's

ENTREES

***Filet Mignon**

Cast iron seared, bleu cheese, bordelaise sauce, potato of the day, asparagus 40

***New York Strip**

Potato of the day, grilled Romaine, Bourbon vinaigrette 39

***Rack of Lamb**

Coffee cocoa encrusted, spring onion jam, cous cous, asparagus, balsamic reduction 39

***Pork Chop**

Over grits, crispy brussels sprouts, topped with orange Bourbon sauce 29

LONGTIME HOUSE SPECIALTIES

Crispy Fish with Hot Sweet Chili

*Tender cod sautéed in sesame oil, bell peppers & red onions, in a
Hot sweet chili sauce over jasmine rice 25*

Spicy Cantonese Noodles

*Stir fried veggies & chicken sautéed in sesame oil with Thai chili sauce, hoisin, egg 20
(Substitute shrimp, or *beef 6) Vegetarian available*

**(Uncooked or undercooked) Consuming raw or undercooked foods may increase risk of foodborne illness
\$7 charge for split entrees*

