

ESTABLISHED
2020

MATT WINN'S

STEAKHOUSE

"HE HAS SEEN
THEM ALL."

STARTERS

*Maryland Style Crab Cake

Jumbo Lump Crab, Cajun Remoulade, Herb Salad

Deviled Eggs

Paddlefish Caviar, Crème Fraiche, Rye Cracker

Black Hawk Farm Meatballs

Country Ham Pomodoro, Mozzarella, Focaccia Toast

Kung Pao Calamari

Sorghum Chile Crisp, Peanut, Celery, Lime

CHARCUTERIE + CHEESE

TABLESIDE • SLICED TO ORDER

Pony Board

Selection of 3 Meats & 3 Cheeses

Thoroughbred Board

Selection of 6 Meats & 6 Cheeses

An assortment of Peach Jam, Sorghum Mustard, House Made Pickles, Marcona Almonds, Honeycomb, and Lavash Crackers will be available with the Charcuterie + Cheese selections

RAW + CHILLED

TABLESIDE • FRESH SELECTIONS DAILY

*East or West Coast Oyster

Pacific Tiger Shrimp

Maine Lobster Tail

Alaskan King Crab

*Chef's Selection of
Tartare | Ceviche | Crudo

• Winner's Circle Grand Plateau •

Chef's Selection Of Items From The Raw + Chilled Bar

A selection of Old Bay Mignonette, Bloody Mary Cocktail, Horseradish + Lemon will be available with Raw Bar selections

SOUPS + SALADS

French Onion Soup

Copper & Kings Brandy, Kenny's Kentucky Rose,
Duck Fat Crouton

Lobster Bisque

Butter Poached Lobster, Scallion Oil

Heirloom Tomato Gazpacho

Iberico Chorizo, Grilled Focaccia

Classic Caesar Salad

Romaine Lettuce, White Anchovies,
Parmigiano-Reggiano, Garlic Wafer

Matt Winn's Wedge Salad

Smoked Blue Cheese Dressing, Candied Broadbent Bacon,
Preserved Tomato, Pickled Onion, Sieved Egg

Kentucky Bibb Lettuce

Pickled Fennel, Avocado, Strawberry, Marcona Almond,
Capriole Goat Cheese, Lemon Poppyseed Vinaigrette

• ADD PROTEIN •

*Verlasso Salmon

*Petite Filet of Beef

Heritage Chicken Breast

Blackened Tiger Prawns

**Please be advised that consuming undercooked or raw fish, shellfish, eggs, or meat may increase your risk of foodborne illness.
An automatic gratuity of 20% applies to parties of eight or more.*



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FROM THE GRILL

• PRIME STEAKS •

***Petite Filet of Beef** 6oz

***Filet of Beef** 10oz

***Bone-In Strip Steak** 16oz

***Bone-In Ribeye** 18oz

***Steak Frites**

10oz Flat Iron with Pommes Frites & Garlic Butter

• WAGYU SHORT RIB •

Black Hawk Farm 24oz

Wild Mushroom & Black Truffle Risotto,
Red Wine & Bone Marrow Demi Glace

**All of our Prime Steaks are finished with
Warm Roasted Garlic &
Parsley Lemon Emulsion**

• SAUCES •

Bearnaise

Red Wine & Bone Marrow Demi Glace

Henry Baines

Copper & Kings Brandy Au Poivre Sauce

Horseradish Crème Fraiche

Black Truffle Compound Butter

Roasted Garlic & Herb Compound Butter

• ACCOMPANIMENTS •

1/2 Pound King Crab

Oscar Style, Jumbo Lump Crab, Bearnaise

Butter Poached Lobster Tail

Smoked Bleu Cheese Crumbles

Churchill Style Grilled Tiger Prawns

Blackened Tiger Prawns, Crispy Country Ham,

New Orleans BBQ Hollandaise

FROM THE KITCHEN

***Freedom Run Farm Lamb Ribs**

Black Garlic BBQ, Tomato Watermelon Salad,
Braised Collard Greens

***Tomahawk Pork Chop**

Chow Chow & White Cheddar Grits, Country Ham Jus

Heritage Roasted Chicken Breast

Panzanella, Charred Corn, Meyer Lemon Vinaigrette

***Verlasso Salmon**

Ginger Scallion Bamboo Rice,
Blistered Shishito Peppers, Miso Butter

Wild Mushroom Ravioli

Basil Pesto, English Peas, Wilted Greens,
Parmigiano-Reggiano

SIDE DISHES

• CLASSIC •

Loaded Marble Potatoes

Broadbent Bacon, Kenny's Reserve White Cheddar,
Crème Fraiche

Macaroni & Cheese

Smoked Gouda, Black Truffle

Whipped Potatoes

Cultured Butter

Creamed Spinach

Parmigiano-Reggiano, Garlic Crumble

Pomme Frites

Roasted Shallot Aioli

• MARKET •

Pickle Fried Cauliflower

Goat Cheese, Brown Butter Dressing,
Hazelnut

Wild Mushroom Gratin

Bourbon Barrel Worcestershire, Crème Fraiche

Broccolini

Caramelized Shallot, Almonds, Garlic Chips, Lemon

Crispy Brussels Sprout

Romesco Aioli, Pistachio, Kenny's Kentucky Rose

Roasted Asparagus

Meyer Lemon Hollandaise

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DESSERT

Cheese Plate

Chef Selection of 3 Fine Cheeses with
Traditional Accompaniments

• Dessert Cart •

Ice Cream/Sorbet with Housemade Garnish
Macarons | Housemade Cookies
Petit Four | Truffles | Bon Bon
Cake | Tart | Pie

CLOSERS

Coffee
Signature Blend

Espresso

Double Espresso

Cappuccino

Irish Coffee

Signature Coffee, Jameson Irish Whiskey,
Baileys Irish Cream, Whipped Cream

Kentucky Caramel Mocha

Signature Coffee, Double Chocolate Bourbon,
Salted Caramel Cream Liqueur, Whipped Cream

• Dessert Wines •

Please See Our Wine Book For A Selection Of Ports, Madeiras, Sherry And Sweet Wines

COLONEL MARTIN J. 'MATT' WINN (1861-1949)

"He alone made it what it is today" - 1949 New York Times Article

Winn's passion for horse racing began as he watched the first Kentucky Derby from the back of his father's horse-drawn wagon at the young age of 13, not knowing that a few years later he would have such a historic impact on the race and Churchill Downs.

Colonel Winn used his love of the sport and understanding of marketing to weave an aura of romance and grandeur around the Kentucky Derby; attracting men & women from both fashionable society and the ordinary working classes to gather together to enjoy the majesty of horseracing.

Winn's passion for Churchill Downs is evident in the many traditions that we still hold dear today: the design of the coveted Derby Trophy, the official Mint Julep glass, the garland of roses, the singing "My Old Kentucky Home" during the post parade and the pari-mutuel wagering system~ just to name a few.

Matt Winn's Steakhouse pays homage to the legacy of Colonel Winn and invites guests to take part in the longstanding traditions of Churchill Downs and the Kentucky Derby. So sit back, relax, and treat yourself to tableside service, a bottle of wine from our extensive cellar or a glass of Bourbon from our list that is second to none.

Welcome to Matt Winn's Steak House - Grab your hat and turn some heads!



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SIGNATURE COCKTAILS

Matt Winn's Signature Mint Julep 15

Made with our Old Forester Matt Winn's Barrel Selection using the finest Kentucky Colonel Mint and a gentle muddling technique. A time-honored tradition.

The Fourth Sire 15

The father of all martinis. Wheatly Vodka, dry vermouth, two sherries and light bitters, accented with olive and lemon. Also available with gin.

Our Colonel's Finish 15

Our 1792 Full Proof Matt Winn's Barrel Selection presented slightly chilled and sweetened with an accent of Amaretto. Garnished with a miniature candied ginger Bourbon ball and Amaretto cherry.

Pancho's Alliance 15

Traditional Mezcal, Mezcal Liqueur with blood orange & lime juices. smoky, sweet and spicy

The Charred Stave 15

Barrel aged Manhattan made with Woodford Reserve Rye, Carpano Antica Formula Sweet Vermouth and two styles of bitters served in a torched Cherry Wood smoked glass.

75 Days 15

Honoring Matt Winn's 75 Derbys. A French 75 fused with an enhanced Daisy. Made with Starlight Simon's "1794" Gin, house-made sour mix and sparkling wine. Also available with vodka

RARE SPIRITS

AVAILABLE IN .5OZ AND 2OZ POURS

Woodford Reserve, Baccarat Edition 310/930

Finished in XO Cognac Barrels and presented in a Baccarat Decanter.

Blanton's Gold Edition 70/210

Old Grand-Dad 1962 200/600

Old Grand-Dad 1967 200/600

Wild Turkey Tradition 101 Proof 210/630

Johnny Drum 12 Year 86 Proof 210/630

Pappy Van Winkle 23 Year 240/720

Old Stag Pre 1977 350/1,050

Jim Beam 1965 150/450

Pin Bottle

Old Crow 1969 200/600

Chessman Bottle

Atherton 1944 Prohibition Era Whisky 555/1,665

Sold as medicinal whisky during Prohibition.

Heaven Hill 27 Year 500/1,500

Fewer than 3,000 bottles made

Old Heaven Hill 21 Year 600/1,800

Export bottling with dripping red wax

The Glenlivet XXV 45/135

25 Year Old Single Malt Scotch

The Glenfiddich 26 75/225

26 Year Old Single Malt Scotch

The Balvenie Thirty 90/270

30 Year Old Single Malt Scotch

Dumbarton 1977 330/990

The Last Drop Distillers. Single Grain Scotch Whiskey. Only 150 bottles produced world wide.

Louis XIII 325/975

by Remy Martin Cognac

1925 Hors d'Age Grand Champagne Cognac 600/1,800

The Last Drop Distillers. Almost a century old. Less than 200 bottles produced.

FLIGHTS

Pappy Van Winkle Family 675

Includes the entire line of 10 Year, 12 Year, 15 Year, 20 Year, & 23 Year

Heaven Hill 1,250

Selection of different aged bottles Including The 21 Year & 27 Year

Antique Collection 750

George T. Stagg, William Larue Weller, Thomas H. Handy, Eagle Rare 17 Year, Sazerac 18 Year

• **Corti Brother's Van Winkle Special Reserve** 8,300 •

The First Special Selection Barrels Of Julian Van Winkle & Darrell Corti. The Barrels From The Late 60's & Early 70's. Includes Red Wax, Red Wax 19 Year, Black Wax 19 Year, & Gold Wax 20 Year. These Are Considered The Rarest Bourbons In The World.

An automatic gratuity of 20% applies to parties of eight or more