

ESTABLISHED  
2020

# MATT WINN'S

STEAKHOUSE

"HE HAS SEEN  
THEM ALL."

## STARTERS

**\*Jumbo Lump Crab Cake 22**

Spring Onion Remoulade, Quail Egg,  
Roasted Garlic Relish

**Roasted Bone Marrow 18**

Nduja Crust, Deviled Egg Mousse,  
Pickled Red Onion, Grilled Baguette

**Black Hawk Farm Meatballs 16**

Ham Bone Tomato Gravy, Mozzarella,  
Crispy Shallot, Focaccia Toast

**Kung Pao Calamari 14**

Sorghum Chile Crisp, Peanut, Celery, Lime

## CHARCUTERIE + CHEESE

### TABLESIDE • SLICED TO ORDER

**Pony Board 25**

Selection of 3 Meats & 3 Cheeses

**Thoroughbred Board 44**

Selection of 6 Meats & 6 Cheeses

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

## RAW + CHILLED

### TABLESIDE • FRESH SELECTIONS DAILY

\*East or West Coast Oyster 3.5

Pacific Tiger Shrimp 3.5

Maine Lobster Tail 14

Alaskan King Crab 36

\*Chef's Selection of

Tartare | Ceviche | Crudo 14

• **Winner's Circle Grand Plateau 130** •

*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 14**

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

**Lobster Bisque 14**

Butter Poached Lobster, Scallion Oil

**Classic Caesar Salad 15**

Little Gem Lettuce, White Anchovies,  
Parmigiano-Reggiano, Garlic Wafer

**Matt Winn's Wedge Salad 15**

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

**Roasted Baby Beet Salad 16**

Old Kentucky Tomme, Caramelized Honey Vinaigrette,  
Pistachio, Grapefruit, Baby Lettuce

• **ADD PROTEIN** •

\*Cedar Plank Salmon 18

\*Petite Filet of Beef 38

Heritage Chicken Breast 14



*\*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 38

**\*Filet of Beef** 10oz 58

**\*Bone-In Strip Steak** 16oz 53

**\*Bone-In Ribeye** 18oz 59

**\*Steak Frites** 30

10oz Flat Iron with Pommes Frites & Garlic Butter

### • TABLESIDE CARVERY •

Chef's Inspiration

Market Price

### • LARGE FORMAT •

**\*Porterhouse** 40oz 142

Black Truffle Beurre Blanc, Creamed Wild Mushrooms

### • SAUCES •

Bearnaise 6

Red Wine & Bone Marrow Demi Glace 8

Henry Baines 4

Charred Scallion Chimichurri 8

Copper & Kings Brandy Au Poivre Sauce 8

Horseradish Crème Fraiche 4

Kenny's Blue Cheese Fondue 8

Black Truffle Compound Butter 6

Roasted Garlic & Herb Compound Butter 4

### • ACCOMPANIMENTS •

Butter Poached Lobster Tail 14

Oscar Style, Jumbo Lump Crab Cake, Bearnaise 12

Grilled Tiger Prawns 16

Seared Foie Gras 18

Roasted Bone Marrow 8

## FROM THE KITCHEN

**\*Freedom Run Farm Lamb Rack** 58

Crushed Pea Salad, Dijon Mustard, Mint

**\*Bourbon Smoked Dry-Aged Pork Chop** 34

Weisenberger Grits, Country Ham Jus

**Heritage Roasted Chicken Breast** 28

Parisienne Gnocchi, Wild Mushrooms,

Roasted Chicken Jus

**\*Cedar Plank Verlasso Salmon** 32

Bamboo Rice, Jalapeño & Citrus Chutney, Puffed Grains

**Ricotta Gnocchi** 25

Charred Onion Broth, Wilted Greens,

Ricotta Salata, Market Vegetables

## SIDE DISHES

### • CLASSIC •

**Loaded Marble Potatoes** 10

Broadbent Bacon, Kenny's Reserve White Cheddar,

Crème Fraiche

**Macaroni & Cheese** 10

Smoked Gouda, Black Truffle

**Whipped Potatoes** 8

Cultured Butter

**Creamed Spinach** 10

Parmigiano-Reggiano, Garlic Crumble

**Kennebec Pomme Frites** 8

Rosemary, Smoked Maldon Salt

**Roasted Asparagus** 12

Meyer Lemon Hollandaise

### • MARKET •

**Pickle Fried Cauliflower** 10

Goat Cheese, Brown Butter Vinaigrette, Hazelnut

**Wild Mushroom Gratin** 18

Bourbon Barrel Worcestershire, Crème Fraiche

**Haricot Vert** 10

Caramelized Shallot, Almonds, Garlic Chips, Lemon

**Harissa Spiced Carrots** 12

Pistachio Romesco, Goat Feta

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## DESSERT

### **Baked Kentucky 15**

Sweet Corn Sponge Cake, Peach Ice Cream,  
Copper & Kings Brandy, Blackberry

### **Caramelized White Chocolate Pot de Crème 12**

Passionfruit Butterscotch, Macadamia Nut Brittle,  
Brown Butter Crumble

### **Red Eye S'more 14**

Espresso Marshmallow, Rye Whiskey Chocolate Cremeux,  
Country Ham Crumble, Graham Cracker

### **Cheese Plate 15**

Chef Selection of 3 Fine Cheeses with  
Traditional Accompaniments

### • Dessert Cart •

*Ice Cream/Sorbet with Housemade Garnish: 3 per scoop*  
*Macarons | Housemade Cookies: 2 each*  
*Petit Four | Truffles | Bon Bon: 2.50 each*  
*Cake | Tart | Pie: 9 to 12 per slice*

## CLOSERS

### **Coffee 3** **Signature Blend**

**Espresso 3.50**

**Double Espresso 5.50**

**Cappuccino 5.50**

### **Irish Coffee 13**

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

### **Kentucky Caramel Mocha 14**

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

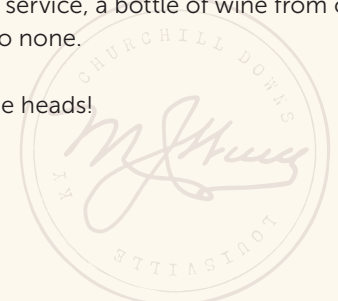
Winn's passion for horse racing began as he watched the first Kentucky Derby from the back of his father's horse-drawn wagon at the young age of 13, not knowing that a few years later he would have such a historic impact on the race and Churchill Downs.

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*