

ESTABLISHED  
2020

# MATT WINN'S

STEAKHOUSE

"HE HAS SEEN  
THEM ALL."

## STARTERS

**\*Maryland Style Crab Cake** 22

Jumbo Lump Crab, Cajun Remoulade, Herb Salad

**Deviled Eggs** 15

Paddlefish Caviar, Crème Fraiche, Rye Cracker

**Black Hawk Farm Meatballs** 16

Country Ham Pomodoro, Mozzarella, 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

Romaine 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

**Kentucky Bibb Lettuce** 15

Mt. Tam Brie, Roasted Butternut Squash, Toasted Pumpkin Seeds, Spice Apple Cider Vinaigrette, Brioche Crouton

**• ADD PROTEIN •**

\*Verlasso Salmon 18

\*Petite Filet of Beef 38

Heritage Chicken Breast 14

Grilled Tiger Prawns 16



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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

### • LARGE FORMAT •

**\*Porterhouse** 40oz 142

Black Truffle Beurre Blanc, Creamed Wild Mushrooms

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

### • SAUCES •

Bearnaise 6

Red Wine & Bone Marrow Demi Glace 8

Henry Baines 4

Charred Scallion Chimichurri 4

Copper & Kings Brandy Au Poivre Sauce 8

Horseradish Crème Fraiche 4

Black Truffle Compound Butter 6

Roasted Garlic & Herb Compound Butter 4

### • ACCOMPANIMENTS •

Butter Poached Lobster Tail 14

Oscar Style, Jumbo Lump Crab, Bearnaise 18

Grilled Tiger Prawns 16

1/2 Pound King Crab 36

Smoked Bleu Cheese Crumbles 6

## FROM THE KITCHEN

**\*Freedom Run Farm Lamb Shank** 36

White Bean & Lamb Sausage Ragout, Black Garlic BBQ

**\*Tomahawk Pork Chop** 34

Chow Chow & White Cheddar Grits, Country Ham Jus

**Heritage Roasted Chicken Breast** 28

Parisienne Gnocchi, Wild Mushrooms,

Roasted Chicken Jus

**\*Verlasso Salmon** 32

Ginger Scallion Bamboo Rice,

Blistered Shishito Peppers, Miso Butter

**Ricotta Dumplings** 25

Butternut Cream, Fall Vegetables,

Capriole Chevre, Brown Butter Hazelnuts

## 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

**Pomme Frites** 8

Roasted Shallot Aioli

**Roasted Asparagus** 12

Meyer Lemon Hollandaise

### • MARKET •

**Pickle Fried Cauliflower** 10

Goat Cheese, Brown Butter Dressing, Hazelnut

**Wild Mushroom Gratin** 18

Bourbon Barrel Worcestershire, Crème Fraiche

**Broccolini** 10

Caramelized Shallot, Almonds, Garlic Chips, Lemon

**Harissa Spiced Carrots** 12

Pistachio Romesco, 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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