

# eat

the Restaurant at Loews Vanderbilt

## Things We Share

<b>Breads and Jams</b> , Tomato Jam, Strawberry Jalapeno Jelly, Red Onion Marmalade	\$8
<b>Fried Green Tomatoes</b> , Butter Poached Tennessee Prawns, Spicy Micro Greens	\$9
<b>Our Own Pie</b> , Farm Fresh Tomatoes, Artichoke Hearts, Bonnie Blue Chevre	\$12
<b>Summer Fries</b> , Yellow Squash, Zucchini, Avocado, Sweet and Purple Potato Fries Peach Catsup, and Basil Aioli	\$8
<b>Pork BBQ</b> , Corn Stuffed Squash Blossoms, Watermelon BBQ Sauce	\$11

## Appetizers

<b>Fire Roasted Tomato Soup</b> , Blistered Corn Relish	\$7
<b>Chilled Jumbo Shrimp Cocktail</b> , Chipotle Cocktail Sauce *	\$12
<b>Crab Cakes</b> , Crispy Onion Straws, Remoulade and Micro Green Salad	\$14

## From The Garden

<b>Chopped Caesar Salad</b> , Focaccia Croutons *	\$10
<b>Arugula and Peaches</b> , Kenny's Farm House Brie, Toasted Marcona Almonds Hollow Valley Sorghum Vinaigrette	\$11
<b>eat Salad</b> , Kentucky Limestone Bibb, Strawberries, Avocado Cornbread Croutons, Bonnie Blue Goat Cheese, Choice of Dressing	\$13
<b>Grilled Heirloom Tomato</b> , Buffalo Mozzarella, Red Onion, Basil Balsamic Drizzle	\$10

\* Loews American Classics

**Please Inform Your Server of Any Dietary Restrictions So We May Do Our Best To Accommodate Your Needs.**

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## The Main Course

<b>Vegan Portobello Bolognese</b> , Whole Wheat Penne, Asparagus *	\$16
<b>Tennessee Prawns and Pappardelle</b> , Asparagus, Sun Dried Tomatoes Red Onions, Basil Pesto	\$16
<b>Cornmeal Crusted Diver Scallops</b> , Corn Pudding Stuffed Squash Blossoms	\$24
<b>Orange Dusted Carolina Flounder</b> , White Bean Cucumber Salad Hollow Valley Sorghum Vinaigrette	\$20
<b>Parsley Seared Steelhead Salmon</b> , Oven Roasted Fingerling Potatoes Truffle Butter Spring Peas, Lemon Scented Micro Greens	\$21
<b>Sesame Seared Ahi Tuna</b> , Asiago Herb Fries, Sweet Onion Chow Chow	\$22
<b>Oven Seared Natural Half Chicken</b> , Creamy Potatoes, Roasted Tomato *	\$18
<b>Yazoo Beer Marinated Bison Skirt Steak</b> , Chili Spiced Rice Kenny's Farm House White Cheddar, Avocado Tomato Salsa Sour Cream	\$19
<b>Painted Hill Strip Steak</b> , Pancetta Ricotta Gnocchi, Spring Peas, Ramps Smokey Tomato Butter	\$26
<b>Gourmet Pastures Ribeye</b> , Country Ham Potato Hash, Organic Poached Egg Smoked Paprika Bernaise	\$26
<b>Grilled Beef Tenderloin Filet</b> , Pomegranate Port Reduction Artichoke Filled Twice Baked Potato *	\$26
<b>Dry Rubbed Lamb Loin</b> , Grilled Summer Vegetables, Roasted Tomato Onion Jus	\$24

## Sides

Potato Hash	\$4	Gnocchi	\$4	Roasted Fingerling	\$4
Herb Fries	\$4	Chili Spiced Rice	\$3	Cucumber/Bean Salad	\$4
Spring Peas	\$3	Grilled Asparagus	\$4	Summer Vegetables	\$4

## Desserts

<b>Five Spiced Beignets</b> , Pecan Honey, Jalapeno Black Berry Jam	\$6
<b>Vanilla Bean Crème Brulee</b> , Wild Berries	\$6
<b>Strawberry Fried Pie</b> , Cardamom Frozen Yogurt	\$6
<b>Vanderbilt Sundae</b> , Dulce De Leche Ice Cream, Banana, Brownie Chocolate and Caramel Sauces	\$8
<b>Chocolate Bread Pudding</b> , Vanilla Crème Anglaise	\$6
<b>Trio of Sorbet</b> , Seasonal Flavors	\$6
<b>Popcorn Sundae</b> , Corn Ice Cream, Nashville Toffee, Dulce De Leche Sauce	\$7
<b>Fruit and Cheese</b> , Market Fruit and Kenny's Farm House Cheeses	\$9

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