



LONGINES

KENTUCKY OAKS

LUNCH

SERVED 12P-3P

salads

CORN SALAD

tomatoes, cucumbers, cilantro, honey-lime vinaigrette

GARDEN SALAD

mixed greens, tomatoes, cucumbers, shaved carrots, balsamic & ranch dressings

PIMENTO CHEESE

POTATO SALAD

Yukon Gold potatoes, cheddar cheese, sour cream

handhelds

KOREAN CHICKEN SLIDER

spicy Gochujang, vinegar slaw, potato slider bun

HOT BROWN SAUSAGE

roasted tomatoes, applewood bacon, Mornay sauce

VEGETABLE ITALIANO

broccolini, arugula, sundried tomatoes, fennel, mustard seed aioli, focaccia

sides

ROASTED SWEET POTATOES

sundried cherries, tomatoes, cilantro, agave yogurt dressing

CHARRED BROCCOLINI

garlic, chili flakes, lemon

ROLLS & BUTTER

CHURCHILL DOWNS *ALL ITEMS SUBJECT TO CHANGE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*PLEASE BE ADVISED THAT COMMON ALLERGENS, INCLUDING EGG, MILK, WHEAT, SOY, SESAME, PEANUTS, TREE NUTS, FISH, AND SHELFISH ARE PRESENT IN OUR FACILITY. THE POTENTIAL FOR CROSS-CONTACT IS HIGHER AT SELF-SERVE, FRYER, AND MADE TO ORDER STATIONS. IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY NEED, PLEASE SPEAK WITH A MANAGER BEFORE MAKING YOUR SELECTION

DINNER

SERVED 5P-8P

salads

CORN SALAD

tomatoes, cucumbers, cilantro, honey-lime vinaigrette

GARDEN SALAD

mixed greens, tomatoes, cucumbers, carrots, balsamic & ranch dressings

CAESAR SALAD

romaine, croutons, Parmesan, Caesar dressing

entrées

BRAISED BEEF TIPS DIANE

wild mushrooms, charred tomato espagnole sauce

RED CHIMICHURRI CHICKEN

Parmesan, aji verde sauce

TUSCAN RATATOUILLE

zucchini, squash, eggplant, onions, peppers, garlic, thyme, basil

sides

ROASTED POTATO WEDGES

olive oil, chives

ORECCHIETTE PASTA

spring peas, limoncello cream sauce

all day desserts

ASSORTED DESSERTS

