

STEAK *Silk's* HOUSE



101 North Main St. *Versailles, Ky*

Jon Baugh, *Executive Chef*

SEAFOOD

Oysters Served Raw <i>with Lemon, Mignonette Half Dozen</i>	18/36
Oysters Rockefeller <i>Half Dozen</i>	19
Roasted Oysters <i>with Chili Butter and Lime Half Dozen</i>	19
Jumbo Shrimp Cocktail <i>with Lemon</i>	28
Whitefish Brandade <i>with Charred Bread</i>	22
Salmon Collar <i>with Garlic Butter and Lemon</i>	24

Salads

Caesar Salad
Grana Padano, Brioche
Croutons & Crisp Apples
14

Wedge Salad
Tomato, Bacon, Fine Herbs &
Blue Cheese
14

Radicchio Salad
Point Reyes Blue Cheese,
Hazelnuts, Pears and Tarragon
14

***** HOUSE SPECIALTIES *****

Shrimp Gnocchi
Tomato, Grana Padano & Herbs
30

Ruby Red Trout Amandine
Celery Root, Haricot Vert,
Almonds & Brown Butter
36

Whole Roasted Cauliflower Head
with Seasonal Accompaniments
29

Stone Cross Bone-In Pork Loin
Topped with Pepperonata
44

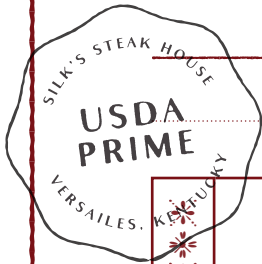
Half Lobster Thermidor
MKT



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PRIME STEAK CUTS

New York Strip, 16 oz.	70	❄️
Bone in Fillet, 12 oz.	82	❄️
Ribeye, 16 oz.	90	❄️
Bone-In Tomahawk Ribeye for Two, Comes with Two Sides	185	❄️
Porterhouse	95	❄️
Two Freedom Run Farm Lamb Chops	65	❄️

» *Sauces & Butters* «

Green Peppercorn Bordelaise	5
Bearnaise Sauce	6
Diane Sauce	5
Silks' Signature Sauce.....	5
Blue Cheese Horseradish Butter	5
Beef Style Topped with Bordelaise and a Thick Slice of Point Reyes Blue Cheese	7

SIDES

Onion Rings Accompanied by House Special Sauce	14
Local Oyster Mushrooms Simply Cooked	14
Steak House Mashed Potatoes and Provolone Cheese	13
Mashed Potatoes.....	11
Sliced Tomato and Onion Accompanied by our Silks' Sauce	12
Roasted Asparagus	13
Baked Oversized Potato with Sour Cream	14