

Desserts

JOHN E'S BLACKBOTTOM PIE.....\$5.50

Homemade and unique – made with a chocolate crust, then layered with semi-sweet chocolate followed by a rum filling and topped with whipping cream and chocolate sprinkles – Delicious!

DERBY PIE®\$5.50

Kentucky's legendary chocolate nut pie, made with real chocolate pieces and crisp walnuts, scrumptiously sweet.

CHOCOLATE CHOCOLATE CAKE\$5.50

Homemade

CHEESE CAKE (Homemade)\$5.50

With Strawberries or Cherries \$1.00 extra

CARROT CAKE.....\$5.50

(The Best in Kentucky)

Reserve Wines

Penfolds Bin 389, Cabernet-Shiraz	\$58.00
Kenwood Jack London, Cabernet Sauvignon	\$58.00
Silverado, Cabernet Sauvignon	\$72.00
Stonestreet, Cabernet Sauvignon	\$72.00
La Crema, Pinot Noir	\$40.00
Sonoma Cutrer, Chardonnay	\$36.00
Cambria, Chardonnay	\$30.00

Beverages

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Coffee**

DECAFFEINATED
COFFEE

HOT TEA (POT)

ICED TEA

Coca-Cola®

MILK

Complimentary refills

BOTTLED BIG RED.....\$2.50

LEMONADE.....\$2.50

BOTTLED WATER.....\$2.50

Drafts



Revolutionary War hero George Hikes received land grants in Kentucky and settled near Louisville; his substantial acreage was later divided among his sons, and several of their houses still exist. One structure, believed to have been built about 1851 on the site of an earlier house, was a single log cabin of two rooms downstairs and two up, with a dog-trot hall between.

The rough character of interior materials, recently exposed, leads to speculation that the house may have been built earlier for use as an out-building, and converted to a dwelling when the main house burned — walls of the house were constructed from hewn logs 14 to 18 inches wide. Outer walls were covered with clapboard and inner ones plastered, and although some additions were made, the house was relatively unchanged when it passed out of the Hikes family in 1947. A nearby cemetery contains graves of several members of this prominent Louisville family, and the house is a Kentucky Landmark.

It became a restaurant in the 1950's, and by that time, the city had grown up around it; the building had been expanded by further additions. Renovation has exposed the logs on some interior walls, and the four original rooms are now the core of a rambling restaurant.

A patio, added in 1984, was so successful that it has been enclosed for year-round use, providing an alternative ambiance and a setting for live entertainment.

In order to assist us in giving prompt, more efficient service, individual food checks will not be given to groups of ten or more. Individual bar checks are acceptable. Also an 18% gratuity will be included on checks of ten or more.

Sorry, we cannot be responsible for lost or exchanged personal property.



Restaurant & Lounge



ASSORTED APPETIZER TRAY (For 2)\$12.00

Our most popular appetizers – Egg Rolls, Chicken Breast Strips, per person
John E's Frog Legs & Rumaki. \$6.00 per person - 2 or more.

EGG ROLL.....\$5.00

Tissue thin pastry rolled around a delicate core of tender chopped oriental vegetables, ham and chicken. Served with sweet and sour sauce and hot mustard.

CHICKEN TENDERS.....\$6.00

Tender juicy breast strips, golden fried in a light breading and served with a honey mustard sauce.

RUMAKI\$5.00

Succulent chicken livers and crisp water chestnuts wrapped in hickory smoked bacon.

JOHN E'S FROG LEGS.....\$8.00

Lightly breaded, tender young frog legs prepared with a hint of garlic and lemon.

JUMBO SHRIMP COCKTAIL.....\$8.00

Jumbo shrimp bathed in our own mouth-watering sauce.

COCONUT SHRIMP.....\$8.00

5 large coconut shrimp served with a Shrimp Louie dipping sauce.



JOHN E'S KENTUCKY BURGEO.....Cup \$4.00

Made fresh daily in our kitchen, rich with vegetables, beef and chicken.

Bowl \$5.00

SOUP OF THE DAY.....Cup \$4.00

Bowl \$5.00

SPECIAL TOSSED SALAD BOWL.....\$7.00

A heaping bowl of crisp salad greens, bathed in our enchanting dressings, topped with crunchy croutons, sliced egg and shredded cheeses.

BRUTUS SALAD.....\$7.00

John E's own Caesar salad made with crisp romaine lettuce, cheeses, garlic croutons and our very special Caesar dressing.

Served with Shrimp \$12.00

PEACHY ROMAINE SALAD.....\$9.00

WITH GRILLED CHICKEN BREASTS STRIPS

A luscious array of fresh romaine lettuce, yellow cling peaches and parmesan cheese. Topped with charbroiled chicken strips. Served with both Caesar and honey mustard dressings on the side.



JOHN E'S ONION RINGS.....\$5.00

STEAK FRIES.....\$3.00

TODAY'S VEGETABLE.....\$3.00

SOUTHERN FRIED APPLES.....\$3.00

COLE SLAW.....\$3.00

COTTAGE CHEESE.....\$3.00

COTTAGE CHEESE WITH FRUIT OR TOMATOES.....\$4.00

DINNER SALAD.....\$4.00

CAESAR SALAD.....\$6.00

BAKED POTATO.....\$3.00

STUFFED BAKED POTATO.....\$4.00

BUTTERED MUSHROOM CAPS.....\$4.00

From The Charcoal Broiler

EXTRA CARE GOES INTO EVERY STEAK: WE TRULY RECOMMEND
THESE STEAKS AS THE FINEST YOU HAVE EVER HAD.
WE PROUDLY FEATURE THESE FOUR STEAKS

RIB EYE PEPPER STEAK 14 OZ.

A prime Rib Eye prepared in coarse ground pepper and a hint of garlic butter. Served with buttered mushroom caps.
\$28.00

THE TWO POUND T-BONE

A 32oz. Porterhouse carefully selected, well marbled and perfectly aged. This hearty steak can be served individually or "Dinner for Two"
\$38.00 Dinner for Two \$45.00

10 OZ. FILET MIGNON

Cut from the center of the finest tenderloin, marinated before broiling on charcoal.
\$28.00

15 OZ. SIRLOIN N.Y. STRIP

The finest beef selected and aged to our specifications. A generous portion prepared to your liking.
\$28.00

6 OZ. PETITE FILET MIGNON.....\$20.00

A smaller cut for the light appetite, broiled to your order. Served with buttered mushroom caps.

***NEW* COWBOY RIB EYE – 18 OZ.....\$29.00**

Prepared on the bone to ensure great flavor and richness of this delicious cut.

We cannot be responsible for well done steaks.

14 OZ. T-BONE CUT PORK CHOP.....\$19.00

Charcoal broiled and served with John E's Barbecue Sauce.

A POUND OF PORK CHOPS.....\$19.00

Two 8 oz. center cut pork chops, charcoal broiled in John E's special marinade. Served with southern fried apples.

BOSTON SCROD.....\$19.00

Tender young fresh cod lightly breaded and pan-fried to a golden brown. May be prepared baked in lemon butter.

GRILLED MAHI MAHI.....\$21.00

With our special marinade. Topped with macadamia nuts.

BROILED LOBSTER TAILS DINNER or STEAK & LOBSTER COMBINATION

Our Jumbo cold water Lobster Tails and a Choice Filet Mignon for today's lobster prices. broiled to order. Served with maître d' butter. *Please consult server*

CHARBROILED CHICKEN.....\$19.00

Fresh boneless chicken breasts – charcoal broiled – delicately seasoned and cooked to a juicy doneness.

CELESTIAL CHICKEN.....\$19.00

Boneless chicken breasts rolled in batter, sprinkled with sesame seeds and browned to a golden perfection – served with a heavenly white sauce.

CHEF EDDY'S FRIED CHICKEN.....\$15.00

Spring chicken pan-fried to Eddy's liking. Delicious!

The above dinners include a cool, crisp dinner salad, choice of potato and homemade yeast rolls with butter. Stuffed Baked Potato \$2.00 extra. A Brutus Salad (Caesar) may be substituted for Dinner Salad \$2.00 extra.

OH YES!.....Served with Cheese \$9.00

We will always prepare for you, John E's hand patted steakburger. Presented on an English muffin or a toasted kaiser bun with purple onion, lettuce and tomato. Served with steak fries.

VEGGIE BURGER.....\$9.00

White Wines

Bottle Class

Chardonnay, Kendall Jackson
(California).....\$27.00.....\$9.00
Chardonnay, Kenwood (California).....\$30.00....\$10.00
Chardonnay, Fetzer (California).....\$18.00.....\$7.00
Chardonnay, Salmon Creek
(California).....\$16.00.....\$6.00
Riesling, Firestone (California).....\$19.00.....\$7.00
Pinot Grigio, Salmon Creek
(California).....\$16.00.....\$6.00
Pinot Grigio, Ecco Domani (Italy).....\$18.00.....\$6.50
Sauvignon Blanc, Napa Ridge
(California).....\$20.00

Red Wines

Bottle Class

Cabernet, Kenwood (California).....\$39.00..\$12.00
Cabernet, Fetzer (California).....\$18.00....\$7.00
Cabernet, Salmon Creek (California)\$16.00\$6.00
Cabernet-Shiraz, Wakefield Promised Land
(Australia).....\$24.00....\$8.00
Shiraz, Rosemont (Australia).....\$18.00....\$6.50
Syrah, Napa Ridge (California).....\$20.00
Pinot Noir, King Estate (Oregon).....\$44.00
Pinot Noir, Heron (California).....\$24.00....\$8.00
Pinot Noir, La Crema (California)\$40.00..\$12.00
Merlot, Blackstone (California)....\$20.00....\$7.00
Merlot, Salmon Creek (California)\$16.00....\$6.00
Zinfandel, Bonterra (California).....\$28.00....\$8.50
Claret, Francis Ford Coppola
(California).....\$32.00
Meritage, Lyeth (California).....\$28.00

White Zinfandel

Bottle Class

Fetzer (California).....\$16.00.....\$7.00
Salmon Creek (California).....\$16.00.....\$6.00
Beringer (California).....\$20.00.....\$7.00

Champagne/ Sparklings

Bottle

JFJ (CA).....\$6.00 (Split)
Gionelli Asti Spumante (Italy).....\$18.00
Korbel Extra Dry (CA).....\$24.00
Tattinger (France).....\$90.00