



BLINKERS TAVERN

Dinner

APPETIZERS

CHEESE STICKS

Hand Breaded Provolone, Marinara or
Cocktail Sauce 12.95

POUTINES

Crispy Fries, Cheese Curds Fried To Golden
Brown, Andouille Cream Gravy 11.95

CALAMARI*

Lightly Breaded, Red Peppers, Onion, Cocktail or
Marinara Sauce 13.95

CHICKEN TENDERS*

Spicy Remoulade, BBQ or Honey
Mustard Sauce 12.95

GRILLED ASIAN STEAK SKEWERS*

NY Strip Steak, Red Onion,
Garlic Sesame Glaze 16.95

CRAB CAKES*

Two Cakes, House Made Remoulade 17.95

SHRIMP COCKTAIL*

Horseradish Cocktail Sauce, Lemon 16.95

BAVARIAN PRETZEL

House Made Cheese Sauce 12.95

SOUP & SALADS

CROCK OF SOUP

Made Fresh Daily 6.95

Add: Chicken*6 - Shrimp*8 - Salmon*8

BUDDHA BOWL*

Sautéed Spinach, Chickpeas, Broccoli, Roasted
Sweet Potatoes, Avocado, Quinoa,
Egg "Over Easy" Sriracha Aioli,
Blood Orange Vinaigrette 14.95

WEDGE SALAD

Iceberg, Bacon Crumbles, Diced Tomatoes, Red
Onions, Bleu Cheese Crumbles, House Made
Creamy Bleu Cheese Dressing 12.95

CAESAR SALAD

Romaine, Parmesan Reggiano, House Made
Croutons, Caesar Dressing 11.95

SALMON SALAD*

Mixed Greens, Feta, Strawberries, Blueberries,
Candied Pecans, Raspberry Vinaigrette 19.95

BLACK N BLEU STEAK SALAD*

Romaine, Blackened Strip, Bleu Cheese Crumbles,
Grilled Asparagus, Cherry Tomatoes, Onion
Straws, Choice of Dressing 19.95

HOUSE MADE DRESSINGS:

Ranch, Bleu Cheese, Honey Mustard, Creamy
Parmesan, Balsamic, Raspberry Vinaigrette,
Blood Orange Vinaigrette, Italian

STEAKS

WINNER "BEST STEAK" OF
NKY 12 YEARS!

Steaks are dusted with our special seasoning,
Charbroiled to sear in the juices.

Choice of Baked or Mashed Potatoes or French Fries

Served with Onion Straws. Choice
of Soup or House Salad
Substitute Regular Set Side +3
or Premium Side +6

FILET MIGNON*

8 oz 45.95

BLINKERS OSCAR*

8 oz Filet, Lobster, Bernaise, Asparagus 65.95

NEW YORK STRIP*

10oz 34.95

12oz 39.95

"BLINKERS" NY STRIP STEAK*

Sautéed Mushrooms, Garlic Butter
10oz 36.95
12oz 41.95

RIBEYE*

12 oz 42.95

BONE-IN RIBEYE*

18 oz 59.95

ON TOP

Mushrooms & Garlic 4

Lobster Cream Sauce 4

Roasted Garlic Butter 4

Bleu Cheese Crust 5

Bearnaise 5

Blackened Shrimp 8

Blinkers Oscar 21

SIDES A LA CARTE

Regular Sides

Baked Potato 7

Mashed Potato 7

French Fries 7

Mac & Cheese 7

Premium Sides

Broccoli 9

Mixed Vegetables 9

Asparagus 9

Brussel Sprouts 9

Cauliflower Mashed 9

ENTREES

Served with a Choice of Soup or House Salad
Substitute Set Regular Side +3 or Premium Side +6

PORK CHOP*

10 oz French Cut Chop, Bourbon Peach Glaze,
Yukon Mashed Potatoes 24.95

GROUPER AMANDA*

Pan Seared, Asparagus, Lemon Caper Burre Blanc,
Grilled Lemon 38.95

HAND CUT ATLANTIC SALMON*

Pan Seared, Broccoli, Lobster Cream 27.95

ASIAN MISO GLAZED SALMON*

Pan Seared, Broccoli, Miso Glaze 27.95

PASTAS

Served with Soup or House Salad

SHRIMP DIABLO*

Shrimp, Andouille Sausage, Creole Tomato
Cream Sauce, Cavatappi Pasta 24.95

CHICKEN PICCATA*

Boneless Chicken Breasts, Lemon Butter Sauce,
Capers, Linguini Pasta, Parsley 22.95

CHICKEN ALFREDO*

Blackened Chicken, Chef's Recipe Alfredo,
Linguini Pasta 22.95

CARBONARA PASTA*

Pancetta, Sundried Tomato, White Wine Sauce,
Cavatappi Pasta 24.95

LINGUINI PASTA PRIMAVERA

Pasta with Wine Butter Sauce,
Seasonal Vegetables 21.95

Chicken*6 / Shrimp*8 / Salmon*8

BURGERS & SANDWICHES

Served On Potato Bun with Fries, Dill Pickle
Spear, Lettuce, Tomato & Onion

*Add Fried Egg: 4 *Add Onion Straws: 3

BLINKER BURGER*

Choice of American, Cheddar, Swiss, Pepper Jack
or Provolone 14.95

Cajun Spice or Bleu Cheese Crust add 4

BACON CHEDDAR BURGER*

Applewood Smoked Bacon,
Cheddar Cheese 16.95

MUSHROOM SWISS BURGER*

Sautéed Mushrooms, Swiss Cheese 15.95

PORTABELLA MUSHROOM SANDWICH

Grilled, Balsamic Marinated Portabella Mushroom,
Roasted Red Pepper, Arugula, Garlic Aioli, Whole
Wheat Bun 14.95

FRIED COD*

Hand Breaded Cod, Rye Toast, Cole Slaw,
Tartar Sauce 15.95

BLACKENED CHICKEN SANDWICH*

Blackened, Grilled Chicken Breast, Provolone,
Avocado Mayo, Wheat Bun 14.95

A 20% gratuity and one check is suggested for parties 8 or more.

*Consumer Advisory: Consumption of under cooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. Alert your server if you have special dietary requirements or Gluten Free. 08/2023



Wine List

WHITES

	Glass	Bottle
CANYON ROAD PINOT GRIGIO CALIFORNIA	8	31
FERRARI-CARANO FUME BLANC SONOMA COUNTY, CALIFORNIA	10	39
RESERVE DE LA SAURINE ROSE LANGUEDOC-ROUSSILLON, FRANCE	8	31
M. CHAPOUTIER BELLERUCHE ROSE RHONE, FRANCE	11	43
GUSTAV ADOLF SCHMITT RIESLING RHEINHESSEN, GERMANY	8	31
PONGA SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	12	47
LONG MEADOW RANCH SAUVIGNON BLANC RUTHERFORD, CALIFORNIA		58
DONATI FAMILY UNOAKED CHARDONNAY CALIFORNIA	10	39
WENTE RIVA RANCH CHARDONNAY ARROYO SECO, MONTEREY, CALIFORNIA	13	51
CAKEBREAD CHARDONNAY NAPA VALLEY, CALIFORNIA	-	95

REDS

	Glass	Bottle
ALEXANDER VALLEY MERLOT ALEXANDER VALLEY, CALIFORNIA	12	47
BELLECHASSE BORDEAUX ROUGE BORDEAUX, FRANCE	10	39
CHIME PINOT NOIR NORTH COAST, CALIFORNIA	10	39
ERATH RESPLENDENT PINOT NOIR WILLAMETTE VALLEY, OREGON	13	51
BELLE GLOS PINOT NOIR SANTA MARIA VALLEY, SANTA BARBARA, CALIFORNIA	-	80
CONUNDRUM RED BLEND BY CAYMUS NAPA VALLEY, CALIFORNIA	12	47
PRISONER RED BLEND NAPA VALLEY, CALIFORNIA	-	85
SILVER OAK CABERNET SAUVIGNON ALEXANDER VALLEY, CALIFORNIA	-	130
MICHAEL DAVID "FREAKSHOW" CABERNET SAUVIGNON SONOMA COUNTY, CALIFORNIA	10	39
OBERON CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	17.5	69
BR COHN CABERNET SAUVIGNON SONOMA COUNTY, CALIFORNIA	-	74
STERLING PLATINUM 13 CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	-	120
CAYMUS CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	-	120
JORDAN CABERNET SAUVIGNON ALEXANDER VALLEY, CALIFORNIA	-	120
TOMASSI POGGIO AL TUFO ROMPICOLLO CABERNET SAUVIGNON SUPER TUSCAN, TUSCANY, ITALY	14	55
AREYNA MALBEC LUGAN DE CAYO, ARGENTINA	10	39
DECOY BY DUCKHORN ZINFANDEL SONOMA COUNTY, CALIFORNIA	12	47

	Glass	Bottle
HOUSE WINES CHARDONNAY, WHITE ZINFANDEL, MERLOT, PINOT NOIR & CABERNET	7.5	29

BLINKER SIGNATURES

RUBY RED Raspberry Vodka, Chambord, Cranberry Juice, Sugar Rim 11
FRESH FRUIT COSMO Tito's Handmade Vodka, Muddled Orange, Lemon & Lime, Splash of Cranberry & Lemon Juice 11
SPICY MANGO MARGARITA Mi Campo Tequila, Triple Sec, Mango Puree, Lemon Juice, Jalapeno Slice & Lime Garnish 11
BLINKERS SIGNATURE MANHATTAN Woodford Bourbon, Sweet Vermouth, Bitters, Brandied Cherries 13
BREEDERS CHOICE Basil Hayden Bourbon, Licor 43, Served Over Ice, Brandied Cherries 13
HORSES NECK Bulldog Bourbon or Rye, Ginger Ale, Bitters, Lemon Twist 13
SECRETARIAT- OLD FASHIONED Knob Creek Bourbon, Muddled Orange & Cherry, Bitters, Splash of Soda 13
BLINKER TAILS CUCUMBER SMASH Cucumber Vodka, Muddled Cucumber & Lime, Fresh Lemon Juice, 13
PATIO PUNCH Seasonal Flavored Rum & Vodka, Orange & Pineapple Juices, Cream of Coconut, Orange & Cherry Garnish 13
SANGRIA Red or White Wine, Fresh Sugared Fruits, Pineapple Juice, Peach Puree 10
MULE IT OVER Choose Vodka, Bourbon, Tequila or Rum, Ginger Beer, Bitters & Lime Juice, Lime Wedge, Served in a Copper Mug 12

SPARKLING

PROSECCO SPLIT- ITALY	9
CHANDON SPLIT	14
CHANDON BRUT CLASSIC CA	42
BELLINO ROSE PROSECO	58
VEUVE CLICQUOT "YELLOW LABEL" BRUT	115

DESSERTS

BREAD PUDDING DU JOUR	8
CHOCOLATE LAVA CAKE	8
SEASONAL CHEESE CAKE	8