

RUGBY GRILLE

First Course

Townsend Prime Steak Tips \$18
portabella mushroom, demi, fried shallots

Rugby Grille Shrimp Cocktail \$25
cocktail sauce, hot mustard

Charcuterie Board \$35
chef's cheeses, select cured meats,
marcona almonds, seasonal jams, fruit,
crostini

Heirloom Tomato & Burrata \$24
lemon basil vinaigrette, crostini, black
pepper, petite basil
add black summer truffle \$8

Crab Croquettes \$24
lemon aioli, fried capers, baby arugula,
corn relish

Soup & Salad

Townsend French Onion Soup \$10
crostini, gruyere, parmesan

Thai Gazpacho \$13
mango, avocado, cucumber, jalapeno,
tomato, onion, cilantro

Chopped Salad \$23
romaine, heirloom tomatoes, calabrese
salami, calabrian chili, chickpeas,
dunbarton cheese, green onion, whole
grain mustard vinaigrette

Townsend House Salad \$14
great lakes greens, carrots, cucumbers,
tomatoes, roasted shallot vinaigrette

Summer Berry Salad \$16
berries, black diamond cheddar, dried
cherries, pickled red onion
with pomegranate vinaigrette

Rugby Caesar Salad \$16
artisan romaine, broken toast, parmigiano-
reggiano, confit cherry tomato, house-
made caesar dressing

Salad Nicoise \$23
choice of lemon oil poached or seared ahi
tuna, green beans, hard-boiled eggs,
artichoke, sweet drop peppers, tomato,
olive lemon dressing

Add to any Salad
Chicken \$7
Salmon \$16
Ahi Tuna \$12
Shrimp \$24

Steaks

USDA Prime
all steaks are served with chef's potato & vegetable

8 oz. Prime Filet \$60

18 oz. Prime Bone-In Ribeye \$75

14 oz. Wagyu NY Strip \$92

Add 12 oz Lobster Tail to any Steak \$43

Add Signature Sauce
Bordelaise Bernaise Au Poivre

Sides \$10

House or Steak Fries
Chef's Potato
Grilled Asparagus
Sautéed Spinach
Green Beans
Sautéed Mushrooms
Truffle Fries \$18

Mains

Rugby Burger \$28
hydro iceberg, heirloom tomato, onion jam,
raclette, brioche bun served with french fries

Lobster \$64
12 oz. tail, clarified butter, lemon vanilla
beurre blanc, grilled asparagus, chef's potato
and charred tomato

Brick Chicken \$38
crispy skin amish chicken breast, chef's
potato, tiny green beans, butter and brown
sugar braised carrots, natural jus

Lamb Chops \$65
rugby glaze, vegetable rice, cippollini onion,
asparagus tips

Pappardelle \$64
pepper crusted NY Strip, forest mushrooms,
charred broccolini, blistered tomatoes,
taleggio cream demi

Lemon Oil Marinated Salmon \$44
lentil quinoa salad, artichoke puree, confit
tomato jam, arancini

Maple Thyme Marinated Sea Bass \$48
heirloom carrot puree, spring peas, lemon
powder, cauliflower rice

Vegetable Lasagna \$35
house-made tomato sauce, mozzarella,
eggplant, zucchini, summer squash topped
with dressed greens

Ask about menu items that are cooked to order or served raw.

Notice: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.