

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

Crab Croquettes \$24
lemon aioli, fried capers, corn relish, petite dressed greens

Soup & Salad

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

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

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

Sides \$10

House or Steak Fries
Mashed Potatoes
Grilled Asparagus
Sautéed Spinach
Roasted Marble Potatoes
Sautéed Mushrooms
Truffle Fries \$18

Steaks

USDA Prime

all steaks are served with chef's potato and vegetable

8 oz. Prime Filet \$60

18 oz. Prime Bone-In Ribeye \$75

14 oz. Wagyu NY Strip \$108

Add Signature Sauce

Bordelaise Bernaise Au Poivre

Mains

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

Brick Chicken \$38
crispy skin amish chicken breast, mashed potatoes, seasonal vegetable, natural jus

Lamb Chops \$65
potato gnocchi with parmesan & balsamic, roasted fall vegetable, brussels sprouts, pomegranate seed

Loch Duart Salmon \$44
pan seared salmon, white wine cream sauce, sorrel greens

Sea Bass \$48
pineapple teriyaki glaze, black rice, corn, baby bok choy, bunny carrots, turmeric ginger beurre blanc

Vegetable Lasagna \$35
house-made tomato sauce, mozzarella, sweet potatoes, eggplant, zucchini & potato 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.