

# 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

### Burrata & Stone Fruit \$24

plums, fresh peach, heirloom cherry tomato, balsamic caviar, crostini

### Crab Croquettes \$24

lemon aioli, fried capers, corn relish, petite dressed greens

### Seared Ahi \$32

lemon, ponzu, micro greens

### Beef Tartare \$40

hand chopped prime tenderloin, egg, shallots, caper, toast points

## Soup & Salad

### Townsend French Onion Soup \$10

crostini, gruyere, parmesan

### Thai Gazpacho \$13

mango, jalapeno, pineapple, heirloom cherry tomato, 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

### Spring Rainbow Salad \$19

butter lettuce, watermelon radish, roasted beets, fresh dill, strawberries, toasted pistachios, black diamond white cheddar, white balsamic poppy seed dressing

### Rugby Caesar Salad \$16

artisan romaine, garlic crouton, parmigiano-reggiano, house made caesar dressing

## Sides \$10

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

## Steaks

### USDA Prime

all steaks are served with chef's potato & vegetable

### 8 oz. Prime Filet \$60

### 18 oz. Prime Bone-In Ribeye \$75

### 16 oz. Wagyu NY Strip \$120

### 28 oz. Prime Tomahawk \$156

### Add Signature Sauce

Bordelaise Bearnaise Au Poivre

## Mains

### Rugby Burger \$28

mushroom ketchup, bibb lettuce, confit tomato, brie cheese & charred onion jam on a brioche bun served with french fries

### Lamb Chops \$65

port reduction, charred cipollini onion, butter braised radish, white and green asparagus, house made spatzel

### Brick Chicken \$38

crispy skin amish chicken breast, mashed potatoes, seasonal vegetable, natural jus

### Mushroom Pasta \$35

fresh bucatini, forest mushroom, brandy, parmesan cheese, fresh herb

### Loch Duart Salmon \$44

grilled leeks, corn puree, dressed shaved fennel

### Sea Bass \$48

maple glazed, cauliflower rice, carrot puree, citrus caviar

### Short Rib Ragu \$48

fresh pasta, braised beef short rib, spinach, fresh basil, parmesan cheese

### Whole Branzino \$68

baby root vegetables, lemon beurre blanc, fried capers, citrus-miso butter

*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.*