

RUGBY GRILLE

First Course

Townsend Prime Steak Tips \$18
pommes puffs, roasted garlic, sweet peppers, au poivre

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

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

Caprese \$22
buffalo mozzarella cheese, heirloom tomatoes, pan roasted pine nuts, petite basil, extra virgin olive oil, prosciutto crisps

Crab Cake \$28
spicy pepper coulis, béarnaise, petite dressed greens

Arancini \$22
roasted tomato sauce, goat cheese, fresh herbs, shaved seasonal truffle

Beef Tartare \$40
hand-chopped prime tenderloin, egg, shallots, caper, toast points

Soup & Salad

Townsend French Onion Soup \$12
crostini, gruyere, parmesan

Chicken Noodle \$10
roasted chicken brodo, carrots, onion, celery, confit chicken, ditalini pasta

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

Fall Salad \$19
shredded kale, baby arugula, pomegranate seeds, roasted apples, pepitas, dried cherries, ricotta salata, white balsamic honey vinaigrette

Rugby Caesar Salad \$16
artisan romaine, garlic crouton, parmigiano-reggiano, house made caesar dressing

Sides \$10

Char-Roasted Red Peppers with Feta
Sautéed Spinach
Chef's Potato
Grilled Asparagus with Béarnaise
Fried Brussels Sprouts with Vinegar Salt
Sautéed Mushrooms
Truffle Fries \$18

Steaks

USDA Prime
all steaks are served with roasted marble potatoes and fall vegetable

8 oz. Prime Filet \$68

18 oz. Prime Bone-In Ribeye \$75

16 oz. Wagyu NY Strip \$120

Add Signature Sauce

Bordelaise Béarnaise Au Poivre

Mains

Rugby Burger \$34
charred onion jam, lettuce, duck confit, gruyere cheese served with french fries

Add Foie Gras \$25
Add Seasonal Shaved Truffle \$18

Lamb Wellington - MKT
puff pastry, mushroom lamb duxelles, bresaola, cherry lamb jus, pan roasted carrots and green beans

Brick Chicken \$38
crispy skin amish chicken breast, marbled mash, pan roasted baby root vegetable, natural thyme jus

Casarecce Pasta \$35
fennel chutney, pangrattato, fire roasted tomato sauce, shaved parmesan

Loch Duart Salmon \$44
maple and pistachio glazed salmon, parsnip purée, petite fall vegetable

Duck Cannelloni \$35
confit duck, caramelized onion, mustard lemon cream sauce, duck jus, aged parmesan, petite greens

Halibut \$48
chanterelle risotto, mushroom balsamic reduction, pan seared halibut, dressed tatsoi

Dover Sole \$74
green bean amandine, lemon beurre blanc, capers, herb butter

Berkshire Pork Loin \$54
cherry bacon gremolata crust, fig and port reduction, potato croquette, fire roasted squash

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.