

# 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.*