

RUGBY GRILLE

AFTERNOON MENU

Heirloom Tomato & Burrata \$24

lemon basil vinaigrette, crostini, black pepper, petite basil
add black summer truffle \$8

Rugby Grille Shrimp Cocktail \$25

cocktail sauce, hot mustard

Townsend French Onion Soup \$10

crostini, gruyere, parmesan

Charcuterie Board \$35

chef's cheeses, select cured meats, marcona almonds
seasonal jams and fruit, crostini

Prime Steak Tips \$18

portabella mushroom, demi, fried shallots

Rugby Caesar Salad \$16

artisan romaine, broken toast, parmigiano-reggiano, conift cherry
tomato home-made caesar dressing

Salad Nicoise \$23

lemon oil poached or seared ahi tuna, green beans, hard boiled
egg, artichoke, sweetdrop peppers, tomatoes, olive dressing

Chopped Salad \$23

romaine lettuce, tomato, calabrese salami, calabrian chili, chickpeas
dunbarton cheese, green onion, whole grain mustard vinaigrette

Turkey Club \$18

roasted michigan turkey breast, bacon, lettuce, heirloom tomato, herb
mayonnaise, toasted multigrain toast

Rugby Burger \$28

hydro iceberg, heirloom tomato, onion jam, raclette, brioche bun

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.