

# 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

**Heirloom Tomato & Burrata \$24**  
stone fruits, fig, pomegranate glaze, micro  
mint & basil, olive crostini  
add black truffle \$8

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

**Ahi Tuna \$32**  
seared, ponzu, lemon, micro greens

## Soup & Salad

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

**Delicata Squash Soup \$13**  
cranberry chutney, creme fraiche,  
toasted pumpkin seeds

**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

**Michigan Fall Salad \$16**  
chopped kale, dates, roasted butternut  
squash, goat cheese, pickled red onion,  
toasted pepitas, pomegranate dressing

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

## Sides \$10

House or Steak Fries  
Chef's Potato  
Grilled Asparagus  
Sautéed Spinach  
Brussels Sprouts  
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**

**14 oz. Wagyu NY Strip \$108**

**28 oz. Prime Tomahawk \$156**

**Add 12 oz Lobster Tail to any Steak \$43**

**Add Signature Sauce**  
Bordelaise    Bernaise    Au Poivre

## Mains

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

**Lobster \$64**  
12 oz. tail, clarified butter, lemon vanilla  
beurre blanc, grilled asparagus, chef's potato  
and charred tomato

**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

**Pappardelle \$64**  
brown butter poached lobster, white &  
green asparagus, corn foam

**Wild Caught Faroe Island 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

**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.*