

RUGBY GRILLE

First Course

Townsend Prime Steak Tips \$18
portabella mushroom, demi, fried shallots

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

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

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

Ahi Tuna \$32
lemon, ponzu, micro greens

Soup & Salad

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

Delicata Squash Soup \$13
cranberry relish, creme fraiche

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

Hydro-Bibb \$16
fresh berries, black diamond cheddar,
toasted pine nuts, peach vinaigrette

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

16 oz. Wagyu NY Strip \$120

28 oz. Prime Tomahawk \$156

16 oz. Chateaubriand for Two \$115

Add Signature Sauce

Bordelaise Bernaise 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

Brick Chicken \$38
crispy skin amish chicken breast,
mashed potatoes, seasonal vegetable,
natural jus

Lamb Chops \$65
port reduction, charred cipollini onion,
butter braised radish, white and green
asparagus, house made spatzel

Short Rib Ragu \$48
fresh bucatini, braised beef short rib,
spinach, fresh basil, parmesan cheese

Loch Duart Salmon \$44
grilled leeks, corn puree, dressed shaved
fennel

Sea Bass \$48
maple glazed, cauliflower rice, carrot
puree, citrus caviar

Open-Faced Cannelloni \$35
fresh pasta sheets, local vegetables,
light squash puree

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.