

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

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

Seared Ahi \$32
lemon, ponzu, micro greens

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

Soup & Salad

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

Thai Gazpacho \$13
mango, jalapeno, pineapple, heirloom cherry tomato, cilantro

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

Spring Rainbow Salad \$19
butter lettuce, watermelon radish, roasted beets, fresh dill, strawberries, toasted pistachios, black diamond white cheddar, white balsamic poppy seed dressing

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

Sides \$10

House or Steak Fries
Roasted Marble Potatoes
Grilled Asparagus
Sautéed Spinach
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

Add Signature Sauce

Bordelaise Bearnaise Au Poivre

Mains

Rugby Burger \$28
mushroom ketchup, bibb lettuce, confit tomato, brie cheese & charred onion jam on a brioche bun, french fries

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

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

Mushroom Pasta \$35
fresh bucatini, forest mushroom, brandy, parmesan cheese, fresh herb

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

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

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

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

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.