

# 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 Cakes \$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

### 28 oz. Prime Tomahawk \$156

### 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.*