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## FOR THE TABLE

- TOWNSEND PRIME STEAK TIPS pommes puffs, roasted garlic, sweet peppers, au poivre **18**  
RUGBY GRILLE CLASSIC SHRIMP COCKTAIL cocktail sauce, hot mustard **25**  
CHARCUTERIE BOARD chef's cheeses, select cured meats, marcona almonds, seasonal jams, fruit, crostini **35**  
CAPRESE buffalo mozzarella, heirloom tomato, roasted pine nuts, petite basil, extra virgin olive oil, prosciutto crisp **22**  
CRAB CAKE spicy pepper coulis, béarnaise, petite dressed greens **28**  
ARANCINI roasted tomato sauce, goat cheese, fresh herbs, shaved seasonal truffle **22**  
BEEF TARTARE hand-chopped prime tenderloin, egg, shallots, capers, toast points **40**

## SOUP & SALAD

- TOWNSEND FRENCH ONION SOUP crostini, gruyère, parmesan **12**  
MUSHROOM SOUP roasted wild forest mushrooms, sherry, cream **15**  
CHOPPED SALAD romaine, tomato, calabrese salami, chili, chickpeas, dunbarton, scallion, whole grain mustard vinaigrette **23**  
TOWNSEND HOUSE SALAD great lakes greens, carrot, cucumber, tomato, roasted shallot vinaigrette **14**  
HARVEST SALAD kale, baby arugula, pomegranate, roasted apple, pepitas, dried cherries, ricotta salata, balsamic dressing **19**  
RUGBY CAESAR artisan romaine, garlic crouton, parmigiano-reggiano, house caesar dressing **16**

## USDA PRIME STEAKS

*served with roasted marble potatoes & root vegetables*

- FILET 8oz **68**  
DRY AGED RIBEYE 16oz **95**  
BONE-IN WAGYU NY STRIP 16oz **130**

## ENTRÉES

- RUGBY BURGER charred onion jam, lettuce, duck confit, gruyère, french fries **34**  
*Add: Foie Gras 25, Seasonal Shaved Truffle 18*  
LAMB CHOPS balsamic herb glazed, au gratin potato, brown butter glazed carrots **76**  
BRICK CHICKEN crispy skin amish chicken breast, pommes purée, pan roasted baby root vegetable, natural thyme jus **38**  
MUSHROOM PASTA fresh casarecce pasta, roasted morels, shaved parmesan **42**  
LOCH DUART SALMON maple & pistachio glazed salmon, parsnip purée, petite fall vegetable **44**  
DUCK CANNELLONI confit duck, caramelized onion, mustard cream sauce, duck jus, aged parmesan, petite greens **40**  
HASSELBACK BUTTERNUT SQUASH brown butter, roasted apple, root vegetables, petite greens **36**  
HALIBUT chanterelle risotto, mushroom balsamic reduction, dressed tatsoi **48**  
DOVER SOLE green bean amandine, lemon beurre blanc, capers, herb butter **74**  
BERKSHIRE PORK LOIN cherry bacon gremolata crust, fig & port reduction, potato croquette, fire roasted squash **54**

## SIDES TO SHARE

- RED PEPPERS char-roasted, feta, balsamic **10**  
SPINACH sautéed, garlic **10**  
POTATO chef's preparation **10**  
GRILLED ASPARAGUS béarnaise **10**  
FRIED BRUSSELS SPROUTS malt vinegar salt **10**  
WILD MUSHROOMS sautéed, garlic **10**  
TRUFFLE FRIES parmesan, freshly shaved truffle **18**

*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.*