



FOR THE TABLE

- TOWNSEND PRIME STEAK TIPS pommes puffs, roasted garlic, sweet peppers, au poivre **19**
RUGBY GRILLE CLASSIC SHRIMP COCKTAIL cocktail sauce, hot mustard **26**
CHARCUTERIE BOARD chef's cheeses, select cured meats, marcona almonds, seasonal jams, fruit, crostini **36**
CAPRESE buffalo mozzarella, heirloom tomato, roasted pine nuts, petite basil, extra virgin olive oil, prosciutto crisp **24**
CRAB CAKE spicy pepper coulis, béarnaise, petite dressed greens **29**
ARANCINI roasted tomato sauce, goat cheese, fresh herbs, shaved seasonal truffle **23**
BEEF TARTARE hand-chopped prime tenderloin, egg, shallots, capers, toast points **41**

SOUP & SALAD

- TOWNSEND FRENCH ONION SOUP crostini, gruyère, parmesan **13**
WATERMELON GAZPACHO pickled spring vegetable salad, lime oil, sprouted coriander seed **15**
CHOPPED SALAD romaine, tomato, calabrese salami, chili, chickpeas, dunbarton, scallion, whole grain mustard vinaigrette **24**
TOWNSEND HOUSE SALAD great lakes greens, carrot, cucumber, tomato, roasted shallot vinaigrette **15**
HARVEST SALAD kale, baby arugula, pomegranate, roasted apple, pepitas, dried cherries, ricotta salata, balsamic dressing **20**
RUGBY CAESAR artisan romaine, garlic crouton, parmigiano-reggiano, house caesar dressing **17**

USDA PRIME STEAKS

served with roasted marble potatoes & root vegetables

- FILET 8oz **69**
DRY AGED RIBEYE 16oz **96**
BONE-IN WAGYU NY STRIP 16oz **132**

ENTRÉES

- RUGBY BURGER charred onion jam, lettuce, duck confit, gruyère, french fries **35**
Add: Foie Gras 25, Seasonal Shaved Truffle 18
LAMB CHOPS balsamic herb glazed, au gratin potato, brown butter glazed carrots **77**
BRICK CHICKEN crispy skin amish chicken breast, pommes purée, pan roasted baby root vegetable, natural thyme jus **39**
MUSHROOM PASTA fresh casarecce pasta, roasted morels, shaved parmesan **42**
LOCH DUART SALMON maple & pistachio glazed salmon, parsnip purée, petite fall vegetable **45**
DUCK CANNELLONI confit duck, caramelized onion, mustard cream sauce, duck jus, aged parmesan, petite greens **41**
HASSELBACK BUTTERNUT SQUASH brown butter, roasted apple, root vegetables, petite greens **36**
HALIBUT chanterelle risotto, mushroom balsamic reduction, dressed tatsoi **49**
DOVER SOLE green bean amandine, lemon beurre blanc, capers, herb butter **75**
BERKSHIRE PORK LOIN cherry bacon gremolata crust, fig & port reduction, potato croquette, fire roasted squash **55**

SIDES TO SHARE

- RED PEPPERS char-roasted, feta, balsamic **11**
SPINACH sautéed, garlic **11**
POTATO chef's preparation **11**
GRILLED ASPARAGUS béarnaise **11**
FRIED BRUSSELS SPROUTS malt vinegar salt **11**
WILD MUSHROOMS sautéed, garlic **11**
TRUFFLE FRIES parmesan, freshly shaved truffle **19**

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.