

# RUGBY

---

## GRILLE

### BEGINNINGS...

CUCUMBER ROLLS– Julienne Spring Vegetables, Fresh Herbs, Vietnamese Dipping Sauce...8

TUNA TARTARE\*– Day Boat Tuna, Hass Avocado, Fresh Horseradish, Olive Tapanade & Fresh Citrus Salad... 18

TODAY'S OYSTER SELECTION\*– Dirty Martini Mignonette, Cocktail Sauce...18

CLASSIC SHRIMP COCKTAIL - U-10 Prawns & Fresh Horseradish Root ...19

MAINE LOBSTER & JUMBO LUMP CRAB CAKE – Served With Red Pepper Aioli...14

PRIME TENDERLOIN CARPACCIO\*-Baby Arugula, Pickled Onions, Manchego Cheese, Anaheim Chiles, Werp Farms Micro Greens, Lemon Truffle Vinaigrette...16

DUCK TACOS- Confit of Duckling, Pasilla Chile, Guacamole, Micro Cilantro, Chimi Churi, Pickled Jalapeño...14

ASPARAGUS & MOREL SAUTE-Vegetable Broth, Poached Egg & Pickled Shallots...14

### HOT

FRENCH ONION SOUP-Caramelized Onions, Gruyere & Provolone Cheese...7

CHEF'S CREATION- Soup Of the Day Inspired By Seasonal Ingredients

### COLD

TOWNSEND HOUSE SALAD-Maytag Blue Cheese, Shaved Red Onion, Toasted Walnuts, Croutons & Our Signature Vinaigrette...10

HYDRO BIBB SALAD- Peach Berry Vinaigrette, Cheddar Cheese, Dried Cherries & Toasted Pinenuts...12

TOMATO & MOZZARELLA TERRINE-Fresh Mozzarella, Heirloom Tomatoes, Tomato Essence ...14

RUGBY CHOPPED SALAD-Gass Farms Lettuce, Red Wine Vinaigrette, Radish, Scallions, Tomatoes, Chickpeas, Cucumber, Eggs, Ricotta Salada Cheese & Grissini...14

THE RUGBY WEDGE-Iceberg Lettuce, Roquefort Dressing, Pancetta, Grape Tomato, Chick Peas, Shaved Chile's...12

TRADITIONAL CAESAR SALAD- Side... 10

SALAD ENTRÉE PORTION...18, Chicken...24, Shrimp...26, Salmon...27

# RUGBY

---

## GRILLE

### AND THEN...

PAN ROASTED MILLER FARMS CHICKEN-Ancho Chili Sauce, Raw Vegetable Salad, Pineapple Salsa... 28

SCOTTISH SALMON\*- Thyme Roasted Fingerlings, Gremolata, Pearl Onions and Werp Farms Carrots, Frisee & Haricot Salad tossed with a Preserved Lemon Vinaigrette... 34

DOVER SOLE SERVED TABLESIDE-A Townsend Classic... 44

RUGBY BURGER\*- Kona Dusted, Bacon, Aged Cheddar, Chimichurri Sauce, Sunny Side Up Egg, Pickled Shallots, Tomato Jam, Reggiano Fries...18

ROASTED VEAL CHOP\*- Lyonnaise Potatoes, Baby Arugula, Oil Cured Olives, Tomato Confit, Porcini Mushroom & Marsala vinaigrette... 39

BRAISED BEEF SHORT RIBS- Fava Bean, Trumpet Mushrooms, "Creamless" Corn Shaved Parmesan, Natural Reduction... 36

KONA CRUSTED BONE-IN FILET\*-Cheddar & Chevre Dauphinoise, Asparagus, Pickled Peppers, Chimichurri Sauce... 43

PASILLA MARINATED COLORADO LAMB\*- Sweet Potato Gnocchi, Chanterelle, Mushrooms, Manchego, Asparagus, Natural Reduction...39

CORRIANDER DUSTED AHI TUNA\*-King Crab Fresh Roll, Carrot Emulsion, Avocado Puree, Spicy Ginger Vinaigrette...36

SWEET POTATO GNOCCHI- Tri Color Pearl Onions, Wilted Spinach, Baby Root Vegetables, Parmesan Broth... 24

LOBSTER TAGLIATELLE-Homemade Pasta, Maine Lobster, Mascarpone Cream, Leeks, Black Truffles & Lobster Essence...28, Petite...20

### CARNIVOROUS\*

8oz Tenderloin-38

10oz Bone-in Filet-39

14oz New York Strip-42

16oz Bone In Ribeye-48

14oz Veal Chop-36

### Steak Temperatures:

Rare-cool red center, Medium Rare-hot red center, Medium-hot pink center, Medium Well-hot center with traces of pink, Well Done- cooked through

~Corkage Fee \$25.00~

\*Items May Contain Raw or undercooked ingredients. Consuming Raw or undercooked Meat Seafood, Shellfish, or Eggs may increase your risk of food born illness.