

Starters

White Corn and Maine Lobster Risotto

*With Italian Black Summer Truffles, Mascarpone and Fresh Herbs
Finished with Parmigiano-Reggiano 18*

Maine Jumbo Lump Crab Cakes

*Jumbo Lump Crabmeat, Remoulade and Baby
Organic Lettuce Salad 16*

***Seared Day Boat Hawaiian Tuna Sashimi**

*Wakame Salad, Ponzu, Edamame, Fresh Orange,
and Cilantro 18*

Hudson Valley Foie Gras

*Pan Seared Foie Gras served over a Fresh Apricot "Volauvent"
Torchon of Foie Gras served with Black Cherry Jelly
Duet accompanied with Brioche Toast Points 20*

Melon and Prosciutto

*Caw Caw Creek Black Footed Prosciutto with Crenshaw and
Canary Melons Finished with a 25 yr aged
"Balsamico Tradizionale
Di Modena" 18*

Townsend Caviar Service

*1 oz. "000" Malossol
Osetra 125*

Crispy Duck Confit "Panzanella"

*Crispy Duck Confit Served over Heirloom Tomatoes, Fresh Basil and
Toasted Focaccia Salad, Served with Extra Virgin
Olive Oil Gazpacho 24*

Classic Shrimp Cocktail 19

***Seafood Platter For Two**

*Scottish Smoked Salmon, Oysters, Shrimp
Lobster Medallion Served with Cocktail Sauce 28
Each Additional Person 14*

***Steak Tartar**

Truly a Classic - Prepared Tableside 22

AntiPasto

*Chefs Daily Selection
Abruzzese Fennel Sausage, Hot Coppa Salami,
Prosciutto Di Parma, Assortment of Cheeses,
Cornichons, Roasted Peppers, Olives
And Warm Baguette 18*

** Items contain or may contain raw or undercooked ingredients
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food born illness*

Composed Plates

***Norwegian Salmon**

*Roasted Norwegian Salmon served with Braised Salsify, Summer Vegetable
Ratatouille “Byaldi”, Fresh Morel Mushrooms and Wild Marjoram
Finished with a Garnet Beetroot Reduction 36*

Citrus Roasted Alaskan Halibut

*Curried Jumbo Lump Maine Crab Meat Crêpinette,
Carrot Ginger Reduction and Batonnet of Honey Glazed Carrots 36*

***Maine Diver Scallops**

With Cauliflower Mousse, Capers, Satsuma Raisins, Almonds and Aged Balsamic Vinegar 36

Braised Wagyu Beef Short Rib

*Vanilla and White Balsamic Vinegar Braised Wagyu Beef Short Rib
Served with a Lobster Diablo Stuffed Slow Roasted Vidalia Onion
24 Hour Heirloom Tomato and Natural Reduction 42*

***Millbrook Farms Rack of Lamb**

*Apricot, Basil and Pine Nut Crust Lamb, served with a Salad of
Fresh Porcini Mushrooms, Tomato Confit and Sherry Vinegar
Over Cracked Mustard Spatzle, Citrus
Braised Radicchio 44*

Oven Roasted Amish Chicken

*Served with Gnocchi “Alla Carbonara”
Crispy Pancetta, English Peas, Tomato Confit
Finished with Parmigiano-Reggiano 36*

Herb Roasted Provimi Veal Chop

*Served with Morel Mushrooms, Citrus Dusted White Asparagus,
Olive Oil Poached Tomato Relish, Butter Seared Hearts of Romaine,
Finished with Parmigiano-Reggiano “Sabayon” 40*

Sauté of Dover Sole “A La Meunière” A Townsend Classic

*Served with Roasted Fingerling Potatoes and
Haricot Vert Amandine 44
Prepared Tableside*

À La Carte

***Prime Center cut Steaks**

Aged 28 days for Tenderness and Flavor

6 oz Petit Filet Mignon 34

9 oz Filet Mignon 36

14 oz Prime New York Strip 36

14 oz “Delmonico” Steak

*A Boneless 14 oz Rib-Eye Steak served with a Green Peppercorn,
Brandy and Wild Mushroom Au Poivre Sauce 40*

Sauces

***Béarnaise, Bordelaise, Au Poivre, Wild Mushroom or Blue Cheese**

Indulgence

*Add any of our Special Accompaniments to your steak
For the ultimate in indulgence*

Butter Poached 6oz Maine Lobster Tail 18

Hudson Valley Foie Gras 16

Wild Mushroom Ragout 9

Maytag Blue Cheese 4

Steak Temperatures:

*Rare – Cool Red Center Medium, Rare – Hot Red Center, Medium – Hot Pink Center
Medium Well – Light Pink Center, Well Done – Cooked Through*

Chef's Featured Special

Appetizer

“Crêpe A la Mason”

*House made Savory Crepe Filled with Brie De Meaux,
Lobster Mushrooms, Roasted Garlic Cloves and Orange Scented Baby Spinach
Finished with a Liquid Brie 16*

Chef's Tasting Menu

Accommodating your entire table

Our distinctive Chef's Tasting Menu offers the opportunity to sample a menu

Created especially for your table utilizing the freshest and

Most exciting ingredients available

Please inquire with your server

Five Courses 75

Our Sommelier will be happy to recommend the perfect wine pairings to

Complement the menu 35

Soups and Salads

French Onion au Gratin 7

****Scottish Smoked Salmon***

*Served with a Salad of Frisee, Fresh Citrus, Crème Fraiche
And Walnut Toast Points 14*

Hydro-Bibb Salad

*Dried Cherries, Berries, Toasted Pinenuts, Black Diamond
Cheddar Cheese and Peach Berry Vinaigrette 12*

Heirloom Tomato And Mozzarella Salad

Salad with Rich Buffalo Mozzarella, Basil Pesto and Aged Balsamic Vinegar 14

Classic Whole Leaf Caesar Salad

Served with Parmesan Crisp 10

Organic Field Greens Salad

*Artichokes, Hearts of Palm, Tomatoes,
Cucumbers and Croutons 8*

Salad of Baby Heirloom Beets

*Warm Goats Cheese, Candied Walnuts And
Petit Organic Lettuces 14*

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Vegetable and Potato Selections

Potato Purée – Whipped Creamy And Smooth 5

Creamed Spinach – Bacon-Garlic Brioche Crust 6

Summer Baby Squash “A la Grecque” – Heirloom Baby Tomatoes and Fresh Oregano 7

Roasted White And Green Asparagus – Shaved Parmesan Reggiano 7

“Savoyard” Potatoes – Emmentaler And Gruyere Cheese 6

Wild Mushroom Sauté – Seasonal Wild Mushrooms with Fresh Herbs 9

Dauphine Potatoes – Caramelized Maui Onions and Bacon Lardons 7

Macaroni With Aged White Cheddar – Toasted Breadcrumbs 7

French Fingerling Potatoes – Roasted Garlic, Fresh Herbs 6

“Pommes Frites” – House Cut Fries Served Golden Brown 6

“Peas and Carrots” – Glazed Organic Baby Carrots and English Peas 6

Artisan Cheeses

Hand Crafted Cheeses From Around the World

Selection of Three 10

Tuxford Irish Mature Cheddar – Ireland

Sharp, Tangy and Robust

Parmigiano-Reggiano – Italy

Hard, Well Balanced, Full Bodied Red Wine Friendly

Roquefort – France

Blue-Veined, Rich Flavor, Refined

Stilton “Combe Castle” – England

Sharp and Tangy, Fortified Wine Friendly

Manchego – Spain

Nutty, Rich Flavor, Great with Sherry or Port

Baked Brie

A Triple Cream Petit Brie wrapped in Pastry topped with

Lingon Berry Preserves 14

Dessert Selections

“Warm Chocolate Cake”

White Chocolate Truffle Center, Fresh Michigan Cherry

Compote And Chocolate Ice Cream 8

“Classic French Crème Brûlée”

Accompanied by Fresh Berries

Vanilla Bean 8

Chocolate Banana Rum Tart

Layered with Dark Chocolate and Caramelized Bananas 8

“Hot Toffee Pudding”

English Toffee Pudding with Vanilla Bean Custard

And Ice Cream Caramel Sauce 8

Chocolate Carmel Mousse Pyramid

Chocolate Carmel Mousse in the shape of a pyramid and spayed in Chocolate

Served on top of Chocolate Flourless Cake and garnished

With a mini Pear and Crème Anglaise 8

Baked To Order Townsend Chocolate Chip Cookies

Served With Ice Cold Milk “In The Bottle”

Please allow 15 minutes for Baking 14

~Rugby Grill~

Chefs Tasting Menu

First Course

Maine Crab cakes

*Jumbo Lump Crabmeat, Remoulade and baby
Organic Lettuce Salad*

Setzer Grüner Veltliner Erste Lage, Wienvertal 2004

Second Course

White Corn and Maine Lobster Risotto

*With Italian Black Summer Truffles, Mascarpone and Fresh Herbs
Finished with Parmigiano-Reggiano*

Da Vinci Chianti Classico Tuscany, Italy 2003

Third Course

Braised Wagyu Beef Short Rib

*Vanilla and White Balsamic Vinegar Braised Wagyu Beef Short Rib
Served with a Lobster Diablo Stuffed Slow Roasted Vidalia Onion
24 Hour Heirloom Tomato and Natural Reduction*

Montes" Alpha" Cabernet Sauvignon, Colchagua Valley, Chile 2004

Fourth Course

Baked Brie

*A Triple Cream Petit Brie Wrapped in Pastry
Topped with Lingon Berry Preserves
Served For Two*

Disznoko Tokaji Aszu, 4 Puttonyos, 2000 Hungary

Dessert

“Warm Chocolate Cake”

*White Chocolate Truffle Center, Fresh Michigan Cherry
Compote and Vanilla Ice Cream*

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Complement the menu 35***

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