

IN-ROOM DINING

BREAKFAST

AVAILABLE FROM 6AM – 11AM DAILY

**SLICED SEASONAL FRUIT PLATE,
FRESH BERRIES** 12

STEEL CUT OATMEAL 8
RAISINS | BROWN SUGAR | MILK

HOUSE MADE GRANOLA 9
SEASONAL BERRIES | GREEK YOGURT

COLD BOXED CEREAL & MILK 6

FROM THE GRIDDLE & IRON

BUTTERMILK PANCAKES 14
VERMONT CREAMERY BUTTER |
MICHIGAN MAPLE SYRUP

BRULEE FRENCH TOAST 14
CREME ANGLAISE |
MIXED BERRY COMPOTE

BELGIAN WAFFLE 14
MIXED BERRY COMPOTE | VANILLA
CHANTILLY WHIPPED CREAM |
MICHIGAN MAPLE SYRUP

EGG SPECIALTIES

RUGBY GRILLE EGGS BENEDICT* 18
ENGLISH MUFFIN | CANADIAN BACON |
POACHED EGGS | HOLLANDAISE
CHOICE OF FRESH FRUIT OR
BREAKFAST POTATOES

**MEDITERRANEAN
EGG WHITE OMELET** 18
HEART HEALTHY EGG WHITES |
BABY SPINACH | CURED TOMATOES |
FRESH HERBS | FETA CHEESE
CHOICE OF TOAST
CHOICE OF FRESH FRUIT OR
BREAKFAST POTATOES

TO ORDER, PLEASE DIAL 7136

*PLEASE ASK YOUR SERVER ABOUT ITEMS THAT MAY
CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.

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IN-ROOM DINING

EGG SPECIALTIES, CONT'D

WESTERN STYLE OMELET 16

RED ONIONS | BELL PEPPERS | HAM

CHOICE OF TOAST

CHOICE OF FRESH FRUIT OR

BREAKFAST POTATOES

THREE - EGG OMELET 16

MADE WITH THREE EXTRA-LARGE

EGGS | YOUR CHOICE OF THREE ITEMS |

CHOICE OF CHEESE

ADDITIONAL ITEMS 1.50 EACH

CHOICE OF TOAST

CHOICE OF FRESH FRUIT OR

BREAKFAST POTATOES

EGG WHITES ONLY

CHOPPED BACON

MUSHROOMS

HAM

SPINACH

CHEDDAR

RED ONIONS

SWISS

BELL PEPPERS

FETA

CURED TOMATOES

GOAT CHEESE

TWO EGGS, ANY STYLE* 18

CHOICE OF BACON OR PORK SAUSAGE

CHICKEN APPLE SAUSAGE

FOR ADDITIONAL

2

6OZ WAGYU NY STRIP STEAK

FOR ADDITIONAL

17

CHOICE OF TOAST

CHOICE OF FRESH FRUIT OR

BREAKFAST POTATOES

SCRAMBLED

EGG WHITES

OVER EASY

OVER MEDIUM

SUNNY SIDE UP

OVER HARD

POACHED

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NOVA LOX 18

SUBSTITUTE SMOKED SALMON FOR
LOX AVAILABLE UPON REQUEST

CREAM CHEESE | SHAVED ONIONS |
CAPERS | TOMATO | SLICED EGG |
BAGEL

ADDITIONAL SIDES 6

- SMOKED BACON
- BERRY CUP
- PORK SAUSAGE
- BAGEL | CREAM CHEESE
- BREAKFAST POTATOES
- INDIVIDUAL GREEK YOGURT
- FRESH CUT FRUIT CUP
- CHICKEN-APPLE SAUSAGE
FOR ADDITIONAL 2

BREAKFAST BURRITO 16

EGGS | PORK SAUSAGE |
GRILLED ONIONS |
WHITE CHEDDAR | POTATOES

BREAKFAST SANDWICH 16

FRIED EGG | SHAVED HAM |
GRUYERE | SWISS | CIABATTA
CHOICE OF FRESH FRUIT OR
BREAKFAST POTATOES

FROM THE BAKESHOP 6

- HEART HEALTHY MUFFIN
- CROISSANTS (2)
- BLUEBERRY MUFFIN
- DANISHES (2)
- SEASONAL MUFFIN
- CINNAMON BUNS (2)

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POT OF COFFEE DECAF	4 6 12
CAPPUCCINO LATTE	6
ESPRESSO	5
HOT TEA SELECTION	6
JUICE SMALL LARGE	4 6
CHOICE OF ORANGE GRAPEFRUIT APPLE V8 CRANBERRY TOMATO	
MILK	4
SAN PELLEGRINO LITER	10
EVIAN 750 ML	10
FIJI HALF LITER LITER	6 10
SOFT DRINK	4
CHOICE OF PEPSI DIET PEPSI CAFFEINE FREE DIET PEPSI PEPSI MAX MIST TWIST DIET MIST TWIST SCHWEPES GINGER ALE COKE DIET COKE COKE ZERO SPRITE	

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IN-ROOM DINING

ALL DAY DINING

AVAILABLE FROM 11AM – 12AM
SUN. – THURS.

AVAILABLE FROM 11AM – 1AM
FRI. & SAT.

TOWNSEND SIGNATURE HALF POUND BURGER*	21
LETTUCE TOMATO RED ONION CHOICE OF CHEDDAR SWISS AMERICAN CHOICE OF FRESH FRUIT OR FRIES	
THREE – CHEESE QUESADILLA	16
PEPPER JACK CHEDDAR MOZZARELLA SALSA GUACAMOLE SOUR CREAM	
ADD 6OZ CHAR-GRILLED CHICKEN	7
ADD 4OZ GRILLED SHRIMP	9
TURKEY CLUB	16
SMOKED BACON OVEN ROASTED TURKEY FRESH HERB AÏOLI ARUGULA TOMATO MULTI – GRAIN BREAD CHOICE OF FRESH FRUIT OR FRIES	
GARDEN WRAP	16
AVOCADO TOMATO RED ONION FIELD GREENS FRESH HERB AÏOLI	
ADD 6OZ CHAR-GRILLED CHICKEN	7
ADD 4OZ GRILLED SHRIMP	9
CHOICE OF FRESH FRUIT OR FRIES	
GRIDDLED CHEESE SANDWICH	14
ARTISAN SOURDOUGH GRUYERE CHEDDAR BOURSIN CHOICE OF FRESH FRUIT OR FRIES	
CRISPY CHICKEN TENDERS	16
CHOICE OF RANCH BBQ HONEY MUSTARD CHOICE OF FRESH FRUIT OR FRIES	

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IN-ROOM DINING

HOUSE MIXED GREENS SALAD 12/18
SEASONAL PREPARATION OF
LOCAL GARDEN GREENS &
ACCOMPANIMENTS
RUGBY GRILLE'S HOUSE VINAIGRETTE

CAESAR SALAD 12/18
PARMIGIANO REGGIANO | SEASONED
CROUTON | ANCHOVIES | CLASSIC
CAESAR DRESSING
ADD 6OZ CHAR-GRILLED CHICKEN 7
ADD 4OZ GRILLED SALMON* 9
ADD 4OZ GRILLED SHRIMP 9

**SEASONAL FRESH CUT
FRUIT PLATE, FRESH BERRIES** 12

**FRENCH ONION SOUP | BAKED
GRUYERE CHEESE** CROCK 10

CHEF'S DAILY SOUP 6 | 9

ALONG WITH THE BEST SEASONAL
AND RESPONSIBLY SOURCED
INGREDIENTS; ALL MENU ITEMS WILL
REFLECT THE CURRENT INSPIRATIONS
AND PREPARATIONS OF THE CULINARY
TEAM.

APPROPRIATE SUBSTITUTIONS WILL
BE MADE TO HONOR GUEST ALLERGY
AND DIETARY RESTRICTIONS.
VEGETARIAN AND VEGAN OPTIONS
ARE ALSO AVAILABLE.

SMALL PLATES & SHAREABLES

HOUSE MADE LUMP CRAB CAKE 17

CHARCUTERIE BOARD 24
JAMÓN DE IBERICO | LOMO | CHORIZO |
OLIVES | WHOLE GRAIN MUSTARD |
GRILLED BREAD

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IN-ROOM DINING

ARTISAN CHEESE BOARD	22
WILDFLOWER HONEY FIG JAM GRILLED BREAD	
JUMBO SHRIMP COCKTAIL	20
COCKTAIL SAUCE LEMON	
OYSTERS (HALF DOZEN)	20
MIGNONETTE TABASCO LEMON	
TRUFFLE FRIES AIOLI	18
PENNE PASTA MARINARA OR ALFREDO	20
ADD 6OZ CHAR-GRILLED CHICKEN	7
ADD 4OZ GRILLED SALMON*	9
ADD 4OZ GRILLED SHRIMP	9

LARGE PLATES

THE FOLLOWING SELECTIONS WILL FEATURE THE CHEF'S SEASONAL PREPARATION AND WILL BE ACCOMPANIED BY APPROPRIATE VEGETABLES AND STARCH; WE ENCOURAGE YOU TO INQUIRE ABOUT OUR DAILY SPECIALS AND SEASONAL RESTAURANT MENU OFFERINGS

EIGHT - OUNCE CENTER CUT FILET MIGNON* **52**

IT IS RECOMMENDED THAT MEDIUM WELL AND WELL DONE REQUESTS BE CUT IN HALF PRIOR TO COOKING IN ORDER TO ACCOMMODATE PROPER TIMING

ROASTED CHICKEN BREAST ENTREE **36**

NORWEGIAN SALMON* **32**

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IN-ROOM DINING

SOMETHING SWEET

PLEASE CONSIDER COMPLETING YOUR MEAL WITH ONE OF OUR MANY HAND CRAFTED DESSERTS MADE IN - HOUSE BY OUR PASTRY TEAM. THE MENU FEATURES SOME OF OUR CLASSIC FAVORITES ALONG WITH SEASONAL SPECIALTIES; DETAILS WILL BE MADE AVAILABLE BY SIMPLE REQUEST TO YOUR SERVER

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LATE NIGHT OFFERINGS

AVAILABLE FROM 12AM – 6AM DAILY

HOUSE MIXED GREENS SALAD 12/18
SEASONAL PREPARATION OF
LOCAL GARDEN GREENS &
ACCOMPANIMENTS
RUGBY GRILLE'S HOUSE VINAIGRETTE

CAESAR SALAD 12/18
PARMIGIANO REGGIANO | SEASONED
CROUTON | ANCHOVIES | CLASSIC
CAESAR DRESSING
ADD 6OZ CHAR-GRILLED CHICKEN 7
ADD 4OZ GRILLED SALMON* 9
ADD 4OZ GRILLED SHRIMP 9

**TOWNSEND SIGNATURE
HALF POUND BURGER*** 21
LETTUCE | TOMATO | RED ONION
CHOICE OF CHEDDAR | SWISS |
AMERICAN
CHOICE OF FRESH FRUIT OR FRIES

THREE - CHEESE QUESADILLA 16
PEPPER JACK | CHEDDAR |
MOZZARELLA | SALSA |
GUACAMOLE | SOUR CREAM
ADD 6OZ CHAR-GRILLED CHICKEN 7
ADD 4OZ GRILLED SHRIMP 9

TURKEY CLUB 16
SMOKED BACON | OVEN ROASTED
TURKEY | FRESH HERB AÏOLI |
ARUGULA | TOMATOES |
MULTI - GRAIN BREAD
CHOICE OF FRESH FRUIT OR FRIES

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IN-ROOM DINING

GARDEN WRAP	16
AVOCADO TOMATO RED ONION FIELD GREENS FRESH HERB AIOLI	
ADD 6OZ CHAR-GRILLED CHICKEN	7
ADD 4OZ GRILLED SHRIMP	9
CHOICE OF FRESH FRUIT OR FRIES	
GRIDDLED CHEESE SANDWICH	14
ARTISAN SOURDOUGH GRUYERE CHEDDAR BOURSIN	
CHOICE OF FRESH FRUIT OR FRIES	
CRISPY CHICKEN TENDERS	16
CHOICE OF RANCH BBQ HONEY MUSTARD	
CHOICE OF FRESH FRUIT OR FRIES	
PENNE PASTA MARINARA OR ALFREDO	20
ADD 6OZ CHAR-GRILLED CHICKEN	7
ADD 4OZ GRILLED SALMON*	9
ADD 4OZ GRILLED SHRIMP	9

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BEVERAGES

BUBBLES BY THE GLASS

CHANDON BRUT CLASSIC, CALIFORNIA	10/40
NINO FRANCO "RUSTICO" PROSECCO, VALDOBBIADENE	12/48
LAURENT-PERRIER BRUT, TOURS-SUR-MARNE	22/80
VEUVE CLICQUOT YELLOW LABEL BRUT, REIMS	28/112

WHITE WINES BY THE GLASS

BABICH SAUVIGNON BLANC, MARLBOROUGH	10/40
ALOIS LAGEDER PINOT GRIGIO, DOLOMITI	12/48
CAKEBREAD CELLARS CHARDONNAY, NAPA VALLEY	24/95

RED WINES BY THE GLASS

RICARDO SANTOS MALBEC, MENDOZA	13/52
MERRYVALE "STARMONT" CABERNET SAUVIGNON, NAPA VALLEY	16/64
ATTICUS PINOT NOIR, YAMHILL-CARLTON	18/72

WHITE WINES AND CHAMPAGNE BY THE HALF BOTTLE

DUCKHORN SAUVIGNON BLANC, NAPA VALLEY	34
SANTA MARGHERITA PINOT GRIGIO, ALTO ADIGE	32
CAKEBREAD CELLARS CHARDONNAY, NAPA VALLEY	48
VEUVE CLICQUOT YELLOW LABEL BRUT, REIMS	56

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RED WINES BY THE HALF BOTTLE

ADELSHEIM PINOT NOIR, WILLAMETTE VALLEY	40
HALL CABERNET SAUVIGNON, NAPA VALLEY	60
DUCKHORN MERLOT, NAPA VALLEY	60

CHAMPAGNE & SPARKLING WINES BY THE BOTTLE

JUVÉ & CAMPS BRUT ROSÉ CAVA, CATALONIA	52
LAURENT-PERRIER BRUT, TOURS-SUR-MARNE	80
MOËT ET CHANDON "IMPERIAL," EPERNAY	100
VEUVE CLICQUOT YELLOW LABEL BRUT, REIMS	112
MOËT ET CHANDON "DOM PERIGNON" BRUT, EPERNAY	260

WHITE WINES BY THE BOTTLE

CONUNDRUM WHITE BLEND, RUTHERFORD	70
DOMAINE ZIND-HUMBRECHT RIESLING, ALSACE	76
JORDAN CHARDONNAY, RUSSIAN RIVER VALLEY	72
GILBERT PICQ "VOSGROS" CHABLIS, 1ER CRU	96

RED WINES BY THE BOTTLE

TRIVENTO "GOLDEN RESERVE" MALBEC, MENDOZA	60
ADELSHEIM PINOT NOIR, WILLAMETTE VALLEY	80
CHÂTEAU DE LA FONT DU LOUP CHÂTEAUNEUF-DU-PAPE	115
FAUST CABERNET SAUVIGNON, NAPA VALLEY	140

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IN-ROOM DINING

JORDAN CABERNET SAUVIGNON,
ALEXANDER VALLEY 152

OUR RUGBY GRILLE AWARD
WINNING WINE LIST IS ALSO
AVAILABLE THROUGH
IN ROOM DINING.

DRAFT BEER SELECTIONS

PLEASE ASK YOUR SERVER FOR OUR
CURRENT FEATURES.

BOTTLED BEER SELECTIONS

DOMESTIC

TWO HEARTED ALE, BELL'S BREWERY, MICHIGAN	6
LOCAL'S AMERICAN LAGER, SHORT'S BREWING CO., MICHIGAN	6
BUDWEISER, MISSOURI	5
BUD LIGHT, MISSOURI	5
MILLER LITE, WISCONSIN	5
SAMUEL ADAMS BOSTON LAGER, MASSACHUSETTS	6
SIERRA NEVADA PALE ALE, CALIFORNIA	6
BLUE MOON BELGIAN WHITE, COLORADO	6

IMPORTED

SMITHWICK'S IRISH ALE, IRELAND	6
GUINNESS DRAUGHT (14.9 OZ. CAN), IRELAND	6
CORONA EXTRA, MEXICO	6
PILSNER URQUELL, CZECH REPUBLIC	6
HEINEKEN, NETHERLANDS	6
LABATT BLUE, CANADA	6
LABATT BLUE LIGHT, CANADA	6

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NEWCASTLE BROWN ALE, NETHERLANDS	6
BASS ALE, ENGLAND	6
CHIMAY CINQ CENTS	
TRAPPIST ALE, BELGIUM	9

COCKTAIL CART SERVICE

LET US PREPARE YOUR FAVORITE
COCKTAIL TO ORDER IN YOUR ROOM.

RUGBY MANHATTAN	11
BULLEIT RYE DOLIN ROUGE FEE BROTHER'S CHERRY BITTERS	
MOSCOW MULE	10
TITO'S HANDMADE VODKA GINGER BEER LIME	
DARK & STORMY	11
ZAYA RUM GINGER BEER	
BEE'S KNEES	12
THE BOTANIST GIN HONEY SYRUP LEMON	
COSMOPOLITAN	12
GREY GOOSE VODKA TRIPLE SEC LIME CRANBERRY	
OLD FASHIONED	10
ELIJAH CRAIG BOURBON SUGAR ANGOSTURA BITTERS	
MOTOWN MARTINI	10
TWO JAMES OLD COCKNEY GIN DOLIN DRY	

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