

RUGBY

G R I L L E

BEGINNINGS...

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

TUNA TARTARE*– Pea & Radish Sprouts, Hearts of Palm, Green Onion Pancake, Wasabi & Ponzu... 20

TODAY'S OYSTER SELECTION*– Classic 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

DUCK TACOS- Confit of Duckling, Pasilla Chile, Guacamole, Micro Cilantro, Chimichurri, Pickled Jalapeno...14

SHORT RIB SPRING ROLL- Korean BBQ, Asian Slaw, Soy Dipping Sauce...12

HOT

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

CHEF'S CREATION- Soup of the Day Inspired by Seasonal Ingredients...6

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 Buffalo Mozzarella, Vine Ripened Tomatoes, Balsamic Reduction ...14

RUGBY CHOPPED SALAD-Artisanal Lettuce, Red Wine Vinaigrette, Radish, Scallions, Tomatoes, Chickpeas, Cucumber, Egg, Ricotta Salada & Grissini...14

CHAMPANGE POACHED PEAR SALAD-Seckel Pear, Chilled Fennel & Celery Hearts, Artisanal Lettuce, Cranberries, Toasted Almonds, Michigan Honey Vinaigrette...14

TRADITIONAL CAESAR SALAD- Side... 10

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

AND THEN...

JOHN HENRY'S CHICKEN-Pan Roasted Local Chicken, Glazed Winter Root Vegetables, Buttermilk Biscuits, Garlic and Herb Chicken Jus Lie ... 28

LENTIL-WALNUT BURGER-Chick Peas, Herbs, Roasted Beet Puree, Tzatziki sauce, Pickled Vegetables ...18

BRONZED ATLANTIC SALMON -Potato & Apple Puree, Spinach & Leek Sauté, Chanterelle Mushrooms, Balsamic Reduction...35

DOVER SOLE SERVED TABLESIDE-A Townsend Classic... 48

RUGBY BURGER- Applewood Bacon, Aged Cheddar, Caramelized Vidalia Onions, Sea Salted House Made Fries...20 Add Sunny Egg...3

ROASTED VEAL CHOP- Butternut Squash Cannelloni, Caramelized Onion Polenta, Port Wine Demi Glace ... 39

BRAISED PRIME SHORT RIB-Herbed Ricotta Gnocchi, Swiss Chard Bundle, Natural Jus Lie ...38

KONA CRUSTED BONE-IN FILET-Pommes Anna, Pancetta, Pickled Vegetables, Asparagus, Roasted Garlic... 43

SEARED AHI TUNA-Pea Shoot & Edamame Salad, Caramel Soy Glaze, Edamame Puree, Chili Oil, Puffed Rice...38

PRIME NEW YORK STRIP- Warm Lobster Roll, Grilled Baby Lettuce, Fingerling Potato Salad, Fried Béarnaise... 45

LOBSTER LASAGNA –Hand Cut Pasta, Maine Lobster, Seasonal Mushrooms, Sautéed Leeks, Lobster Bolognese, Herbed Ricotta Cheese...26

GEORGES BANK SCALLOPS-Brussel Sprout Salad, Littleneck Clams, Potato & House Made Chorizo Croquette, Pickled Tomato sauce, Oregano Oil...38

CARNIVOROUS

8oz Tenderloin-38

10oz Bone-in Filet-39

12oz New York Strip-42

16oz Bone In Ribeye-38

14oz Veal Chop-38

SIDES

Sautéed Broccolini & Preserved Lemon-8

Roasted Parmesan Asparagus-9

Seasonal Mushroom & Onions-10

Potato & Chorizo Croquette-12

Creamed Spinach-9

Potato & Apple Puree-10

~Corkage Fee \$30.00~

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 food born illness.