

RUGBY

G R I L L E

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*– 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

PIZZA OF THE DAY-Ask Your Server for Today's Selection ...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 Mozzarella, Heirloom Tomatoes, Tomato Essence ...14

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

MELON, HEIRLOOM TOMATO & CUCUMBER SALAD-Ricotta Salada, Micro Herbs, Basil Puree...14

TRADITIONAL CAESAR SALAD- Side... 10

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

AND THEN...

BOURSIN STUFFED CHICKEN- Tomato Quartet, Couscous Salad, Broccollini with Preserved Lemons... 28

SEARED SCOTTISH SALMON*- Herbed Fingerlings, Haricot Vert & Tomato Salad, Red Wine Cream, Salsa Verde...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*- Vegetable "Lasagna", Potato Marrow, Arugula Puree, Port Wine Demi Glace ... 39

ASIAN INFLUENCED SHORT RIB-Quinoa Cake, Wok-Flashed Vegetables, Pho Broth, Tempura Scallion...38

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

GRILLED COLORADO RACK OF LAMB*- Ricotta Gnocchi, Morel, Porcini & Spring Vegetable Ragout with a Mint Scented Demi...39

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

RICOTTA GNOCCHI- Morel, Porcini & Spring Vegetable Ragout In a Dashi Broth... 24

LOBSTER TAGLIATELLE-Homemade Pasta, Maine Lobster, Mascarpone Cream, Leeks, Favas, Basil, & Crispy Prosciutto...26, Petite...18

CARNIVOROUS*

8oz Tenderloin-38

10oz Bone-in Filet-39

14oz New York Strip-38

16oz Bone In Ribeye-38

14oz Veal Chop-36

SIDES

English Pea Mash -8

Sautéed Broccollini & Preserved Lemon-8

Potato "Marrow"-9

Roasted Parmesan Asparagus-9

Chevre-Cheddar Dauphinoise-10

Herb Parmesan Frites-8

Seasonal Mushroom & Onions-10

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.