

DINNER

THE
CONTINENTAL
AT
FORD HOUSE

FEATURED STARTERS

Burrata and Tomatoes v | \$15
Lime basil vinaigrette, white truffle oil, assorted flatbreads

Crab Cakes DF | \$13
Pickled red onion, fried lemon accented kale, whole-grain dijon mustard aioli

Seared Ahi Tuna DF | \$20
Pickled ginger, tangy slaw, chipotle aioli, wonton chips, watermelon lime cilantro salad, Persian cucumber roules

Housemade Popovers v | \$6
Basket of four with honey butter

Smoked Great Lakes Trout Pâté \$9
Assorted flatbreads, crostini

Charcuterie \$18
Camembert, mango and ginger white Stilton, sharp cheddar, salami, prosciutto, dried fruit and nuts, fig preserves, house bread, assorted flatbreads

LIGHTER SIDE

Served with housemade popover and honey butter

Seasonal Soup GF, V | \$7
Sweet caramelized onion soup, smoked applewood cheddar, brioche crouton

Soup Du Jour \$7
Ask your server about today's selection.

House Salad \$11
Romaine, Parmesan, blistered tomatoes, garlic and Reggiano dressing, seasoned chips
Enhance with chicken \$6 or salmon \$8*

Maurice Salad GF | \$15
Iceberg, smoked ham, turkey, Swiss cheese, hard boiled egg, jumbo green olives, sweet pickle relish, classic Maurice dressing

Summer Berry Salad GF, DF, VG | \$15
Kale, iceberg, avocado, fresh berries, red and gold beets, candied walnuts, red wine gastrique
Enhance with chicken \$6 or salmon \$8*

Warm Goat Cheese Salad v | \$15
Spinach, arugula, baked goat cheese, sun-dried cherries, caramelized onions, pistachios, cherry balsamic dressing
Enhance with chicken \$6 or salmon \$8*

BEVERAGES

Built & Brewed in Detroit Coffee \$3
City Blend or Unleaded

Pot of Tea Forte \$5
Ask your server for today's selections.

Espresso \$4

Cappuccino or Latte \$6

Soda Pop, Lemonade, Iced Tea \$3

S.Pellegrino 500ml \$4

Acqua Panna 500ml \$4

DF = Dairy Free | GF = Gluten Free | V = Vegetarian | VG = Vegan

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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ENTRÉES

Served with soup or house salad

Pan-Fried Perch in Light Chili Sauce \$26

Haricot verts, basmati rice cake, spaghetti squash, sesame and ginger

Beef Tenderloin with Porcini Mushroom Risotto GF | \$45

Garlic scented Brussels sprouts, crispy capers

Sautéed Duroc Pork with Amaretto Maple Glaze GF | \$32

Silk potatoes, broccolini, smoked rosemary almonds

Fire Grilled Salmon GF, DF | \$28

Fingerling potatoes, bell peppers and arugula, warm maple-mustard vinaigrette

SWEET FINISHES

Raspberry Peach Cobbler v | \$8

Served warm, white chocolate raspberry gelato

Vanilla Bean Crème Brûlée GF, V | \$8

With seasonal berries

Tiramisu v | \$8

Espresso drenched sponge cake, mascarpone, cocoa dust

Pan-Roasted Herb Crusted Chicken \$22

Asiago polenta cake, pea leek mushroom ragout

Jalapeño Spiced Butternut Squash Tart VG, DF | \$18

Caramelized shallots, molasses gastrique, wilted garlic spinach

The Cove Burger \$18

1/3lb Great Mark Western Beef*, balsamic marinated portabella, red onion jam, smoked Gouda, brioche bun, sweet potato fries, brie truffle dip

Pasta Ribbons with Italian Croquettes \$18

Parmigiana Reggiano

Sautéed Prawn Lobster Alfredo \$22

Basil oil

Seasonal Butter Cake v | \$8

Warm custard soaked sponge cake, vanilla ice cream, Sanders hot fudge

Cheesecake v | \$8

Cognac macerated fruit confit, basil leaf

Gelato & Sorbet Selections GF, DF, VG | \$7

Ask your server for today's selections.

The Continental was named after the Lincoln Continental

Under Edsel Ford's leadership, the elegant Lincoln Continental elevated the Lincoln brand as an alternative to American luxury vehicles. Edsel designed the Continental with E.T. "Bob" Gregorie in order to create a worldly, classic automobile.

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