

# 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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