

DINNER

THE
CONTINENTAL
AT
FORD HOUSE

FEATURED STARTERS

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

Crab Cakes DF | \$18
Jicama slaw, remoulade sauce

Seared Ahi Tuna Niçoise DF, GF | \$20
Haricot verts, roasted redskins, watermelon radish, kalamata olives, white beans, lemon vinaigrette, arugula

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

Smoked Great Lakes Trout Pâté \$18
Assorted flatbreads, crostini

Charcuterie \$18
Camembert, cranberry white Stilton, smoked applewood cheddar, salami, prosciutto, dried apricots, cherries, nuts, apricot preservers, house bread, assorted flatbreads

LIGHTER SIDE

Served with housemade popover and cinnamon butter

Seasonal Soup Du Jour GF, V | \$8
Ask your server about today's selection

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

Harvest Salad GF, DF, VG | \$16
Kale, iceberg, dried cranberries, roasted squash, Maytag blue cheese, candied walnuts, granny smith apples, apple butter vinaigrette
Enhance with chicken \$6 or salmon \$8*

Sweet Caramelized Onion Soup GF, V | \$8
Smoked applewood cheddar, brioche crouton

Kale and Warm Goat Cheese Salad GF, V | \$15
Spinach, artisan lettuce, red apples, baked goat cheese, pecans, red onions, toasted pumpkin seeds, pumpkin maple vinaigrette
Enhance with chicken \$6 or salmon \$8*

House Salad GF, DF, V | \$11
Romaine, Parmesan, blistered tomatoes, garlic and reggiano dressing, seasoned chips
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 du jour or house salad

Beef Short Rib with Porcini Reduction \$45

Velvet mashed potatoes, garlic scented Brussels sprouts, mushrooms, onion, pancetta

Fired Grilled Salmon GF, DF | \$28

Root vegetables, red bell peppers, haricots verts and spinach, warm maple-mustard vinaigrette

Grilled Fillet of Beef Tenderloin MP

Balsamic roasted portabella, silken potatoes, tricolor carrots

Catch of the Day MP

Ask your server about today's selection

Cider Brined Chicken \$28

Butternut succotash; golden corn, white beans, red onions, bell peppers, apricot glaze with silk mashed potatoes

Jalapeño Spiced Butternut Squash Tart VG, DF | \$22

Caramelized shallots, molasses gastrique, wilted garlic spinach

SWEET FINISHES

Warm Apple and Pear Cobbler GF, V | \$8

Madagascar vanilla gelato

Vanilla Bean Crème Brûlée GF, V | \$8

Cherry and ginger compote

Tiramisu V | \$8

Espresso drenched sponge cake, mascarpone, cocoa dust

Tart Granny Smith Apple Cheesecake V | \$8

Vanilla cheesecake, walnuts, cinnamon, brown sugar

Mustard Prosciutto Wrapped Pork Tenderloin GF | \$32

Maple, ginger, apple glaze, sweet potato puree, caramelized carrots

The Cove Burger \$18

1/3 lb Creekstone beef, Maytag blue cheese garlic sauce, lettuce, tomato, bacon, onion straws, brioche bun, hand cut fries, brie truffle dip

Sautéed Prawn and Lobster Alfredo \$34

Fettuccine pasta, Parmesan, mozzarella, provolone

Vegan Bolognese DF, VG | \$20

Plant based protein, carrots, celery, onion, tomato sauce, fettuccine

Asian Style Breaded Tofu GF, DF, VG | \$21

Garlic, soy, ginger, green onion, sesame, cilantro lime basmati rice

Seasonal Butter Cake V | \$8

Warm custard soaked sponge cake, salted caramel gelato, Sanders hot fudge

Bread Pudding V | \$8

Brioche, ginger, cinnamon, apricots, egg custard, bourbon crème anglaise, Madagascar vanilla gelato

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

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