

DINNER

THE
CONTINENTAL
AT
FORD HOUSE

FEATURED STARTERS

Housemade Popovers v | \$6

Basket of four with cinnamon butter

Hand Cut French Fries v | \$6

Sea salt, black pepper, malt vinegar

Sweet Potato Fries v | \$8

Smoky maple cream dip

Sautéed Calamari DF | \$15

Flash fried, mushrooms, arugula, lemon basil marinara

Grilled Peaches & Burrata GF | \$16

Grilled peaches, arugula, prosciutto, balsamic glaze, baby heirloom tomatoes, sea salt

Crab Cakes \$18

Pineapple relish, arugula, smoky mango lime coulis

Charcuterie \$18

Feta, brie, mango ginger white Stilton, salami, prosciutto, capicola, watermelon, strawberry, blueberry, fig spread, olives

Caribbean Seared Ahi Tuna \$20

Tropical slaw, arugula, avocado, grilled tortillas, sriracha aioli

LIGHTER SIDE

Served with housemade popover and cinnamon butter

Seasonal Soup Du Jour GF, V | \$8

Ask your server about today's selection.

Sweet Caramelized Onion Soup \$8

Smoked applewood cheddar, brioche crouton

House Salad \$11

Romaine, parmesan, blistered tomatoes, garlic and reggiano dressing, seasoned croutons. *Enhance with chicken \$6 or salmon* \$8*

Summer Char-Grilled Vegetable Platter GF, V | \$16

Mushroom, asparagus, Roma tomatoes, red onion, avocado, mozzarella, arugula, citrus balsamic vinaigrette *Enhance with chicken \$6 or salmon* \$8*

Strawberry & Fried Goat Cheese Salad \$17

Watercress, arugula, spinach, red onion, avocado, cucumber, basil, strawberries, pecan crusted goat cheese balls, basil vinaigrette. *Enhance with chicken \$6 or salmon* \$8*

Maurice Salad GF | \$17

Iceberg, smoked ham, turkey, Swiss cheese, hard boiled egg, green olives, sweet pickle relish, classic Maurice dressing



1947 Lincoln Continental Coupe

*"Father made the most popular car in the world.
I want to make the best car in the world."
— Edsel Ford, President of Lincoln Motor Company*

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.

DINNER

THE
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FORD HOUSE

ENTRÉES

Served with soup du jour or house salad

Chef's Catch of the Day **\$MP**

Inquire about tonight's preparations with your server

The Cove Burger* **\$18**

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

Asian Style Breaded Tofu **GF, DF, VG | \$22**

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

Asparagus Mushroom Tart **v | \$22**

Goat cheese, asparagus, leeks, arugula, garlic, apple vinaigrette

Thyme Mushroom Airline Chicken **\$28**

White wine and thyme infused velouté sauce, mushroom and asparagus mix, roasted potatoes, lemon gremolata

Duck Au Vin **\$28**

Braised duck leg quarters, white wine, orange brandy, shallots, onions, bacon, mushrooms, carrots, broccolini, potato parsnip mash

Herb Crusted Pork Tenderloin **DF | \$32**

Orange chimichurri, parsnip and asparagus mix, herb rice pilaf

Cherry Glazed Salmon **DF | \$32**

Char-grilled, Michigan cherries, brown sugar, oregano, balsamic vinaigrette, dill, sautéed broccolini, lemon orzo pasta

Sautéed Prawn and Lobster Alfredo **\$34**

Fettuccine pasta, Parmesan, mozzarella, provolone

Grilled Filet Steak **\$50**

Char-grilled, savory blueberry red wine sauce, braised Swiss chard, potato parsnip mash with duck fat, garnished with pistachio herb crumb



1962 Lincoln Continental Convertible

The Continental: A History of Elegance

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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