

# 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 aioli

**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  
Seared crab cakes atop carrot ginger purée and topped with  
apple fennel slaw

**Charcuterie** \$18  
Feta, brie, mango ginger white stilton, salami, prosciutto,  
capicola, blueberry, fig spread, olives, gherkin pickle, pecans



1962 Lincoln Continental Convertible

## 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*

**Grilled Pear Salad** GF, V | \$16  
Grilled pears, Gorgonzola cheese, spiced candied walnuts,  
dried cranberries, arugula, spinach, maple vinaigrette  
*Enhance with chicken \$6 or salmon\* \$8*

**Butternut Squash  
& Fried Goat Cheese Salad** v | \$17  
Baby kale, roasted butternut squash, pomegranate seeds,  
pepitats, red onion, pistachios, fried goat cheese balls,  
pomegranate 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

**Orange Sesame Tuna Salad** GF | \$20  
Mixed greens, orange segments, radish, tomato, cucumber,  
carrots, bok choy, sesame seeds, topped with spiced  
ahi tuna and a light citrus soy vinaigrette

*"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.

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## 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 Continental Burger\* \$18

1/3 lb Creekstone Farms beef, Heirloom tomato jam, aged white cheddar, bacon, sweet pickled onions, and arugula on a brioche bun served with kettle chips

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

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

### Fall Harvest Tart v | \$22

Roasted squash, baby kale, shallots, and garlic on a freshly baked puff pastry, drizzled with maple vinaigrette

### Duck Au Vin \$28

Braised duck leg quarters, white wine, orange brandy, shallots, onions, bacon, mushrooms, carrots, haricot verts, red potato mash

### Chicken Normandy \$28

Seared airline chicken breast topped with Normandy sauce (roasted Fuji apples, apple brandy, apple cider, onions, garlic, herbs, cream), served with sweet potato fritters and sautéed baby kale

### Grilled Salmon \$32 with Pomegranate Relish

Herb seasoned char grilled salmon topped with pomegranate relish on a bed of butternut squash risotto and fried Brussels sprouts

### Maple Glazed Pork Tenderloin \$32

6oz sliced pork tenderloin, carrot ginger puree served with baby kale and sweet potato hash, topped with bourbon maple glaze

### Sautéed Prawn & Lobster Alfredo \$34

Fettuccine pasta, Parmesan, mozzarella, provolone

### Grilled Filet Steak GF | \$50

Char grilled 6 oz filet mignon steak topped with Parmesan cream sauce, roasted Brussels sprouts, atop red skin mash



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