

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

Fried Cauliflower Bites V | \$15

Tempura fried cauliflower, sweet chili sauce, sesame seeds, arugula, green onion

Sautéed Calamari DF | \$15

Flash fried, mushrooms, arugula, lemon basil marinara

Pork Belly Bao Buns \$15

Crispy pork belly, sweet sesame sauce, sesame seeds, green onion and cilantro mix

Burrata Caprese V | \$16

Roma tomato, Heirloom grape tomatoes, basil, balsamic reduction, sea salt

Blackened Ahi Tuna \$16

Cilantro lime crema, cucumber mango relish, crispy shallots

Crab Cakes \$18

Seared crab cakes, carrot ginger purée, apple fennel slaw

Charcuterie V | \$18

Feta, brie, mango ginger white stilton, salami, prosciutto, capicola, blueberry, fig spread, olives, gherkin pickle, pecans

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 V | \$8

Smoked applewood cheddar, brioche crouton

House Salad V | \$11

Romaine, parmesan, blistered tomatoes, garlic and reggiano dressing, seasoned croutons.

Enhance with chicken \$6 or salmon \$8*

Strawberry Salad GF, V | \$16

Fresh strawberries, asparagus, candied pecans, cucumber, shallots, and feta cheese, creamy poppy seed dressing.

Enhance with chicken \$6 or salmon \$8*

Rainbow Beet Salad V | \$17

Spinach and arugula mix, beets, carrots, blueberries, shallots, citrus vinaigrette, fried goat cheese balls.

Enhance with chicken \$6 or salmon \$8*

Maurice Salad V | \$17

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

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.

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 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, kettle chips

Asian Style Breaded Tofu GF, DF, V | \$22

Garlic, soy, ginger, green onion, sesame, red pepper, haricot verts, cilantro lime basmati rice

Spring Tart V | \$22

Sauteed spring vegetables, robust tomato sauce, Boursin cheese, arugula, Honey Citrus vinaigrette

Pork Cutlets \$28

Pan fried, robust cremini mushroom brown sauce, herb rice pilaf, spring broccolini

Duck Ala Rhubarb \$28

Confit duck leg, duck fat roasted potatoes, spring broccolini, pork belly lardons, sweet and spicy rhubarb sauce

Airline Chicken Breast \$30

Lemon brined chicken, spring vegetable ratatouille, lemon herb risotto, fried shallots

Spinach Artichoke Salmon \$32

Grilled salmon, Yukon gold mash, sauteed spinach and mushroom, artichoke cream sauce, fried artichoke garnish

Sautéed Prawn & Lobster Alfredo \$34

Fettuccine pasta, Parmesan, mozzarella, provolone

Steak Oscar \$58

Grilled filet steak, jumbo crab stuffing, Bearnaise sauce, roasted duck confit Yukon potatoes, grilled asparagus



1963 Lincoln Continental Convertible

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