

DINNER

THE
CONTINENTAL
AT
FORD HOUSE

FEATURED STARTERS

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

Flash Fried Calamari DF | \$15

Pepperoncini, arugula, lemon basil marinara, fried capers

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

Ahi Tuna Ceviche \$17

Cilantro, shallot, cucumber, citrus, vegan avocado crema, crispy wonton chips

Seared Crab Cakes \$18

Crab cakes atop carrot ginger purée, grilled peach & radicchio slaw

Charcuterie V | \$18

Imported cheese, house made pickles, cured meats, seasonal jam

LIGHTER SIDE

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 V | \$11

Romaine, parmesan, heirloom cherry tomatoes, garlic and reggiano dressing, seasoned croutons

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

Greek Salad GF, V | \$16

Field greens, house poached beets, kalamata olives, pepperoncini, Feta cheese, pink Greek dressing

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

Summer Roasted Corn Salad V | \$17

Spinach and arugula mix, roasted corn, charred peppers, fried black beans, lime & yogurt vinaigrette, fried goat cheese balls

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

Maurice Salad \$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.*

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THE
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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, kettle chips

Marinated Grilled Tofu GF, DF, VG | \$22

Snap peas & bell pepper rice pilaf, sesame

Summer Tart V | \$22

Butter poached leeks, grilled zucchini, Boursin cheese, arugula, house made hot honey

Pork Scallopine \$30

Seared cutlets of pork, warm orzo salad, sherry cream sauce

Duck Ala Rhubarb GF | \$28

Confit duck leg, duck fat roasted fingerling potatoes, snap peas, pork belly lardons, sweet and spicy rhubarb sauce

Airline Chicken Breast GF | \$32

Goat cheese and leek stuffed, sundried tomato & Swiss chard risotto, pickled chard

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

Grilled Filet of Beef GF | \$50

Sunchoke puree, braised Swiss chard, cherry wine reduction



1963 Lincoln Continental Convertible

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