

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

Sweet Potato Fries V | \$8

Smoky maple cream aioli

Fried Brussel Sprouts V | \$16

Fried brussel sprouts, toasted almonds, pork belly,
pickled red onion, molasses glaze

Flash Fried Calamari DF | \$15

Flash fried calamari, baby kale, pepperoncini, fried capers,
lemon basil marinara

Autumn Burrata V | \$16

Pesto, seared acorn squash, pepita vinaigrette, fennel fronds

Ahi Tuna Bruschetta \$17

Blackened Ahi Tuna, grilled baguette, bell pepper,
avocado wasabi crema

Seared Crab Cakes \$18

Butternut squash & red pepper romesco, napa cabbage,
apple & fennel slaw

Charcuterie \$18

Imported cheese, cured meats, house made pickles,
and 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

Crisp Romaine, parmesan, red onion, split cherry tomatoes,
house made Caesar dressing, seasoned croutons

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

Grilled Pear Salad GF, V | \$16

Baby Arugula, Spinach, grilled pears, candied walnuts, red
onion, blue cheese crumbles, Heron Hill vinaigrette

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

Harvest Fall Salad V | \$17

Baby kale, shaved brussel sprouts, pepitas, carrot ribbons,
fried goat cheese balls, poached red beets,
balsamic maple vinaigrette

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

Maurice Salad \$17

Iceberg, smoked ham and 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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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

Grilled Tofu GF, DF, VG | \$22

Roasted butternut squash, red bell peppers, rice pilaf, sesame

Autumn Tart V | \$22

Butter poached leeks, roasted rutabaga, Boursin cheese, baby kale, house made hot honey

Pork Scallopine \$30

Seared cutlets of pork, quinoa, root vegetables, sherry cream sauce

Short Rib Carbonara \$25

Pappardelle pasta, braised short rib, English peas, parmesan cheese

Duck Confit GF | \$30

Confit duck leg, acorn squash risotto, baby kale, porcini mushroom bordelaise

Airline Chicken Breast GF | \$32

Goat cheese and leek stuffed airline chicken, sweet potato and wild rice pilaf, baby kale, cranberry compote

Grilled Salmon GF | \$32

Grilled salmon, Yukon gold mashed potatoes, braised Swiss chard, rutabaga & roasted mushroom, fried capers, Bell's Two Hearted IPA cream sauce

Prawn & Lobster Alfredo \$36

Fettuccine pasta, shaved parmesan, cold water lobster, gulf prawns

Grilled Filet of Beef GF | \$50

Sunchoke puree, braised Swiss chard, saute of shallot & mushroom, cherry wine puree



1963 Lincoln Continental Convertible

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