DINNER

THE CONTINENTAL AT FORD HOUSE

Dining at a National Historic Landmark, reimagined each season.

FEATURED STARTERS

Popovers Basket — CE | $7
Ford House classic popovers, cinnamon honey butter

Thai Vegetable Pot Stickers — VG, CS | $14
Thai basil pastry, Asian vegetables, vermicelli, tamarind sweet chili, black and white sesame

Crispy Maple Glazed Brussels Sprouts — V, CN | $14
Crispy Brussels sprouts, maple glaze, goat cheese, pomegranate seeds, toasted pine nuts

Calamari — $18
Roasted red pepper vodka sauce, crispy pickled peppers, lemon

Fuji Apple Crab Cake — CS,CSY,CE | $20
Maple aioli, lemon apple fennel slaw

Short Rib Sliders — CE | $22
Braised short rib, horseradish aioli, arugula, sweet pickled red onions, smoked Gouda, aged white cheddar, brioche slider rolls

Dijon Marinated Lamb Chops — GF | $27
Maple glazed root vegetables, baby kale, balsamic glaze

Smoky Bourbon Wings — CSY | $23
Bourbon sauce, baby kale

LIGHTER SIDE

Add a Classic Popover and Chef's Seasonal Butter | $2

Seasonal Soup Du Jour — Bowl | $9
Ask your server about today's selection

French Onion Soup — $10
Red wine beef consommé, caramelized onion blend, Gruyère, French crostini

Ford House Garden Salad — V| $16
Arcadian greens, heirloom cherry tomatoes, English cucumbers, watermelon radish, sweet pickled red onion, Asiago, house brioche croutons, red wine honey Dijon vinaigrette

Chef's Kale Caesar — CD, CE | $19
Baby kale, hearts of romaine, candied whisky bacon, house brioche croutons, hard boiled egg, cracked black pepper Caesar dressing, lemon, shaved Pecorino Romano

Classic Maurice Salad — CE, GF | $20
Iceberg lettuce, smoked ham, roasted turkey breast, Swiss cheese, hard-boiled egg, Spanish queen olives, shredded gherkins, Hudson's classic Maurice dressing

Roasted Acorn Squash Salad — V, CN, CS | $20
Kale, roasted acorn squash, pepita brittle, goat cheese croquettes, maple tahini dressing

ADD-ON FLAME-GRILLED PROTEIN

Marinated Chicken Breast	$6
Atlantic Salmon	$8
Black Tiger Shrimp	$12
6 oz New York Striploin	$18

DF = Dairy Free | GF = Gluten Free | V = Vegetarian | VG = Vegan | CN = Contains Nuts | CE = Contains Eggs | CS = Contains Sesame | CSY = Contains Soy

Vegan Entrée options are available upon request. Please inquire with your server about any dietary restrictions. Thank you!
Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, or eggs, may increase your risk of foodborne illness.

DINNER

THE CONTINENTAL AT FORD HOUSE

ENTREES

Dinner Entrées are served with a cup of Soup Du Jour or side Ford House Garden Salad

Chef's Special of the Day — MKP
Inquire with your server for tonight's preparation

The Continental Burger — $20
7 oz Creekstone Farms beef, caramelized onion bacon jam, arugula, beef steak tomato, aged white cheddar, bacon, sweet pickled red onions, brioche bun

Thai Coconut Curry — VG | CN | $26
Thai coconut curry, snap peas, shiitake mushrooms, water chestnuts, baby corn, mini peppers, roasted eggplant, cauliflower, toasted cashews, green onion curls, stone grilled flatbread

Truffle Gemelli Pasta — $30
Gemelli pasta, Italian sausage, vodka sauce, truffle oil, Parmesan cheese

Blackened Salmon OR Cajun-Breaded Walleye — $34
Cajun corn, crispy shallots, mustard caviar, also available seared

Cajun Shrimp & Grits — GF | $32
Southern grits, blackened black tiger shrimp, andouille sausage, Creole sauce, smoked Gouda, aged white cheddar, scallion curls

Sweet Tea-Brined Brick Chicken — GF | $38
Sweet tea-brined chicken, lemon herb butter, root vegetables, Boursin silk mashed potatoes

Lake Erie Perch — CE | $38
Lake Erie perch, potato torta, haricots verts, house remoulade, lemon

Braised Short Rib — GF | $36
Red wine braised short rib, potato torta, charred broccolini, heirloom baby carrots, short rib demi

New York Striploin — GF | $38
12 oz New York striploin, Boursin silk mashed potato, maple-glazed root vegetables, blistered cherry tomatoes, confit garlic herb butter

GOURMET SIDES

Add any gourmet side for just $6

Boursin silk mashed potatoes
Cajun corn
Broccolini
Sweet potato fries
Torta
Side chef's kale Caesar

Dine with us as a Friend of Ford House!

Already a Friend? Let your server know to apply your dining discount.

Not yet? Friends enjoy free grounds admission, special event access, and discounts on dining and shopping at Ford House. Join at fordhouse.org/friends or scan the code.

SCAN ME

DF = Dairy Free | GF = Gluten Free | V = Vegetarian | VG = Vegan | CN = Contains Nuts | CE = Contains Eggs | CS = Contains Sesame | CSY = Contains Soy

Vegan Entrée options are available upon request. Please inquire with your server about any dietary restrictions. Thank you!
Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, or eggs, may increase your risk of foodborne illness.