



GROUP LUNCH MENU – TIER 1

\$30.00 per person ++

beverages are not included

APPETIZER TRIO \$8.00pp++ *supplement, please select three:*

TANDOORI CHICKEN SKEWER cucumber raita

MARYLAND CRAB CAKE remoulade sauce

MAC & CHEESE BITE applewood smoked bacon, cheddar

PORTOBELLO ARANCINI tomato fennel sauce (vegetarian)

FOREST MUSHROOM TART wild mushrooms, cream, pastry shell (vegetarian)

THAI VEGETABLE POTSTICKER ponzu sauce (vegan)

STARTER, *please select one for the group:*

FIVE ONION SOUP (*gfo)

caramelized bermuda onion, vidalia onion, shallots, scallions, leeks, garlic, madeira broth, baked gruyère crouton

CHICKEN SPÄTZLE SOUP (*gfo)

hearty chicken stock, carrot, celery, onion, drop dumplings

MAIN COURSE, *please select four: Each additional selection: \$2.50++*

STEAKHOUSE “WEDGE” (*gf)

iceberg lettuce, bacon lardons, roasted tomatoes, penta crème blue cheese, cured egg yolk “snow”, pickled onions, mixed herbs, rosemary buttermilk vinaigrette
choice of chicken or salmon

CLASSIC CAESAR (*gfo)

romaine, parmesan, herb crouton, garlic-anchovy dressing

choice of chicken or salmon

WINTER PANZANELLA (*gfo)

mixed greens, spinach, roasted squashes, pomegranate arils, peppered bacon, granny smith apples, dried cherries, candy pecans, aged gouda, maple-ginger vinaigrette, pretzel croutons

choice of chicken or salmon

GRIDDLED CHEESES (*gfo)

cheddar, gouda, gruyere, parmesan crusted sourdough, bacon, red pepper bisque side car

THANKSGIVING “LEFTOVER’S” (*gfo)

hickory-smoked turkey, kale-apple-brussels sprout & walnut slaw, lettuce, tomato, bacon, gouda, cranberry aioli, toasted sourdough

NOT YOUR TYPICAL PB&J (*gfo)

hazelnut, cashew & pecan butter, blood orange mango jam, bacon, cinnamon raisin bread, foie gras powder

HARISSA SPICED CHICKEN SANDWICH (*gfo)

buttermilk marinated chicken, pickles, mayo, mixed power-blend coleslaw, toasted sub bun

FIVE STEAKHOUSE BURGER* (*gfo)

8oz custom blend patty, gouda, bacon, spring mix, onions, dill pickles, hot house tomatoes, herb aioli, toasted challah bun

DESSERT *please select one for the group:*

RASPBERRY-LEMON CAKE raspberry coulis

PEANUT BUTTER EXPLOSION chocolate sauce

CHOCOLATE TUXEDO BOMB raspberry coulis

++ add 6% State of Michigan Sales Tax and 24% Service Charge.

**Due to seasonality of our menu offerings, we reserve the right to substitute menu items; final menu will be confirmed two weeks prior to event.

(*gf) denotes gluten-free items (*gfo) denotes items that can be prepared gluten-free (*df) denotes items that are dairy-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; may be requested undercooked; or can be cooked to order.

Five Steakhouse
at The Inn at St. John's
44045 Five Mile Road
Plymouth, MI
www.theinnatstjohns.com
734-357-5700



GROUP LUNCH MENU – TIER 2

\$40.00 per person ++

beverages are not included

APPETIZER TRIO \$8.00pp++ supplement, please select three:

TANDOORI CHICKEN SKEWER cucumber raita

MARYLAND CRAB CAKE remoulade sauce

MAC & CHEESE BITE applewood smoked bacon, cheddar

PORTOBELLO ARANCINI tomato fennel sauce (vegetarian)

FOREST MUSHROOM TART wild mushrooms, cream, pastry shell (vegetarian)

THAI VEGETABLE POTSTICKER ponzu sauce (vegan)

STARTER, please select one for the group:

SIVE ONION SOUP (*gfo)

caramelized bermuda onion, vidalia onion, shallots, scallions, leeks, garlic, madeira broth, baked gruyère crouton

CHICKEN SPÄTZLE SOUP (*gfo)

hearty chicken stock, carrot, celery, onion, drop dumplings

STEAKHOUSE “WEDGE” (*gf)

iceberg lettuce, bacon lardons, roasted tomatoes, penta crème blue cheese, cured egg yolk “snow”, pickled onions, mixed herbs, rosemary buttermilk vinaigrette

CLASSIC CAESAR (*gfo)

romaine, parmesan, herb crouton, garlic-anchovy dressing

WINTER PANZANELLA (*gfo)

mixed greens, spinach, roasted squashes, pomegranate arils, peppered bacon, granny smith apples, dried cherries, candy pecans, aged gouda, maple-ginger vinaigrette, pretzel croutons

MAIN COURSE, please select three: Additional entrée: \$5.00pp++

CREOLE VEGETABLE STEW (*gf)

roasted mushrooms, onions, peppers, eggplant & celery, hearty brown vegetable sauce, pickled okra, crème fraîche, panisse

SEARED VERLASSO SALMON* (*gf)

flageolet beans, beet and citrus salad, crème fraîche

CHILI CRUNCH FRIED HALF CHICKEN (*gfo)

dashi simmered daikon, roasted broccoli, nappa “kimchi” slaw, green onion

VACA BEEF TENDERLOIN TIPS & FRITES* (*gfo)

applewood bacon lardons, demi-glace, seasonal vegetables, beer-battered fries

DESSERT please select one for the group:

RASPBERRY-LEMON CAKE raspberry coulis

PEANUT BUTTER EXPLOSION chocolate sauce

CHOCOLATE TUXEDO BOMB raspberry coulis

Five Steakhouse
at The Inn at St. John's
44045 Five Mile Road
Plymouth, MI
www.theinnatstjohns.com
734-357-5700

++ add 6% State of Michigan Sales Tax and 24% Service Charge.

**Due to seasonality of our menu offerings, we reserve the right to substitute menu items; final menu will be confirmed two weeks prior to event.

(*gf) denotes gluten-free items (*gfo) denotes items that can be prepared gluten-free (*df) denotes items that are dairy-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; may be requested undercooked; or can be cooked to order.