



Executive Chef  
**SEAN MOHAN**

## PAR 5IVE GOLF DINNER MENU

\$28.00 per person ++  
*nonalcoholic beverages included*

### FIRST

*Please select one:*

#### **CAESAR**

romaine hearts, reggiano two ways, traditional garlic anchovy dressing, stirato crouton, sun-dried tomato tapenade

#### **URBAN GARDEN SALAD**

artisan lettuces, cress, pickled strawberries, citrus, blueberries, crumbled feta, spiced pepitas, shaved red onion, ginger vinaigrette

### ENTRÉE

*Please select one:*

#### **ANGUS RESERVE PETITE CULOTTE STEAK\***

4oz grilled sirloin, pommes purée, charred asparagus, roasted garlic-herb butter

#### **JOYCE FARMS AIRLINE CHICKEN BREAST**

n.e.i.p.a. brine, free-range, charred scallion jus, caramelized mushrooms, apple8 vinegar, ricotta dumplings, crisp lotus root

#### **ROASTED VERLASSO SALMON\***

creamed street corn, charred pepper coulis, aji amarillo, mezcal pickled chilies, micro salad, coriander

#### **ROASTED BEET 'SIRLOIN' (gf\*)**

sherry-braised local beet, cauliflower-sunchoke soubise, garden vegetables, tarragon oil, ginger emulsion, pea sprouts, goat cheese dust

*48 hours notice required.*

*++ add 6% tax and 22% gratuity.*

*(gf\*) denotes items that are either gluten-free or can be prepared gluten-free. Our kitchen is not an allergen-free kitchen, but we are highly proactive when cooking allergen-free foods; please inform your server of any potential allergies.*

*\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

**Five Steakhouse**  
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