



Executive Chef  
**SEAN MOHAN**

## PAR FIVE GOLF LUNCH MENU

\$18.00 per person ++  
*nonalcoholic beverages included*

### FIRST

#### **OUR CHEF'S DAILY SOUP INSPIRATION**

### ENTRÉE

*guests may select one on site:*

#### **URBAN GARDEN SALAD (gf\*)**

artisan lettuces, cress, pickled strawberries, citrus, blueberries, shaved red onion, crumbled feta, spiced pepitas, ginger vinaigrette  
choice of: verlasso salmon or joyce farms chicken

#### **CAESAR SALAD**

romaine, parmesan reggiano 'two ways', traditional garlic-anchovy dressing, semolina crouton, sun-dried tomato tapenade  
choice of: verlasso salmon or joyce farms chicken

#### **BÁNH MÌ**

smoked pork loin, house maple bacon, rice wine pickled vegetables, marinated chilies, cilantro, cherry-gochujang barbeque, torta roll  
served with house-made chips

#### **FIVE SIGNATURE STEAKHOUSE BURGER\***

half-pound patty, pimento cheese, beefsteak tomato, watercress, applewood bacon, caramelized vidalia onion, griddled 'everything' roll  
served with house-made chips

*48 hours noticed 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**  
**at The Inn at St. John's**  
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