



Executive Chef
SEAN MOHAN

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

THAI VEGETABLE POTSTICKER, ponzu sauce (*vegetarian)

STARTER, *please select one for the group:*

SOUP DU JOUR

chef's daily inspiration

5IVE ONION SOUP (*gfo)

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

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

COBB SALAD (*gf)

romaine-iceberg lettuce blend, smoked blue cheese, boiled egg, avocado, bermuda onion, applewood smoked bacon, smoked turkey, cured tomato, red wine vinaigrette

WEDGE SALAD (*gf)

baby iceberg, cured tomatoes, applewood bacon, smoked blue cheese, chopped egg, buttermilk ranch, choice of chicken or salmon

URBAN GARDEN SALAD (*gf)

artisan lettuces, baby spinach, roasted squash, quinoa, cider-poached fuji apple, pomegranate arils, zingerman's fresh goat cheese, dried cranberry, marcona almonds, apple-cranberry vinaigrette; choice of chicken or salmon

CAESAR SALAD (*gfo)

baby kale, romaine, parmesan reggiano 'two ways', traditional garlic-anchovy dressing, semolina crouton, roasted tomato tapenade, choice of chicken or salmon

LOW COUNTRY

guernsey's buttermilk fried chicken breast, rye pickles, house pimento cheese, applewood bacon, savannah bbq glaze, torta roll

5IVE LAKES GRILLED CHEESE (*gfo)

havarti, cheddar, gruyère, smoked gouda, beefsteak tomato, caramelized sweet onion, sourdough, parmesan crust, tomato-basil bisque

5IVE STEAKHOUSE SIGNATURE BURGER* (*gfo)

half-pound patty, pimento cheese, beefsteak tomato, watercress, applewood bacon, caramelized vidalia, griddled 'everything' bun

PLUM STREET (*gfo)

before the butcher vegan 'pulled pork', rock 'n' rye bbq glaze, steakhouse slaw, rye pickles, griddled hamtramck potato roll

THE HEDBERG (*gfo)

hickory smoked turkey, applewood bacon, avocado, tomato, arugula, gruyère, cured tomato aioli, toasted multigrain

CHEESE & QUACKERS (*gfo)

house corned duck, caraway-juniper sauerkraut, gruyere, cranberry mustard, griddled marble rye

THE FRENCHIE* (*gfo)

shaved ribeye, caramelized onions, roasted mushrooms, havarti, creamy onion-herb spread, cuban-style baguette

DESSERT

CHEF CHRISTINE'S DESSERT TRIO

chocolate bomb, salted caramel flan, sweet potato praline pie

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

++ add 6% tax and 24% gratuity

**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.



Executive Chef
SEAN MOHAN

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

THAI VEGETABLE POTSTICKER, ponzu sauce (*vegetarian)

STARTER, please select one for the group:

SOUP DU JOUR

chef's daily inspiration

5IVE ONION SOUP (*gfo)

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

CAESAR SALAD (*gfo)

baby kale, romaine, parmesan reggiano 'two ways', traditional garlic-anchovy dressing, semolina crouton, roasted tomato tapenade

WEDGE SALAD (*gf)

baby iceberg, cured tomatoes, applewood bacon, smoked blue cheese, chopped egg, buttermilk ranch

URBAN GARDEN SALAD (*gf)

artisan lettuces, baby spinach, roasted squash, quinoa, cider-poached fuji apple, pomegranate arils, zingerman's fresh goat cheese, dried cranberry, marcona almonds, apple-cranberry vinaigrette

MAIN COURSE, please select three: Each additional entrée: \$5.00++

USDA PRIME COULOTTE SIRLOIN* (*gf)

8oz, confit marble potatoes, micro vegetables, garlic herb butter

THAI SEAFOOD CURRY (*gf)

sea scallops, gulf shrimp, finfish, crab, prince edward island mussels, pickled vegetables, coconut rice, red curry broth, pea tendrils, scallions

ROASTED VERLASSO SALMON* (*gf)

winter spice crust, chick pea-kale cassoulet, green apple-fennel slaw, shaved heirloom carrot, sour grape vinaigrette

MAINE DAYBOAT DIVER SCALLOPS* (*gfo)

Lemon butter poached, freekeh risotto, leek soubise, house pancetta crisps, forest mushrooms, pomegranate, saffron-lemon coulis, chanterelle dust

JOYCE FARMS AIRLINE CHICKEN BREAST (*gfo)

cider brined free-range organic airline breast, house ricotta dumplings, rapini, forest mushrooms, verjus, madeira reduction, frizzled leeks

MEMA'S FALAFEL (*gf)

mediterranean herb fritters, pecan shattah, cilantro vinaigrette, eggplant-tahini emulsion, yoghurt, assorted pickles

DESSERT

CHEF CHRISTINE'S DESSERT TRIO

chocolate bomb, salted caramel flan, sweet potato praline pie

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