



Executive Chef  
**SEAN MOHAN**

corporate  
**NINE & DINE DINNER OFFERING**

\$26.00 per person ++

*valid for groups of 10–20  
valid monday - thursday, 5:00pm-9:00pm.  
48-hour advance reservation required  
nonalcoholic beverages included*

**FIRST**

*guest may select one on site*

**CAESAR**

romaine hearts, reggiano two ways, traditional garlic anchovy dressing, stirato crouton

**URBAN GARDEN SALAD**

*artisan lettuces, frisée, compressed seasonal melon, shredded jicama, zingerman's fresh goat cheese, baby heirloom tomato, pistachio dust, minted aleppo vinaigrette*

**ENTRÉE**

*guests may select one on site:*

**GLAZED SHORT RIB**

48-hour braise, aligot potatoes, roasted summer vegetables, crisp salsify, bourbon demi glace, chive oil

**JOYCE FARMS 'BRICK CHICKEN**

cider brined smoked breast, house chicken sausage, sweet corn spoonbread, roasted summer squashes, dragon's milk beer barbeque glaze, frizzled leeks

**SUMAC ROASTED VERLASSO SALMON**

charred sunchoke soubise, bacon braised chard, marcona almond gremolata, heirloom tomato emulsion

**PEAS AND CARROTS**

english pea risotto, roasted baby carrots, pecorino romano, morels, micro veggies, chanterelle dust

**Five Steakhouse**  
**at The Inn at St. John's**  
44045 Five Mile Road  
Plymouth, MI  
[www.theinnatstjohns.com](http://www.theinnatstjohns.com)  
734-357-5700

++ add 6% tax and 22% gratuity.

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