

# **THE RATTLESNAKE CLUB DINNER MENU**

**\* For parties of 12-20, we ask that you offer your guests a choice of two appetizers, two salads, three entrees and two desserts. \***

**300 River Place \* Detroit, MI 48207 \* (313) 567-4400**  
**<http://www.rattlesnakeclub.com> \* <http://www.opentable.com>**

# **THE RATTLESNAKE CLUB**

## **DINNER STARTERS**

### **COOL**

Malpeque & Cape Anne Oysters  
Grapefruit Vodka Mignonette & Spicy Tumbleweed Shoestings 13

Duck Proscuitto wrapped Duck Foie Gras  
with Caramelized Two Apple Salad, Viognier Glaze, Pumpkin Toast 18

Smoked and Peppered Gravlox of King Salmon  
Cylinder of Fennel, Celery Root, Pernod Vinaigrette 16

Jumbo Gulf Shrimp Martini  
Roast Tomato Rooster Sauce, Horseradish Yogurt and Peppered Lavash 16

### **WARMED**

Baby Artichokes  
Crispy Fried with Olives, Basil & Sweet Lemon-Garlic Aioli 15

Grilled Barbecue Jumbo Gulf Shrimp  
Atop Sweet Corn Cake, Mango and Roast Pepper Salsa 16

Baby Calamari, Gulf Shrimp & Sea Scallop Fry  
Tossed with Micro Herbs & Lemon Grass Vinaigrette 16

Maryland Lump Crab Cake & Spring Roll  
Many Mustard Sauce, Spicy Napa Cabbage Slaw 16

Seared Duck Foie Gras & Three Pear Salad  
Tossed with Chanterelles, Crispy Leeks, Micro Herbs, Shaved Parmesan 19

### **SALADS**

Grilled Wild Mushroom and Two Apple Salad  
Baby Field Greens, Micro Herbs & Fried Shallots, Cider Vinaigrette 14

Limestone Bibb & Watercress Salad  
Maytag Blue Cheese, Shaved Radishes, Vidalia Onions & Peppered Bacon 13

Golden and Ruby Beet Pyramid Salad  
with Baby Frisee, Red Oak Lettuces and Aged Sherry-Horseradish Cream 13

Willy's Caesar Salad with Hearts of Romaine, Lavach Crisp and Parmesan 9

*We Use Only Local Sustainable and Organic Agricultural Products*

# THE RATTLESNAKE CLUB

## DINNER

### FINFISH & SHELLFISH

Hawaiian Yellowfin Tuna, grilled  
Spicy Mango-Chile Sesame Salsa, Warm Quinoa & Wilted Spoon Spinach 30

Escalope of Maine Salmon, grilled  
Forbidden and Bhutanese Rice Cylinder, Many Mustard Sauce 28

Maine Lobster & Diver Sea Scallops, seared  
Gingered Roast Winter Squash Risotto and Allspice-Thyme Froth 34

Lake Ontario Perch, Pan Sauteed  
Citrus & Caper Sauce, atop Crispy and Garlic Mashed Potatoes 29

### MEATS & POULTRY

Wine Braised Short Ribs of Beef  
Caramelized Beets and Butternut, Truffled Mashed Potatoes 29

Filet of Prime Beef, Rubbed with Smokey Spices, grilled  
Cipollini Onions, Thyme Scented Potato and Squash Gratin 32

Rosemary Crusted Rack of Baby Lamb, roasted  
Syrah Essence, Artichoke and Fennel Cylinder 35

Maple Cured Double Pork Chop, Slow Roasted  
Wild Mushroom Ragout and Sage Oil, Squash-Shallot Wontons 28

### FROM THE GRILL

#### FINFISH & SHELLFISH

Maine Salmon 26  
Hawaiian Yellowfin Tuna 28  
Jumbo Gulf Shrimp (8) 32  
Maine Diver Sea Scallops 29  
Maine Lobster (2.5 lbs) M.P.

#### PRIME STEAKS & CHOPS

Prime CAB Filet Mignon of Beef (8 oz) 29  
Prime CAB Extra Cut Filet Mignon(13 oz) 36  
Prime CAB New York Strip Steak (16 oz) 32  
Prime CAB Beef Porterhouse Steak (24 oz) 39  
Prime CAB Bone-In KC Sirloin Steak (18 oz) 34  
Veal Porterhouse Chop (16 oz) 32  
Double Pork Rib Chop (16 oz) 28

### SIDES

Wilted Spoon Spinach-5 \* Asparagus-8 \* Caramelized Onions-5 \* Brussel Sprouts-5  
Wild Mushrooms-8 \* Baked Russet Potato-5 \* Garlic Mashed Potatoes-5

### PASTA & VEGETABLES

Winter Squash Ravioli with Crispy Sage, Roasted Sweet Peppers and Parmesan 22

Collection of Roast, Grilled or Steamed Market Vegetables & Grains 22

# **THE RATTLESNAKE CLUB**

## **DESSERTS**

### **Samoa's Fantasy**

Dark Chocolate and Samoa Terrine topped with Chocolate-Coconut Mousse, Cone of Chocolate Sorbet, Red Wine Rosemary Syrup

### **Many Berry Martini**

Assorted Berries in their Natural Essence with White Chocolate Ravioli

### **Sorbet Shooters**

Assorted Fruit Sorbets in Almond Tuille Shells

### **Pumpkin and White Chocolate Creme Brulee**

with Burnt Maple Sugar Crisp Top

### **White Chocolate Ravioli**

White Chocolate Shell and Bittersweet Chocolate Mousse Center with Hazelnut Creme

### **WAM!**

White Chocolate Ice Cream, Passion Fruit and Raspberry Sauces, Macadamia Crunch

### **Chocolate and Peanut Butter Protein Crunch Bar**

Dark Chocolate Crunch, Chocolate Peanut Mousse and Caramel Sauce

### **Warm Chocolate Bread Pudding**

Bittersweet Chocolate Soaked Brioche and White Chocolate Ice Cream

**\$9 each**