APPETIZERS

Shrimp Cocktail // 14
Wild caught Gulf shrimp, micro arugula, classic cocktail sauce

Crab Stuffed Portobello // 10
Chesapeake lump, jicama slaw, limoncello–basil cream

Goat Cheese // 8
Terrine of roasted vegetables, goat cheese, wilted spinach, parsley vinaigrette

Ahi Tuna // 10
Seared rare, grilled frisee, black garlic puree, chili paste, coconut lime dressing

Smoked Salmon Carpaccio // 12
Salt-roasted beets, baby kale, orange and pistachio vinaigrette

Parmesan Crème Brûlée // 8
Port sugar crust, braised short rib, butternut squash chutney, garlic rubbed crostini

Mini Kobe Burgers // 10
Caramelized onion, bacon jam, pepperjack cheese

SALADS AND SOUPS

Crisp Romaine // small 6 // full 9
Fresh parmesan, focaccia crouton, oven roasted tomatoes, creamy black pepper and lemon dressing

Garden Salad // small 6 // full 9
Cherry tomato, red onion, cucumber, celery, choice of dressing

Green Sense Grilled Romaine // 10
Sliced red grapes, crushed bacon, cherry tomato, butternut squash chutney, crumbled blue cheese, spiced marcona almonds, buttermilk cabernet dressing

Blackened Salmon Salad // 15
Baby spinach, arugula, hazelnuts, orange segments, goat cheese, charred onions, orange basil vinaigrette

Baby Kale // 9
Granny Smith apple, gorgonzola, pickled red onion, spiced walnuts, dried cherries, honey sherry vinaigrette

Howth Head Seafood Chowder // bowl 8 // cup 6
Shrimp, scallops, salmon, pancetta

Roasted Butternut Squash Soup // bowl 7 // cup 5
Parmesan crisp, pumpkin seed oil, pumpkin seeds

Soup of the Day // bowl 7 // cup 5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
STEAKS, CHOPS AND FRESH FISH

Our steaks are Angus cattle raised with no added hormones or antibiotics and are fed 100% vegetarian diet with no animal by-products. We source our pork and chicken from all natural farms within a 100 mile radius of South Bend. Our seafood is purchased from sustainably responsible farms when not wild caught.

4 oz. Filet Mignon // 21
8 oz. Filet Mignon // 30
10 oz. New York Strip // 32
12 oz. Ribeye // 33
8 oz. Wagyu Sirloin Filet // 35
Seared Sacramento River Sturgeon // 28
Grilled Faroe Island Salmon // 23
Indiana Pork Chop // 20
Amish Roast Chicken // 18

ENHANCEMENTS

Cab Franc Bordelaise Sauce // 2
Detroit Zip Sauce // 2
Bearnaise Sauce // 3
Black Truffle Butter // 3
Seared Foie Gras and Onion Marmalade // 8
Asiago Cheese Crust // 3
Jumbo Grilled Garlic Rubbed Shrimp // 8
Lemon-Caper Sauce // 2

SIDES

Wilted Spinach, Lemon, California Ranch Olive Oil // 3
Roasted Brussels Sprouts with Honey Sherry Vinaigrette // 4
Pumpkin Risotto with Dried Cranberries and Crispy Prosciutto // 4
Garlic and Rosemary Roasted Mushrooms // 3
Steamed Broccoli with Soy Dressing, Toasted Almonds and Red Cabbage // 4
Truffle Orzo Pasta “Mac and Cheese” // 4
Chive Whipped Yukon Gold Potatoes // 3
Maine Lobster Mashed Potato // 7
**SOUP**

**Howth's Head Seafood Chowder** // bowl 8 // cup 6
Shrimp, scallops, salmon, pancetta

**Roasted Butternut Squash Soup** // bowl 7 // cup 5
Parmesan crisp, pumpkin seed oil, pumpkin seeds

**Soup of the Day** // bowl 7 // cup 5

**MAIN COURSES**

**Corned Beef and Mustard**// 12
House-cured, Guinness mustard, white cheddar cheese, rye. Choice of French fries or chips.
Make it a reuben // 2

**Bistro Steak**// 22
All-natural strip, parsnip puree, baby heirloom carrots, caramelized onions, Bordelaise

**Crab Melt** // 14
Sundried tomato, arugula, white cheddar, garlic and herb cheese spread, sourdough
Choice of French fries or chips

**Grilled Portobello** // 15
Fingerling coins, steamed broccoli, soy dressing

**LUNCH**

**LUNCH TIME FAVORITES**

**Murf Burger**// 14
Hand-formed patty, bacon, sautéed mushrooms, caramelized onions, Swiss & cheddar cheeses, crispy onions and bistro sauce. Choice of French fries or chips.

**Wood Stone Oven Pizza** // 11.50
Fontina, mozzarella, grana padano
Add pepperoni, sausage, mushroom for $1 each

**Fish and Chips** // 14
Cole slaw, bread and butter pickle tartar sauce. Choice of French fries or chips

**SALADS**

**Crisp Romaine** // 8 // small 6
Fresh parmesan, focaccia crouton, oven roasted tomatoes, creamy black pepper and lemon dressing

**Garden Salad** // 8.50 // small 6
Cherry tomato, red onion, cucumber, celery, choice of balsamic, ranch or Italian dressing

**Green Sense Grilled Romaine** // 10
Sliced red grapes, crushed bacon, cherry tomato, butternut squash chutney, crumbled blue cheese, spiced marcona almonds, buttermilk cabernet dressing

**Baby Kale** // 9
Granny Smith apple, dried cherries, gorgonzola, pickled red onion, spiced walnuts, honey sherry vinaigrette

Add chicken // 4
Add shrimp // 7
Add salmon // 8

**Blackened Salmon** // 15
Baby spinach, arugula, hazelnuts, orange segments, goat cheese, charred onions, orange basil vinaigrette

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