



## 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 (vegetarian)

**THAI VEGETABLE POTSTICKER** ponzu sauce (vegan)

STARTER, *please select one for the group:*

**FIVE ONION SOUP** (\*gfo)

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

**CHICKEN SPÄTZLE SOUP** (\*gfo)

hearty chicken stock, carrot, celery, onion, drop dumplings

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

**STEAKHOUSE “WEDGE”** (\*gf)

iceberg lettuce, bacon lardons, roasted tomatoes, penta crème blue cheese, cured egg yolk “snow”, pickled onions, mixed herbs, rosemary buttermilk vinaigrette  
**choice of chicken or salmon**

**CLASSIC CAESAR** (\*gfo)

romaine, parmesan, herb crouton, garlic-anchovy dressing  
**choice of chicken or salmon**

**WINTER PANZANELLA** (\*gfo)

mixed greens, spinach, roasted squashes, pomegranate arils, peppered bacon, granny smith apples, dried cherries, candy pecans, aged gouda, maple-ginger vinaigrette, pretzel croutons  
**choice of chicken or salmon**

**GRIDDLED CHEESES** (\*gfo)

cheddar, gouda, gruyere, parmesan crusted sourdough, bacon, red pepper bisque side car

**THANKSGIVING “LEFTOVER’S”** (\*gfo)

hickory-smoked turkey, kale-apple-brussels sprout & walnut slaw, lettuce, tomato, bacon, gouda, cranberry aioli, toasted sourdough

**NOT YOUR TYPICAL PB&J** (\*gfo)

hazelnut, cashew & pecan butter, blood orange mango jam, bacon, cinnamon raisin bread, foie gras powder

**HARISSA SPICED CHICKEN SANDWICH** (\*gfo)

buttermilk marinated chicken, pickles, mayo, mixed power-blend coleslaw, toasted sub bun

**FIVE STEAKHOUSE BURGER\*** (\*gfo)

8oz custom blend patty, gouda, bacon, spring mix, onions, dill pickles, hot house tomatoes, herb aioli, toasted challah bun

DESSERT *please select one for the group:*

**RASPBERRY-LEMON CAKE** raspberry coulis

**PEANUT BUTTER EXPLOSION** chocolate sauce

**CHOCOLATE TUXEDO BOMB** raspberry coulis

++ add 6% State of Michigan Sales Tax and 24% Service Charge.

*\*\*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.*

**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



## 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 (vegetarian)

**THAI VEGETABLE POTSTICKER** ponzu sauce (vegan)

**STARTER**, please select one for the group:

**SIVE ONION SOUP** (\*gfo)

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

**CHICKEN SPÄTZLE SOUP** (\*gfo)

hearty chicken stock, carrot, celery, onion, drop dumplings

**STEAKHOUSE “WEDGE”** (\*gf)

iceberg lettuce, bacon lardons, roasted tomatoes, penta crème blue cheese, cured egg yolk “snow”, pickled onions, mixed herbs, rosemary buttermilk vinaigrette

**CLASSIC CAESAR** (\*gfo)

romaine, parmesan, herb crouton, garlic-anchovy dressing

**WINTER PANZANELLA** (\*gfo)

mixed greens, spinach, roasted squashes, pomegranate arils, peppered bacon, granny smith apples, dried cherries, candy pecans, aged gouda, maple-ginger vinaigrette, pretzel croutons

**MAIN COURSE**, please select three: Additional entrée: \$5.00pp++

**CREOLE VEGETABLE STEW** (\*gf)

roasted mushrooms, onions, peppers, eggplant & celery, hearty brown vegetable sauce, pickled okra, crème fraîche, panisse

**SEARED VERLASSO SALMON\*** (\*gf)

flageolet beans, beet and citrus salad, crème fraîche

**CHILI CRUNCH FRIED HALF CHICKEN** (\*gfo)

dashi simmered daikon, roasted broccoli, nappa “kimchi” slaw, green onion

**VACA BEEF TENDERLOIN TIPS & FRITES\*** (\*gfo)

applewood bacon lardons, demi-glace, seasonal vegetables, beer-battered fries

**DESSERT** please select one for the group:

**RASPBERRY-LEMON CAKE** raspberry coulis

**PEANUT BUTTER EXPLOSION** chocolate sauce

**CHOCOLATE TUXEDO BOMB** raspberry coulis

**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% State of Michigan Sales Tax and 24% Service Charge.

\*\*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.