

GROUP LUNCH

Tier 1 \$35pp++

When you enjoy a meal at **FIVE** Steakhouse, you also provide a meal for those in need.

100% of profits from
FIVE will go to the
Pulte Family
Charitable Foundation
to serve those in need
in the Metro-Detroit
community and beyond.

APPETIZER TRIO

\$10.00pp++ supplement, please select three

MARYLAND CRAB CAKES saffron aioli

SPANAKOPITA cigar style

VEGAN MEATBALL tomato sauce (vegan, gf)

SESAME AHI TUNA dill cream (gfo)

FOREST MUSHROOM TART wild mushrooms, cream, pastry shell (vegetarian)

MICHIGAN SWEET CORN CORNBREAD compound butter duo

SHRIMP COCKTAIL cocktail sauce (qf)

STARTER

please select one

FIVE ONION SOUP (qfo)

CREAMY TOMATO-BASIL BISQUE (gf/dfo)

MAIN COURSE

please select four; each additional selection \$2.50++

STEAKHOUSE "WEDGE" (gf)

baby iceberg, bacon, tomatoes, blue cheese,

pickled onions, ranch dressing

choice of chicken, salmon, or falafel

CLASSIC CAESAR (gfo)

romaine, parmesan, herb crouton, traditional dressing

choice of chicken, salmon, or falafel

CLASSIC HOUSE SALAD (qf/df)

mixed greens, romaine, cherry tomatoes, carrot, cucumber,

onion, champagne-raspberry vinaigrette

choice of chicken, salmon, or falafel

SEAFOOD TACOS (qfo)

shrimp & scallops, corn pico de gallo, cotija

CHICKEN CLUB (qfo)

choice of grilled or fried chicken, gruyere, bacon, lettuce, tomato, onion, pickle, hoagie bun

FIVE BURGER* (qfo)

8oz custom blend patty, cheddar, lettuce, onions, dill pickles, tomatoes, brioche bun

DESSERT

please select <u>one</u>

CHOCOLATE PRALINE TART

chocolate sauce

WINTER KEY LIME PIE

raspberry sauce

TIRAMISU

coffee cream

VIEW OUR FULL
BEVERAGE MENU



(gf) gluten free, (gfo) items that can be prepared gluten free. Our culinary team makes every effort to prepare items to support dietary needs and allergies however, due to cross utilization there may be traces of allergens. Please inform your server of any allergies you, or your guest(s), may have.

03/09/24



GROUP LUNCH

Tier 2 \$45pp++

When you enjoy a meal at **FIVE** Steakhouse, you also provide a meal for those in need.

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APPETIZER TRIO

\$10.00pp++ supplement, please select three

MARYLAND CRAB CAKES saffron aioli

SPANAKOPITA cigar style

VEGAN MEATBALL tomato sauce (vegan, gf)

SESAME AHI TUNA dill cream (gfo)

FOREST MUSHROOM TART wild mushrooms, cream, pastry shell (vegetarian)

MICHIGAN SWEET CORN CORNBREAD compound butter duo

SHRIMP COCKTAIL cocktail sauce (qf)

STARTER

please select one

FIVE ONION SOUP (afo)

CREAMY TOMATO-BASIL BISQUE (gf/dfo)

STEAKHOUSE "WEDGE" (gf)

baby iceberg, bacon, tomatoes, blue cheese, pickled onions, ranch dressing

CLASSIC CAESAR (qfo)

romaine, parmesan, herb crouton, traditional dressing

CLASSIC HOUSE SALAD (qf/df)

mixed greens, romaine, cherry tomatoes, carrot, cucumber, onion, champagne-raspberry vinaigrette

VIEW OUR FULL BEVERAGE MENU



MAIN COURSE

please select three; each additional selection \$5.00++

SEARED SALMON* (gfo)

seasonal accompaniments

AIRLINE CHICKEN BREAST* (gfo)

seasonal accompaniments

ANGUS BEEF TENDERLOIN TIPS & FRITES* (gfo)

caramelized onion, mushrooms, FIVE zip sauce, seasonal vegetables, crispy fries

CHEF-INSPIRED VEGAN ENTRÉE (v/gf)

each menu will include our current vegan entrée feature

DESSERT

please select one

CHOCOLATE PRALINE TART

chocolate sauce

WINTER KEY LIME PIE

raspberry sauce

TIRAMISU

coffee cream

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