

COACH INSIGNIA

Welcome to Coach Insignia!

Coach Insignia is a tribute to Detroit and its foundation, the automobile. The “Coach” represents the famous symbol of Fisher Auto Body. “Insignia” symbolizes a dedication to artisan craftsmanship on bottles of Cabernet and Chardonnay from Fisher Vineyards, a wonderful California winery who has graciously shared their name with us.

Throughout Coach, we pay tribute to the automobile and its history from 1900 through the present day. Please feel free to walk both floors of the restaurant to see the dramatic views and the artistic tributes to our heritage—the automobile.

We are proud to debut a “For Your Health” section in our menu. Corporate Chef Eric Ward has created four dishes that are not only good for you, but satisfyingly delicious.

Bon Appétit!
Rick Therrien

APPETIZERS

Maine Lobster Corn Dogs

Napa Cabbage Slaw,
Whole Grain Mustard Hollandaise 16

Short Rib Martini

Horseradish Whipped Potatoes,
Root Vegetables & Natural Jus 9

House Smoked Salmon

Cherry Wood Smoked
Reggiano, Capers, Tomatoes, Onion,
Truffle Oil, Toasted Brioche 10

Grilled Lamb Loin

Olive Tapenade, Goat Cheese,
Roasted Tomatoes 9

Big Eye Tuna^A

Coriander & Cumin Dusted Seared Rare
Tomato, Capers, Cilantro & Olives 13

Chilled Poached Shrimp

Louisiana Style, Creole & Remoulade Sauce
3 pieces - 10 5 pieces - 15

Maryland Lump Crab Cakes

Roasted Corn Puree, Chippolini Onion
& Oven Dried Tomato 13

Braised Trumpet Royal Mushrooms

Vegetarian Red Wine Demi,
Arugula & Roasted Garlic 9

SOUPS

Roasted Butternut Squash

Crème Fraîche & Pumpkin Oil 7

New England Clam Chowder

Garlic Croutons & Cracked Pepper 8

Maine Lobster Bisque

Sherry Crème Fraiche & Brioche 8

SALADS

Coach Caesar

Reggiano Parmesan Crisp, Croutons
& Creamy Anchovy Garlic Dressing 6

Baby Arugula Salad

Port Wine Poached Pear,
Bleu Cheese & Walnuts 10

Chop - Chop

Cucumber, Hearts of Palm, Tomato,
Cooked Egg, Sunflower Seeds, Carrot,
Bacon & 1000 Island Dressing 6

Roasted Beet Salad

Petite Greens, Goat Cheese
& Toasted Walnut Vinaigrette 9

February 2008

Δ COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



THE COACH INSIGNIA

Mixed Grill ^Δ

Axis Venison, Filet Mignon & Lamb
Rapini, Cipollini Onions, Trumpet Mushrooms
49

STEAKS

All Steaks Served with Choice of: Béarnaise, Horseradish or Detroit Zip Sauces

Center Cut Filet Mignon ^Δ

7 ounce 29
10 ounce 39

14 ounce New York Strip ^Δ

The King of Steaks
32

16 ounce Rib Eye ^Δ

39

OVER THE TOP

Alaskan King Crab & Béarnaise 10

5 oz. Maine Lobster Tail 14

Shrimp Scampi 8

Caramelized Onions 3

Sautéed Wild Mushrooms 4

Blue Cheese Glacage 6

Steak Temperatures :

Rare: Cool Red Center **Medium Rare:** Warm Red Center

Medium: Hot Pink Center **Medium Well:** Light Pink Center **Well:** Cooked Through

LAMB, POULTRY & MEAT

Kurobuta Pork Loin ^Δ

Dry Rubbed & Roasted,
Bacon Braised Brussels Sprouts, Rapini,
Garlic Potato Purée, Bourbon Maple Sauce
26

Slow Roasted Chicken

Truffle Whipped Potatoes,
Asparagus, Cioppolini Jus
26

Persillade Rack of Lamb ^Δ

Dijon & Herb Breadcrumb Crust, Glazed Beets & Carrots,
Goat Cheese Potato Gratin
45

Braised Beef Short Ribs

Horseradish Whipped Potatoes,
Glazed Root Vegetables & Natural Jus
28

February 2008

Δ COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



FROM THE SEA

Big Eye Tuna

Cumin & Coriander Rubbed, Seared Rare
Cilantro Lemongrass Sticky Rice, Tomatoes,
Olives, Capers & Avocado Purée

36

Pan Seared Chilean Sea Bass

Roasted Parsnips, Wilted Swiss Chard,
Butternut Squash Purée

38

Grilled Canadian Salmon ^Δ

French Horn Mushrooms, Arugula,
Thumbelina Carrots, Asparagus, Roasted Corn Sauce

34

Georges Bank Scallops ^Δ

Shitake Mushrooms, Baby Bok Choy, Asparagus,
Green Onion & Carrot Lemongrass Consommé

36

FOR YOUR HEALTH

Skinless Duck Breast

French Horn Mushrooms, Swiss Chard,
Potato Gnocchi & Mushroom Tea
22

Axis Venison

Black Trumpets, Roasted Parsnips,
Haricot Vert, Cipollini Jus
32

Saffron Risotto*

Roasted Tomato, Asparagus, Broccoli Rabe, Roasted Garlic & Eggplant
19

Rice Noodles*

Baby Bok Choy, Scallions, Black Mushrooms, Broccoli, Cabbage,
Ginger Carrot Broth
18

*Vegetarian Options

SIDE DISHES

Broccoli & Hollandaise 5
Asparagus & Hollandaise 6
Sautéed Mushrooms 6
Onion Rings 4

Horseradish Whipped Potatoes 4
Truffle Whipped Potatoes 4
Coach's Scalloped Potatoes 6
Salt Crusted Baked Potato 4

February 2008

A COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

