



The Inn at St. John's  
Plymouth, Michigan

## welcome to pub grub at Five steakhouse (available in bar area only)

### quick bites

**onion rings** 8  
chipotle- lime aioli

**tunisian olives** 7  
truffled flatbread,  
shaved ricotta salata

**truffle parmesan  
frites** 7  
roasted garlic aioli

**“epic”potato chips** 6  
beer braised cipollini  
onion dip

**blistered shisito  
peppers** 9  
lemon mosta oil,  
ricotta salata

### small plates

**grilled artichoke dip** 13  
baby spinach, boursin cheese, grilled  
artichoke hearts, griddled flatbread

**cellar board** 15  
seasonal inspiration of cured meats,  
artisanal cheeses, wildflower honeycomb,  
flatbread crackers, griddled flatbread,  
strawberry modena chutney

**Five's chicken wings (4)** 9  
Five special dry rub, lightly smoked, tossed in  
Five's signature buffalo sauce

**cajun poutine\*** 9  
beer battered steak fries,  
smoked chicken-andouille sausage gumbo,  
aged cayenne-jalapeno cheddar

**prosciutto & melon** 9  
compressed cantaloupe, aged parma ham,  
lemon oil

**calamari fritti** 13  
flash fried, gremolata, lemon – caper aioli

**prime beef tenderloin tips\*** 15  
smoked blue, forest mushrooms,  
beer-braised cipollini onion, cognac crème,  
griddled flatbread

**vegetable crudité** 8  
seasonal vegetables, semolina crostini,  
roasted garlic hummus, boursin cheese

### soup and sandwich

served with house 'epic' chips  
substitute house frites  
or fresh seasonal fruit cup 1.5

**Five onion soup** 7  
caramelized bermuda onion, vidalia onion,  
shallots, scallions, chive, garlic, madeira  
wine broth, baked gruyere crouton

**lobster bisque** 7  
sherry, cognac, cream, micro sprouts

**steakhouse burger\*** 14  
half pound prime beef patty, petite  
lettuce, beer braised cipollini onion,  
braised pork belly, Five bourbon glaze,  
potato roll

**steak b-l-t\*** 13  
dry-rubbed grilled sirloin steak,  
applewood smoked bacon, romaine,  
beefsteak tomato, horseradish crème,  
ciabatta

**smoked pastrami sandwich** 14  
house smoked pastrami, steakhouse slaw,  
whole grain beer mustard, gruyère cheese  
ciabatta bread

**lake superior perch “po-boy”** 13  
crispy michigan perch, steakhouse slaw,  
remoulade sauce, ciabatta bread

**1200-degree chicken** 13  
herb grilled chicken breast, burrata, tomato,  
arugula, pesto, balsamic, potato roll

### salads

add:  
prime beef tips 10  
grilled chicken 6  
skuna bay salmon 7

**caesar salad**  
side 7 | entrée 11  
romaine lettuce, traditional  
garlic dressing, reggiano  
cheese, semolina crouton

**baby wedge salad**  
side 7 | entrée 10  
petite iceberg lettuce,  
beefsteak tomato, applewood  
bacon, smoked blue cheese  
crumbles, buttermilk ranch

**urban garden salad**  
side 8 | entrée 11  
locally sourced artisan  
chopped lettuces, heirloom  
baby tomatoes, shaved carrots,  
crisp lotus root, pinenuts, beets,  
cucumbers, ricotta salata,  
bermuda onion,  
citron vinaigrette

\*notice: 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: