

Welcome!  
 Fine dining at  
 Tippecanoe Place  
 is a tradition that  
 began over 100 years  
 ago by the Studebaker  
 family – the  
 mansion's original  
 owners. Today, that  
 tradition continues at  
 Tippecanoe Place  
 Restaurant.  
 As the premiere  
 landmark in the heart  
 of South Bend's  
 historic district,  
 Tippecanoe Place is  
 the embodiment of  
 everything that great  
 wealth in the late  
 1800's could suggest.  
 The gracious spirit of  
 the past still thrives  
 throughout the  
 mansion's 40 rooms  
 with their wealth of  
 fine antiques, massive  
 fireplaces, and  
 hand-crafted woods.  
 And, as always, every  
 effort will be made to  
 serve you in the  
 exceptional style that  
 is customary at  
 Tippecanoe Place.  
 We are consistently  
 voted the Michiana  
 area's "Most  
 Romantic Restaurant"  
 and are honored to  
 have you as our  
 guest this evening.

## Appetizers & Soups

<b>Crabcakes Tippecanoe</b>	\$8.95
<i>A pair of jumbo crabcakes lightly breaded and baked to a golden brown. Finished with hunter-style sauce.</i>	
<b>Stuffed Portobello Mushroom</b>	\$7.95
<i>Roasted and stuffed with shrimp and fresh spinach in a light cream sauce. Topped with browned Monterey Jack and Parmesan cheeses.</i>	
<b>Smoked Salmon</b>	\$8.50
<i>Atlantic cold smoked salmon served with traditional accompaniments.</i>	
<b>Jumbo Shrimp Cocktail</b>	\$8.95
<i>Jumbo Tiger shrimp served with our zesty cocktail sauce.</i>	
<b>Baked Brie</b>	\$7.95
<i>A wheel of soft ripened Danish Brie baked in seasoned breading, served over raspberry sauce with sliced apples.</i>	
<b>Escargot</b>	\$7.25
<i>Baked in a rich garlic butter and accompanied by toast points.</i>	
<b>Soup of the Day</b>	\$2.95
<i>Our Chef prepares all of our delicious soups from scratch.</i>	
<b>French Onion Soup</b>	\$2.95
<i>Our onion soup is made from thinly sliced onions, sherry and beef stock. Before serving, we cover it with a large crouton, Swiss and Parmesan cheeses, then broil it to a golden brown.</i>	

## Tippecanoe Traditions

*Over the past century, many special recipes have come and gone. These exceptional entrees have withstood the test of time and are presented to provide you with the opportunity to taste some truly traditional favorites.*

<b>Oven-Roasted Filet Medallions</b>	\$17.95
<i>Tender twin medallions coated with herb breadcrumbs and oven-roasted. Served with Port Wine Shallot and Whiskey Peppercorn sauces.</i>	
<b>Rack of Lamb</b>	\$19.95
<i>Roasted in a fresh herb crust and served with Major Grey's Mango Chutney.</i>	
<b>Herb-Roasted Pork Chops</b>	\$15.95
<i>Fresh twin loin cut pork chops brushed with olive oil and garlic, dusted in bread crumbs with fresh herbs and oven-roasted, served on a bed of caramelized onions and apples.</i>	

## Perfect Prime Rib

*Tender and flavorful prime rib of beef. Our hand-selected, corn-fed Midwestern beef is coated with a delicate herb crust, carefully slow-roasted and served with Ruby Port au jus and Horseradish sauce. Quantities may be limited.*

<b>Classic Cut</b>	\$16.95
<b>Traditional Cut</b>	\$19.95
<b>Studebaker Cut</b>	\$22.95

Please be aware that consumption of certain raw and/or undercooked foods could result in illness.

Indiana Food Code Sec. 181(a)



## Steaks

*To ensure perfect tenderness and flavor, we use only hand-selected, corn-fed beef, trimmed to our own demanding specifications, and charbroiled to order.*

<b>Filet Mignon</b>	<i>The top of the line in tenderness.</i>	petite	\$19.95
		large	\$23.95
<b>New York Strip</b>	<i>Selected for tenderness and flavor, this is a well-marbled center-cut from the finest strip loins.</i>	petite	\$19.95
		large	\$21.95
<b>Mushroom Trilogy Tenderloin</b>	<i>A seasoned, charbroiled filet served with an array of portobello, forest, and enoki mushrooms.</i>		\$20.95
<b>Add Caramelized Onions or Sautéed Mushrooms</b>			\$2.50

## Pasta & Poultry

<b>Pasta Primavera</b>	<i>Garden fresh vegetables sautéed in garlic sauce with Italian seasoning served over linguine, topped with parmesan cheese.</i>		\$12.95
<b>Shrimp Pesto Penne</b>	<i>Jumbo Black Tiger shrimp sautéed with artichokes and shallots in a creamy sweet basil pesto, served on a bed of penne pasta, topped with asiago cheese.</i>		\$16.95
<b>Grilled Chicken Pasta</b>	<i>Tender breast of chicken gently seasoned and charbroiled, thinly sliced and served over pasta in a roasted bell pepper sauce with goat cheese.</i>		\$15.95
<b>Roasted Indiana Duckling</b>	<i>Half of a fresh Indiana duckling roasted to its tender and juicy best and covered with a tart sauce of raspberries and dried Bing cherries.</i>		\$15.95
<b>Fresh Herb-Roasted Chicken Breast</b>	<i>Roasted to a beautiful golden brown and served with a light butter sauce of pine nuts and sun dried tomatoes.</i>		\$15.95

## Seafood

<b>Atlantic Salmon</b>	<i>Brushed with a mustard-basil glaze and roasted.</i>		\$18.95
<b>Ahi Tuna</b>	<i>A center cut Ahi tuna steak gently seasoned and charbroiled, topped with a roasted bell pepper and goat cheese puree.</i>		\$17.95
<b>Swordfish</b>	<i>A center cut swordfish steak broiled with fresh lemon and served with a creamy sweet basil pesto sauce.</i>		\$17.95
<b>Shrimp Stirfry</b>	<i>Jumbo Black Tiger shrimp sautéed with garden fresh vegetables in a ginger soy sauce, served over rice.</i>		\$15.95
<b>Lobster Tail</b>	<i>The finest lobster available from the cold waters of Australia. Our large - up to 3/4 pound - tail is served steaming hot in the shell with drawn butter and fresh lemon.</i>	Priced Daily	

## DESSERTS

*Save room for our renowned desserts served from a three-tiered dessert cart filled with delicious delights created by our Pastry Chef.*

## BANQUET FACILITIES

*Whether you are planning an intimate private party, a business dinner, or a large wedding reception, our historic atmosphere will enhance any event.*

*We have a professional banquet manager on staff to handle your every need.*

## SUNDAY BRUNCH

*Join us for a sumptuous buffet featuring omelettes cooked to order, Belgian waffles, carved ham and roast beef, fresh fruits, salads, pastry displays and more! Served every Sunday from 9am-2pm. Reservations Recommended.*

**GIFT CERTIFICATES AVAILABLE**

