

# 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. The “Insignia” symbolizes a dedication to artisan craftsmanship on bottles of Cabernet 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 the early 1900’s 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.

The Culinary Team at Coach Insignia supports our local Farmers & Markets. We continue to utilize as many Michigan products as possible. We encourage all of you to “Buy Michigan” and help keep Michigan strong.

Bon Appétit!  
Patrick Floch

## APPETIZERS

**Maine Lobster Corn Dogs**  
Napa Cabbage Slaw,  
Pommery Mustard Hollandaise 17

**Florida Rock Shrimp**  
Asian Spiced Black Beans, Cilantro,  
Roasted Red Pepper Beurre Blanc 9

**Hawaiian Day Boat Tuna Tartare** Δ  
Ponzu, Tobiko, Avocado, Soy “Caviar”,  
Sriracha Mayonnaise, Sesame Cones 18

**Jumbo Lump Crab Cakes**  
Roasted Corn & Shallot Fondue 16

**Chilled Poached Jumbo Shrimp**  
Spicy Cocktail Sauce 4 each

**Rabbit & Foie Gras Risotto**  
Rabbit Confit, Foie Gras “Snow” 16

**Wild Mushroom Strudel\***  
Portobello, Shiitake & Oyster Mushrooms,  
Braised Red Cabbage,  
Walnut Beurre Blanc 7

**Raw Vegetable “Lasagna”\*\***  
Zucchini & Yellow Squash “Pasta”,  
Sun Dried Tomatoes, Freeze Dried Corn,  
Wild Mushrooms, Basil Paint,  
Balsamic “Caviar” 9

## SOUPS

**Michigan Morel Bisque\***  
Scallion Crème Fraîche 9

**Tomato-Basil Bisque**  
Petite Grilled Cheese 6

**Corn Chowder**  
Applewood Smoked Bacon, Potatoes 6

**Shiitake, Barley & Root Vegetable\*\***  
Vegetable Stock, Parsnip, Turnip, Rutabaga 6

## SALADS

**Coach Caesar** Δ  
Parmigiano-Reggiano Crisp, Croutons,  
Creamy Anchovy Garlic Dressing 8

**Winter Beet Salad\***  
Roasted Beets, Zingerman’s Goat Cheese,  
Basil, Aged Balsamic Vinaigrette 8

**Organic Baby Greens\***  
Roasted Red Onion, Dried Cranberries,  
Bosc Pear, Boursin Crostini,  
Maple Mustard Dressing 6

**Chop Chop Salad\***  
Romaine, Tomato, Onion, Hearts of Palm,  
Egg, Red & Yellow Beets, Sunflower Seeds,  
Thousand Island Dressing 9

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

\* VEGETARIAN \*\*VEGAN

January 17, 2012

# THE INSIGNIA

## Surf & Turf Trio $\Delta$

USDA Prime Beef Short Rib, Horseradish Mashed Potatoes, Root Vegetables, Natural Jus Lie  
Jumbo Lump Crab Cake, Roasted Corn & Shallot Fondue  
Seared Day Boat Diver Scallop, Asian Vegetables, Sesame-Almond-Cilantro Vinaigrette

42

## CHAIRMAN'S RESERVE STEAKS

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

### 14 oz NY Strip $\Delta$

39

### 18 oz Cowboy $\Delta$

39

### Center Cut Filet Mignon $\Delta$

7 oz 33

10 oz 43

## OVER THE TOP

5 oz. Maine Lobster Tail 14  
Alaskan King Crab & Béarnaise 10  
Lump Crab & Hollandaise 10

Foie Gras Torchon 10  
Caramelized Onions 3  
Sautéed Wild Mushrooms 4

### Steak Temperatures :

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

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

## FROM THE LAND

### Braised Michigan Lamb Shank

Root Vegetables, Horseradish Mashed Potatoes, Natural Jus  
30

### Grilled Kurobuta Pork Chop $\Delta$

Braised Red Cabbage, Asparagus, Dauphine Potatoes,  
Apple-Cherry Jam, Apple Cider Glace  
30

### Smoked USDA Prime Short Ribs

Root Vegetables, Horseradish Mashed Potatoes, Natural Jus  
30

### Rabbit & Foie Gras Risotto

Rabbit Confit, Foie Gras "Snow",  
Braised Red Cabbage, Asparagus,  
31

### Sautéed Chicken Breast

Braised Red Cabbage, Asparagus, Dauphine Potatoes,  
Michigan Plum Wine & Cranberry Beurre Blanc  
27

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# FROM THE SEA

**Hawaiian Day Boat Tuna  $\Delta$**   
Five Spice Rub, Seasonal Vegetables,  
Pickled Fruit Salsa  
39

**Jumbo Lump Crab Cakes**  
Braised Red Cabbage, Asparagus,  
Dauphine Potatoes,  
Roasted Corn & Shallot Fondue  
40

**Seared Day Boat Diver Sea Scallops**  
Asian Vegetables, Shiitake Mushrooms,  
Brown Rice Timbale,  
Sesame-Almond-Cilantro Vinaigrette  
31

**Grilled Idaho Rainbow Trout**  
Asparagus, Spiced Black Beans, Cilantro,  
Roasted Red Pepper Beurre Blanc  
24

# FOR YOUR HEALTH

**Raw Vegetable “Lasagna” \*\***  
Zucchini & Yellow Squash “Pasta”,  
Sun Dried Tomatoes, Freeze Dried Corn,  
Wild Mushrooms, Basil Pesto, Balsamic “Caviar”,  
Roasted Asparagus  
24

**Morel Mushroom Risotto \***  
Roasted Asparagus, Braised Red Cabbage,  
Parmigiano-Reggiano, Scallion Crème Fraîche  
28

# SIDE DISHES

Asparagus & Hollandaise 8  
Dauphine Potatoes 5  
Sautéed Mushrooms 7  
Haricot Vert 8

Horseradish Whipped Potatoes 5  
Salt Crusted Baked Potato 5  
Braised Red Cabbage 4  
Onion Rings 5

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A 19% GRATUITY WILL BE AUTOMATICALLY ADDED TO PARTIES OF SIX OR MORE