

KID ROCK • JOE MUER
THE DETROIT COWBOY
SEAFOOD • CHOPS • FINE DINING

Lunch Events

STEAKHOUSE SWAGGER, ROCK N' ROLL SOUL



Large Groups | Private Dining | Full Buyouts



thedetroitcowboy.com

Group Lunch Menus

The Motor City Menu



AMUSE BOUCHE

House Baked Focaccia, Michigan White Bean Relish, Sea Salted Whipped Butter

SOUP | SALAD

Limited: Select Two | Pre-Set: Selects One

House Salad

Mixed Greens, Grape Tomato, Carrot Strings, Cucumber, Red Onion, Balsamic Vinaigrette

Classic Caesar

Chopped Romaine, Parmesan, White Anchovy, Garlic Streusel, Caesar Dressing

Lobster Bisque

Rich Broth, Butter Poached Lobster, Sherry Cream, Crème Fraîche

SIDES

Select Two, Served Family Style

Charred Asparagus

Creamed Spinach

Charred Broccolini

Mac & Cheese

Whipped Potatoes

ENTREE

Limited: Select Three | Pre-Set: Selects One

Lobster & Shrimp Roll

Dressed Lobster & Shrimp, Bibb Lettuce, Toasted New England Roll, Pommes Frites

Springer Mountain Chicken Under a Brick

Chicken Breast, Brandy Pan Drippings, Capers, Calabrian Chili, EVOO Asparagus

Born Free Burger

100% American Beef, Brandy & Red Wine Onion, Port Salut, Brioche Bun, Pommes Frites

Steak Frites

6 oz. Filet Medallions, Chimichurri Sauce, Pommes Frites

Wild Mushroom Risotto (always offered)

Brown Butter Maitake Mushrooms, Saba, Fried Sage (vegan & vegetarian)

DESSERT

Limited: Select Two | Pre-Set: Selects One

Signature Coconut Cake

White Chiffon Layers, Cream Cheese Icing, Sweetened Coconut Flake

Deep Dish Chocolate Chip Cookie

Chocolate Chip Cookie, Brown Butter Gelato

Vanilla Bean Crème Brûlée

Vanilla Bean Crème Brûlée, Fresh Berries

\$50 per guest

any higher priced menu can substitute items from lower priced menus

Group Lunch Menus

The Music City Menu



AMUSE BOUCHE

House Baked Focaccia, Michigan White Bean Relish, Sea Salted Whipped Butter

SOUP | SALAD

Limited: Select Two | Pre-Set: Selects One

Modern Chopped

Romaine, Bacon, Cucumbers, Olives, Tomato, Onion, Banana Peppers, Corn, Chickpeas, Soppressata, Garlic Streusel

Classic Caesar

Chopped Romaine, Parmesan, White Anchovy, Garlic Streusel, Caesar Dressing

Lobster Bisque

Rich Broth, Butter Poached Lobster, Sherry Cream, Crème Fraîche

SIDES

Select Two, Served Family Style

Charred Asparagus

Crispy Brussels Sprouts

Creamed Spinach

Charred Broccolini

Mac & Cheese

Whipped Potatoes

Wild Mushroom Blend

ENTREE

Limited: Select Three | Pre-Set: Selects One

Faroe Island Salmon

Pan Seared, Mango, Fire Roasted Tomato, Honey Aleppo, Fresh Lime

Springer Mountain Chicken Under a Brick

Chicken Breast, Brandy Pan Drippings, Capers, Calabrian Chili, EVOO Asparagus

Steak Frites

6 oz. Filet Medallions, Chimichurri Sauce, Pommes Frites

Wild Mushroom Risotto (always offered)

Brown Butter Maitake Mushrooms, Saba, Fried Sage (vegan & vegetarian)

DESSERT

Limited: Select Two | Pre-Set: Selects One

Signature Coconut Cake

White Chiffon Layers, Cream Cheese Icing, Sweetened Coconut Flake

Deep Dish Chocolate Chip Cookie

Chocolate Chip Cookie, Brown Butter Gelato

Peanut Butter Mousse Cake

Chocolate Ganache Cake, Peanut Butter Mousse, Reese's, Dark Chocolate Crèmeux, PB Crunch

Vanilla Bean Crème Brûlée

Vanilla Bean Crème Brûlée, Fresh Berries

\$60 per guest

any higher priced menu can substitute items from lower priced menus

Group Lunch Menus

The Mother Church Menu



AMUSE BOUCHE

House Baked Focaccia, Michigan White Bean Relish, Sea Salted Whipped Butter

APPETIZERS

Select Two, Served Family Style

Burrata & Calabrese Hot Honey

Toasted Pine Nuts, Fresh Parsley, Honeycomb, Little Tomatoes, EVOO, Balsamic Pearls

Rhode Island Fried Calamari

Spicy Peppers, Piquillo Pepper Sauce

Colossal Shrimp Cocktail

Aromatic Courte Bouillon Poached, Cocktail Sauce, Horseradish

SOUP | SALAD

Limited: Select Two | Pre-Set: Selects One

Modern Chopped

Romaine, Bacon, Cucumbers, Olives, Tomato, Onion, Banana Peppers, Corn, Chickpeas, Soppresata, Garlic Streusel

Gem Wedge Salad

Baby Gem, Bacon Lardons, Heirloom Tomato, Crispy Onions, Smoked Bleu Cheese

Lobster Bisque

Rich Broth, Butter Poached Lobster, Sherry Cream, Crème Fraîche

SIDES

Select Two, Served Family Style

Charred Asparagus

Crispy Brussels Sprouts

Creamed Spinach

Charred Broccolini

Smashed Potatoes

Whipped Potatoes

Wild Mushroom Blend

ENTREE

Limited: Select Three | Pre-Set: Selects One

Faroe Island Salmon

Pan Seared, Mango, Fire Roasted Tomato, Honey Aleppo, Fresh Lime

Springer Mountain Chicken Under a Brick

Chicken Breast, Brandy Pan Drippings, Capers, Calabrian Chili, EVOO Asparagus

8 oz. Chairman's Reserve Filet

Center Cut Tenderloin, Zip Sauce

Wild Mushroom Risotto (always offered)

Brown Butter Maitake Mushrooms, Saba, Fried Sage (vegan & vegetarian)

DESSERT

Limited: Select Two | Pre-Set: Selects One

Signature Coconut Cake

White Chiffon Layers, Cream Cheese Icing, Sweetened Coconut Flake

Signature Kit Kat

Milk Chocolate Mousse, Dark Chocolate Ganache, Feuilletine, Maldon Salt

Peanut Butter Mousse Cake

Chocolate Ganache Cake, Peanut Butter Mousse, Reese's, Dark Chocolate Crèmeux, PB Crunch

Vanilla Bean Crème Brûlée

Vanilla Bean Crème Brûlée, Fresh Berries

\$75 per guest

any higher priced menu can substitute items from lower priced menus