

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!
Ray Kurmas

APPETIZERS

Maine Lobster Corn Dogs

Napa Cabbage Slaw &
Whole Grain Mustard Hollandaise 17

Beef Carpaccio Δ

Thin Sliced Aged Tenderloin,
Black Pepper Mascarpone,
Toasted Brioche, Herb & Paprika Oil 12

Cold Smoked Salmon

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

Alaskan King Crab & Brie Dip

Served with Warm Potato Bread Toast 14

Hot Smoked Salmon Tostada

Avocado, Sweet Potato Purée,
Salsa & Queso Fresco 12

Chilled Poached Shrimp

Louisiana Style Creole & Remoulade Sauces
3 pieces - 10 5 pieces - 15

Shaila’s Homemade Samosas*

Cauliflower, Sweet Peas,
Potato, Carrots & Chillies
Served with Mint Yogurt 9

Chicken & Mushroom Ravioli

Organic Mushrooms, Lemon Herb Chicken,
Ricotta Filling, Mascarpone Sauce 12

Grilled Lamb Loin Δ

Olive Tapenade, Goat Cheese &
Roasted Tomatoes 12

Tuna Sashimi Δ

Coriander Crusted, Cucumber, Wasabi,
Avocado & Chili Oil 19

SOUPS

New England Clam Chowder

Garlic Croutons 8

Soup du Jour

7

Maine Lobster Bisque

Sherry Crème Fraîche 9

SALADS

Coach Caesar

Reggiano Parmesan Crisp, Croutons &
Creamy Anchovy Garlic Dressing 8

Grilled Romaine & Asparagus Salad

Detroit Brick Cheese, Marcona Almonds,
Serrano Ham, Roasted Red Pepper &
Sherry Vinaigrette 10

Watermelon Salad*

Watercress, Candied Macadamia Nuts,
Shaved Onion, Ginger Chips, Blue Cheese &
Strawberry Balsamic Dressing 9

Chop - Chop Salad

Cucumber, Hearts of Palm, Tomato,
Hard Boiled Egg, Sunflower Seeds, Carrot,
Bacon & 1000 Island Dressing 8

June 2010

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

* VEGETARIAN

FROM THE SEA

Grilled Wild Alaskan King Salmon Δ

House-made Gnocchi, Asparagus, Spring Onion, Watercress,
Organic Mushrooms & Pinot Noir Drizzle

34

Big Eye Tuna Δ

Coriander Crusted

Baby Bok Choy, Carrots, Shiitake Mushrooms &
Ginger Miso Broth

38

Georges Bank Scallops Δ

Confit Tomatoes, Fava Beans, English Peas,
Swiss Chard & Braised Pork Belly

35

Shrimp Diablo

Garlic, Chili - Wasabi Butter,
Spinach & Baby Carrots

34

Fruits de Mer

Papparadelli Pasta with Shrimp, Scallops, Lobster & Hot Smoked Salmon
Tomato Confit, Spinach & Lobster Mascarpone Sauce

Market Price

FOR YOUR HEALTH

Udon Noodle Bowl

Chinese Vegetables, Tofu & Spicy Thai Curry Coconut Sauce
Topped with Chopped Peanuts

22

Axis Venison Δ

Black Trumpets, Roasted Parsnips,
Haricots Verts & Cipollini Jus

32

Summer Vegetable Risotto*

Baby Squash, Organic Mushrooms, English Peas, Fava Beans,
Tomato Consommé & Detroit Brick Cheese

26

Chicken & Mushroom Ravioli

Organic Mushrooms, Lemon Herb Chicken, Ricotta Filling,
Tomato Concasse, Watercress & Brunoise of Summer Vegetables

24

SIDE DISHES

Bacon Braised Brussels Sprouts 7

Asparagus & Hollandaise 8

Bok Choy & Shiitake 7

Sautéed Mushrooms 7

Haricots Verts 8

Roasted Garlic Whipped Potatoes 5

Salt Crusted Baked Potato 5

Coach Scalloped Potatoes 6

Roasted Parsnips 5

Onion Rings 5

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THE INSIGNIA

Wagyu Beef Strip Loin & Maine Lobster Tail Δ

Coach Scalloped Potatoes & Roasted Asparagus

59

STEAKS

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

Center Cut Filet Mignon Δ

7 ounce 33

10 ounce 43

14 ounce New York Strip Δ

The King of Steaks

36

7 oz Wagyu Strip Loin Δ

45

16 ounce Rib Eye Δ

34

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 Glaçage 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 & Belly Δ

Morels, Brussels Sprouts, Whole Grain Mustard &
Tomato Watercress Salad

34

Crispy Skin Chicken

Paneed & Served with

Baby Squash, Griddled Polenta,
Sweet Potato Purée & Swiss Chard

26

Persillade Rack of Lamb Δ

Dijon & Herb Breadcrumb Crust

Haricots Verts & Goat Cheese Potato Gratin

45

Braised Beef Short Ribs

Chipotle Watermelon Glaze, Spring Onion, Baby Carrots

Haricots Verts & Fingerling Potato Salad

28

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