



# Welcome!

The tradition of fine dining at Tippecanoe Place 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 20 fireplaces and handcrafted wood work. Enjoy the casual elegance of Tippecanoe Place-Studebaker Mansion anytime; lunch, dinner, brunch or for that special occasion, celebration or banquet.

## Appetizers

### CRAB CAKES

Champagne mustard cream sauce 16

### TENDERLOIN TIPS

Tender filet tidbits, mushrooms-onion demi 14

### SPINACH ARTICHOKE DIP

Rich, hot, creamy spinach artichoke mixture, tri-color chips 14 • With crab 18

### SHRIMP COCKTAIL 14

### BAKED BRIE EN CROUTE

French brie baked in a puff pastry, seasonal accompaniments 16

### NAWLINS SHRIMP

Creole spices, beer, baguette 14

### CAPRESE SALAD

Tomato, fresh mozzarella, basil 12

## Salads & Soups

### SOUP OF THE DAY

Chef's daily creation 7

### FRENCH ONION

A Tippecanoe tradition 8

### CAESAR SALAD

Romaine, parmesan cheese, garlic croutons 8

### SPINACH SALAD

Fresh spinach, sliced mushrooms, red onion, sliced egg, bacon bits, hot bacon dressing 9

### CHOPPED SALAD

Chopped iceberg, carrots, bleu cheese crumbles, cucumber, bacon bits, scallions, green goddess dressing 9

## Tippecanoe Favorites

### RACK OF LAMB

New Zealand rack of lamb, veal pinot noir demi-glace 46

### ROASTED INDIANA DUCKLING

Roasted Indiana duckling, amaretto cherry sauce, toasted almonds 34

## Poultry

### CHICKEN MARSALA

Roasted frenched chicken breast, marsala wine, mushroom sauce 25

### CHICKEN OSCAR

Roasted frenched chicken breast, asparagus, crab meat, Hollandaise sauce 29

### CHICKEN FLORENTINE

Spinach, cream, butter, garlic, tomatoes, capers 27

## Perfect Prime Rib & Meats

### TRADITIONAL CUT 12oz - 39

### STUDEBAKER CUT 16oz - 45

Our house specialty for over 40 years, au jus and creamy horseradish.

We use Stock Yards® Black Angus beef to ensure perfect tenderness and flavor, all our meats are hand cut and trimmed, then charbroiled to order.

### FILET MIGNON 8oz

Veal demi-glace 44

### RIBEYE 14oz

Crispy onion straws 39

### STEAK ACCOUTREMENTS +5

Sautéed Mushrooms | Bleu Cheese Crumbles

Blackened | Tri-Color Peppercorn Sauce

Oscar Style: Asparagus, Crab Meat, Hollandaise +9

## Seafood

### ATLANTIC SALMON

Seared, oven roasted, lemon thyme butter 34

### DIJON SHRIMP

Sauteed shrimp, mushrooms, spinach, tomatoes, dijon cream sauce 30

### SHRIMP SCAMPI

White wine, garlic, butter, lemon, capers 30

## Pasta

(GLUTEN FREE PASTA AVAILABLE)

### POMODORO

Fresh roasted tomato sauce, basil, extra virgin olive oil 24  
w/ chicken 28 | w/ shrimp 32

### PICCATA

White wine, garlic, butter, tomatoes, capers 24  
w/ chicken 28 | w/ shrimp 32

### CHEF'S PASTA 24

w/ chicken 28 | w/ shrimp 32

Our Chef's daily creation

## Desserts

### CREME BRULEE

### FLOURLESS CHOCOLATE TORTE

### TIPPECANOE HAZELNUT MOUSSE

### NY STYLE CHEESECAKE

### CHEF'S SELECTION

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. We do not list every ingredient. Please inform your food server about food allergies prior to placing your order. Ask your food server for assistance on special preparations. All items are prepared in a common kitchen area.



Consuming raw or under cooked meats, poultry, shellfish, or eggs may increase your chance of food borne illness.

Indiana Food Code Sec. 181 (a) ©US Foods Menu 2023 (3262800)