

Welcome!

Tippecanoe Place - Studebaker Mansion, a national historic landmark, reflects the embodiment of great wealth in the late 1800's.

The gracious spirit of the past still thrives throughout the mansion's handcrafted woodwork and ambiance.

Enjoy the casual elegance of Tippecanoe Place - Studebaker Grill & Brewing Co for any occasion: Lunch, Dinner, Brunch, Special Events, Weddings and Banquets.

Appetizers

CRAB CAKES – 16

champagne mustard cream sauce

TENDERLOIN TIPS - 12

ARTICHOKE DIP - 12

tender filet tidbits, mushrooms-onion demi

SHRIMP COCKTAIL - 12

CLEMENTS SPICY SHRIMP - 14

thai chile aoli

BAKED BRIE EN CROUTE - 16

apple, berries, raspberry sauce, naan bread

CAPRESE SALAD - 12

ARTICHOKE & CRAB DIP - 16

rich, hot, creamy artichoke mixture, kip's chips

Salads & Soups

CAESAR - 7

romaine, parmesan cheese, garlic croutons

TIPPE WEDGE SALAD - 6 iceberg wedge, bleu cheese, bacon bits, tomatoes, scallions

SPINACH - 7

craisans, almonds, roasted apples, honey mustard dressing

FRENCH ONION - 7

SOUP OF THE DAY - 6

chef's creation

a Tippecanoe tradition chef's Tippecanoe Favorites

ROASTED INDIANA DUCKLING - 32

roasted Indiana duckling, amaretto cherry sauce, toasted almonds

RACK OF LAMB - 38

seared, oven roasted, pinot noir demi glace

Angus Beef

PERFECT PRIME RIB

TRADITIONAL CUT - 39 STUDEBAKER CUT - 45

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

FILET MIGNON - 39

8oz hand cut black angus filet with veal demi glace

sautéed mushrooms - 5 oscar style: asparagus, crab meat and hollandaise- 9 bleu cheese crumbles - 5

Seafood

NORTH ATLANTIC SALMON - 30

seared & roasted, north atlantic salmon, lemon thyme butter

MUSTARD SHRIMP - 28

grilled, whole grain mustard marinated, drawn butter

Poultry & Pasta

CHICKEN MARSALA - 24 traditional marsala wine mushroom sauce

CHICKEN OSCAR - 28

asparagus, crab meat and hollandaise

CHEF'S PASTA - 22

W/ CHICKEN -26 W/ SHRIMP-30

our chef's creation of the day

PASTA POMODORO - 22

W/ CHICKEN -26 W/ SHRIMP-30

fresh roasted tomato sauce, basil, garlic, extra virgin olive oil, parmesan cheese

CRÈME BRULEE

Desserts

CHEF'S SELECTION

FLOURLESS CHOCOLATE TORTE TIPPECANOE HAZELNUT MOUSSE

NY STYLE CHEESECAKE





