



# 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, sweet pepper salad 16

### *Tip* BAKED BRIE EN CROUTE

French brie baked in a puff pastry, seasonal accompaniments 16

### CLASSIC SHRIMP COCKTAIL 12

### NAWLINS SHRIMP

Beer, creole spices, baguette 14

### CAPRESE SALAD

Tomato, fresh mozzarella, basil 12

### ARTICHOKE DIP 14 // with crab 18

Rich, hot, creamy artichoke mixture

## Salads & Soups

### SOUP OF THE DAY

Chef's creation prepared fresh daily 7

### *Tip* FRENCH ONION

A Tippecanoe tradition 8

### CHOPPED SALAD

Crisp chopped lettuce tossed with cured bacon, carrots, cucumbers, bleu cheese crumbles, scallions, green goddess dressing 14

### CAESAR SALAD

Crisp romaine lettuce tossed with classic Caesar dressing, shredded parmesan cheese, garlic croutons 12

### *Tip* SPINACH SALAD

Fresh leaf spinach, mushrooms, sliced egg, red onion, bacon bits, hot bacon dressing 14

### SALAD ACCOUTREMENTS

Chicken 5 // Shrimp 9 // Salmon 15

## Sandwiches

Choice of house fries, sweet potato fries, or mac-n-cheese

### TIPPECANOE FRENCH DIP

Sliced tender slow roasted beef, caramelized red onions, swiss cheese 16

### GRILLED CHICKEN CLUB

Grilled chicken breast, bacon, lettuce, tomato, toasted brioche bread 16

### STUDEBAKER BURGER

Half pound char-grilled Angus burger, brioche bun, lettuce, tomato, red onion 16

Add cheese, bacon, sautéed mushrooms (1.00 each)

## Tippecanoe Favorites

### PASTA POMODORO

Fresh roasted tomatoes, basil, olive oil, topped with shredded parmesan 18  
Vegetarian, Chicken 5 // Shrimp 9

### CHICKEN MARSALA

Tender chicken breast, Marsala wine mushroom sauce 22

### CHICKEN OSCAR

Roasted chicken breast topped with asparagus, crab meat, hollandaise sauce 28

### ROASTED DUCK

Roasted Indiana duck quarter, tender and juicy, cherry almond sauce 26

### SEARED SALMON

Oven roasted Norwegian salmon, lemon-thyme compound butter 28

### DIJON SHRIMP

Sauteed shrimp, mushrooms, spinach, tomatoes, dijon cream sauce 20

### PERFECT PRIME RIB

Our House Specialty for over 40 years.  
Au jus, creamy horseradish 32

## Desserts

### STOUT CHOCOLATE BROWNIE

### NY STYLE CHEESECAKE FLOURLESS CHOCOLATE TORTE

### CRÈME BRÛLÉE CHEF'S COBBLER

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.  
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