



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 48

ROASTED INDIANA DUCKLING
Roasted Indiana duckling,
amaretto cherry sauce, toasted almonds 36

Poultry

CHICKEN MARSALA
Roasted frenched chicken breast,
marsala wine, mushroom sauce 28

CHICKEN OSCAR
Roasted frenched chicken breast, asparagus,
crab meat, Hollandaise sauce 34

CHICKEN FLORENTINE
Spinach, cream, butter, garlic, tomatoes, capers 29

Perfect Prime Rib & Meats

TRADITIONAL CUT 12oz - 44
STUDEBAKER CUT 16oz - 49

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 49

RIBEYE 14oz
Crispy onion straws 44

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 36

DIJON SHRIMP
Sautéed shrimp, mushrooms, spinach,
tomatoes, dijon cream sauce 32

SHRIMP SCAMPI
White wine, garlic, butter, lemon, capers 32

Pasta

(GLUTEN FREE PASTA AVAILABLE)

POMODORO
Fresh roasted tomato sauce, basil, extra virgin olive oil 26
w/ chicken 30 | w/ shrimp 34

PICCATA
White wine, garlic, butter, tomatoes, capers 26
w/ chicken 30 | w/ shrimp 34

CHEF'S PASTA 26
w/ chicken 30 | w/ shrimp 34
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)