

The Mixed Grille



APPETIZERS

GARLIC OR CAJUN BEEF TIPS *GF \$16
Toast Points

PRETZEL BITES *V \$9
Creamy Cheddar Cheese Sauce

CALAMARI \$14
Marinara Sauce, Truffle Aioli

MUSHROOM CROSTINI \$12
Wild Mushroom Blend, Marsala Cream Demi Glaze, Parmesan Cheese, Truffle Oil

SOUP

FRENCH ONION SOUP \$7

SOUP OF THE DAY \$4-\$6

CHILI \$5-\$7
Loaded add \$2

SALADS

GARDEN SALAD \$10
Mixed Greens, Cucumber, Carrots, Grape Tomatoes

CAESAR SALAD \$16
Romaine Hearts, Croutons, Parmesan Cheese

WEDGE SALAD \$17
Danish Blue Cheese, Bacon, Grape Tomatoes, Blue Cheese Dressing, Balsamic Glaze

CHOPPED SALAD \$17
Shaved Lettuce, Bacon Crumbles, Hard Cooked Egg, Red Onion, Tomatoes, Cucumbers, Fresh Mozzarella Cheese, Oregano Vinaigrette

ADD CHICKEN \$5
ADD SALMON OR SHRIMP \$10

SANDWICH BOARD

**All Sandwiches come with Fruit or Fries
We offer Gluten Free Bread*

SMASHED WAGYU BURGER \$17
Shredded Lettuce, American Cheese, Pickles, Bistro Sauce, Buttered Brioche Bun
**Add Bacon \$3*

BLACK BEAN BURGER \$14
Mixed Greens, Tomato, Shaved Red Onion, Bistro Sauce, Toasted Brioche Bun

WAGYU FRENCH DIP \$17
Slow Roasted Wagyu Sirloin, Smoked Gouda Cheese, Caramelized Onions, Grilled Hoagie Bun, Red Wine Au Jus

CHICKEN RANCH CLUB PANINI \$15
Chicken Tenders, Apple Wood Smoked Bacon, Cheddar Cheese, Lettuce, Tomato, Ranch Dressing, Flour Tortillas

GRILLED CHICKEN CAESAR WRAP \$15
Grilled Chicken Breast, Romaine Lettuce, Caesar Dressing, Parmesan Cheese

PIZZA

*Build your own Large Pizza with two toppings \$18
\$2 for each extra topping
Your choice of Pepperoni, Ham, Bacon, Mushroom, Tomato, Black Olives, Onion, Sausage, Green Olives, Red Pepper, or Banana Pepper Rings
Meatlovers \$22*

****Gluten Free items are prepped and cooked in a kitchen that also handles gluten products
Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

ENTRÉES



CHICKEN CAPRESE \$26

Seared Chicken Breast, Fresh Mozzarella Cheese, Tomatoes, Basil, Balsamic Glaze, Spinach Tomato Couscous

GIGCC PERCH \$35

Michigan Perch, Mashed Potato, Asparagus, Remoulade Sauce, Fresh Lemon

CHICKEN PARMESAN \$26

Lightly Breaded Chicken Breast, Marinara Sauce, Parmesan and Mozzarella Cheese, Penne Pasta

PORTABELLA MUSHROOM RAVIOLI \$26

Balsamic Brown Butter, Fresh Basil, Roasted Red Bell Pepper

Add Chicken \$5 Add Salmon \$10 Add Shrimp \$10

CHICKEN PESTO \$26

Sauteed Chicken Breast, Walnut Basil Pesto, Sundried Tomatoes, Gemelli Pasta

STEAK FAJITAS \$18

Tender Strips of Marinated Beef, Bell Peppers, Onions, Flour Tortilla, Refried Beans, Salsa, Sour Cream, Guacamole

TERIYAKI SHRIMP AND TENDERLOIN KABOBS \$32

Gulf Shrimp, Beef Tenderloin, Bell Peppers, Red Onions, Mushrooms, Teriyaki Glaze, Crispy Rice with Scallions and Ginger

IPA BATTERED FISH & CHIPS \$23

Bell's Two Hearted Ale Battered Atlantic Cod, Seasoned Fries, Coleslaw, Remoulade Sauce

MAPLE BOURBON SALMON \$28

*Pan Seared Salmon, Maple Bourbon Glaze, Jasmine Rice, Green Beans *GF*

WILD MUSHROOM RISOTTO \$21

*Creamy Risotto, Spinach, Fresh Herbs, Italian Cheese, Roasted Wild Mushrooms *Vegetarian*

Add Chicken \$5, Salmon \$10, Shrimp \$10

PENNE FRESCA \$19

Penne Pasta, Fresh Basil, Tomatoes, Spinach, Red Onions, Parmesan Cheese, Olive Oil, Fresh Garlic

**Add Chicken \$5, Add Salmon \$10 Add Shrimp \$10*

VEGAN TIKKA MASALA \$24

Roasted Cauliflower, Red Onions and Red Bell Peppers, Masala Sauce, Basmati Rice, Naan Bread

STEAK SELECTIONS

FILET MIGNON 6OZ. 6oz. \$36 10oz. \$48

*USDA Prime Center Cut, Idaho Baked Potato (Loaded \$2) Asparagus *GF*

GIGCC SIGNATURE BEEF MEDALLIONS \$38

*Center Cut Beef Tenderloin Medallions, Wild Mushroom Bordelaise Sauce, Garlic Mashed Potatoes, Green Beans *GF*

USDA PRIME SIRLOIN \$34

8oz. USDA Prime Baseball Cut Sirloin, Chimichurri, Smashed Redskin Potatoes, Broccolini

USDA PRIME- DRY AGED KANAS CITY STRIP STEAK \$70

16oz. Char Grilled, Rosemary Potato Wedges, Asparagus

STEAK ENHANCEMENTS

Caramelized Onions \$3

Roasted Mushroom Bordelaise \$4

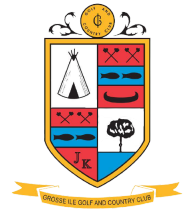
Sautéed Mushrooms \$4

Demi-Glaze \$4

Shrimp Scampi \$10

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COCKTAILS

CARAMEL BRULEE ESPRESSO MARTINI \$12

Vodka, Espresso, Caramel Syrup

BROWN SUGAR OLD FASHIONED \$12

Bourbon, Bitters, Brown Sugar

SMOKED BOULEVARDIER \$12

Bourbon, Campari, Sweet Vermouth

CHERRY GIN & TONIC \$8

Gin, Cherry Juice, Tonic

CINNAMON ROLL \$10

Rumchata, Fireball, Kahlua, Heavy Cream, Topped with Whipped Cream and Cinnamon

DRAFT BEER

ALASKAN AMBER \$6

ALT style 5.3%

ATWATER DIRTY BLONDE \$6

Lightly sweet with added wheat

BLUE MOON \$6

Belgian white with citrus aroma 5.4%

TWO HEARTED ALE \$7

Bell's perfectly balanced IPA 7%

OLD NATION M-43 \$8

Citrusy and Tropical 6.8%

KONA-BIG WAVE \$6

Kailua-Kona Brewery Hawaii's Big Island 4.4%

SAM ADAM'S WINTER LAGER

\$8

Deep ruby and bright 5.6%

BELL'S HOPSLAM ALE \$8

Double IPA brewed with honey 10%

BOTTLED BEER

Budweiser

Bud Light

Coors Light

Corona Light

Founders Rubaeus

Guinness

Heineken

Labatt Blue

Michelob Ultra

Miller Genuine Draft

Miller Lite

Modelo

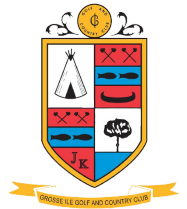
Molson

FLAVORED SELTZER

White Claw

High Noon

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WHITE WINES BY THE GLASS

SPARKLING WINE SPLITS

La Marca, Prosecco, Veneto DOC, Italy 12

Chandon Brut, California 15

SAUVIGNON BLANC

Emmolo by Caymus 10 | 36

Chateau Fronfoide White Bordeaux, France 11 | 40

CHARDONNAY

Canyon Road, California 8 | 28

Simi Valley, Sonoma County CA 12 | 46

Joseph Drouhin, Macon Villages, France 14 | 54

Sonoma Cutrer, Sonoma County CA 14 | 52

PINOT GRIGIO

Canyon Road, California 8 | 28

Santa Margherita, Alto Adige, Italy 15 | 58

OTHER WHITES

Beringer White Zinfandel, California 8 | 28

Canyon Road Moscato, California 8 | 28

Grand Traverse Riesling, Michigan, 8 | 28

Fleuer de Mer Rose, Cote de Provence, France 12 | 45

RED WINES BY THE GLASS

PINOT NOIR

Elouan, Oregon 11 | 42

Meiomi, California 13 | 50

MERLOT

Canyon Road, California 8 | 28

Edna Valley Oregon 9 | 35

Emmolo by Caymus 15 | 56

CABERNET SAUVIGNON

Canyon Road, California 8 | 28

Bonanza by Caymus, California 12 | 46

Decoy by Duckhorn, Sonoma County, California 14 | 50

Quilt, Napa Valley, California 16 | 63

Canvasback by Duckhorn 18 | 70

OTHER REDS

Los Altos Malbec, Mendoza, Argentina 10 | 38

Conundrum Red Blend, Monterey County, California 11 | 42

Joel Gott Red Blend, Washington, 12 | 44

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