

# THE MIXED GRILLE

## APPETIZERS

### Garlic or Cajun

### Beef Tips \$16 \*GF

Toast Points

### Pretzel Bites — \$9 \*V

Creamy Cheddar Cheese Sauce

### Calamari \$14

Marinara Sauce, Truffle Aioli

## SOUPS & SALADS

### French Onion Soup \$4-\$6

### Soup of the Day— \$4/\$6

### Chili \$5/\$7 \*Loaded add \$2

### 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

### 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 Cordon Bleu \$17

Grilled Chicken Breast,  
Dearborn Shaved Ham, Sautéed  
Mushrooms, Swiss Cheese,  
Honey Mustard, Toasted  
Brioche Bun

**\*We Offer Gluten Free Bread**

## PIZZA

Build your own Large  
with two toppings \$18

\$2 for each extra topping

Your choice of pepperoni, ham, bacon,  
mushroom, tomato, black olives, onion,  
sausage, green olives, yellow pepper,  
red pepper, or banana pepper rings

Meatlovers Pizza \$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*

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## CLUB CLASSICS

### Mom's Old Fashioned Meatloaf \$20

Wagyu Beef, Garlic Mashed Potatoes, Green Beans, Cabernet Demi-Glaze

### Chicken Marsala \$27

Chicken Breast, Mushroom Marsala Wine Sauce, Mashed Potatoes, Asparagus

### 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

## STEAK SELECTIONS

### Prime Dry-Aged Porterhouse \$75

24oz. Char-Grilled, Roasted Red Skin Potatoes, Asparagus \*GF

### Filet Mignon 6oz. \$36 10oz. \$48

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

### Cabernet Braised Short Ribs \$30

Braised Beef Short Ribs, Garlic Mashed Potatoes, Roasted Root Vegetables Demi-Glaze

### GIGCC Signature Beef Medallions \$38

Center Cut Beef Tenderloin Medallions, Garlic Mashed Potatoes, Green Beans \*GF

## ENTREES

### 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

### Chicken Alfredo \$26

Chicken Breast, Fettuccini, Mushrooms, Artichoke Hearts, Fresh Tomatoes, Alfredo Sauce

### Steak Enhancements

Caramelized Onions \$3

Roasted Mushroom  
Bordelaise \$4

Sautéed Mushrooms \$4

Demi-Glaze \$4

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## COCKTAILS

### Caramel Brulee Espresso Martini \$12

Vodka, Espresso, Caramel Syrup

### Brown Sugar Old Fashioned \$12

Bourbon, Bitters, Brown Sugar

### Smoked Voulevadier \$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 4.5%

### 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

Bud Light

Budweiser

Coors Light

Corona

Corona Light

Founders Rubaeus

Guinness

Heineken

High Noon

Labatt Blue

Labatt Blue Light

Michelob Ultra

Miller Genuine Draft

Miller Light

Modelo

Molson

White Claw

## Non Alcoholic Beers

Labatt Blue

Stella

## California Varietal Wine Flight

3oz. Pour

Emmolo Merlot

Canvasback Cabernet

Altos Malbec

"Three Great Reds"

\$16.00



WINE BY THE  
GLASS



WHITE

RED

SPARKLING

PROSECCO (SPLIT) \$12

CHANDON \$15

HOUSE WINE

CHARDONNAY, PINOT  
GRIGIO, MOSCATO,  
WHITE ZINFANDEL,  
RIESLING \$8

EMMOLO BY CAYMUS  
SAUVIGNON BLANC \$10

KIM CRAWFORD,  
SAUVIGNON BLANC \$11

CHATEAU FONFROIDE  
BORDEAUX \$11

SIMI CHARDONNAY \$12

ROSE, FLEUR DE MER \$12

SONOMA CUTRER,  
CHARDONNAY \$14

MACON VILLAGE,  
CHARDONNAY \$14

HOUSE WINE

CABERNET, MERLOT \$8

EDNA VALLEY MERLOT \$9

LOS ALTOS, MALBEC \$10

ELOUAN, PINOT NOIR \$11

CONUNDRUM, RED BLEND  
\$11

JOEL GOTT, RED BLEND \$11

BONANZA, CABERNET \$12

MEOMI, PINOT NOIR \$13

EMMOLO, MERLOT \$15

DECOY CABERNET  
SAUVIGNON \$15

QUILT CABERNET  
SAUVIGNON \$16

CANVASBACK CABERNET  
SAUVIGNON \$18