

# THE ROSS PUB

CASUAL & FAMILY DINNER

## WEEKLY SPECIALS

### APPETIZERS

#### CRAB STUFFED MUSHROOMS \$22

Jumbo Huron Point Blue Swimming Crab, Roasted Mushroom Caps, Boursin Cheese, Toasted Breadcrumbs

### STARTERS

#### CAJUN OR GARLIC BEEF TIPS \$16

Toast Points

#### CALAMARI \$14

Marinara, Truffle aioli

#### BRUSSEL SPROUTS \$14

Oven Roasted Brussel Sprouts, Crisp Bacon, Caramelized Red Onions, Slivered Almonds, Balsamic Glaze

#### PRETZEL BITES \$8

Creamy Cheddar Cheese Sauce

#### WILD MUSHROOM CROSTINI \$11

Truffle oil, parmesan, marsala cream mushrooms, micro beet green

#### WING DINGS \$16

Buffalo, BBQ sauce, celery, ranch or blue cheese

### California Varietal Wine Flight

3oz. Pour

Emmolo Merlot

Canvasback Cabernet

Altos Malbec

“Three Great Reds”

\$16.00

### ENTREE SPECIALS

#### ATWATER DIRTY BLONDE ALE BRAISED

#### PORK SHANK \$34

Fontina Cheese Polenta, Seasoned Green Beans, Dirty Blonde Ale Cuisson

#### BUTTERNUT SQUASH RAVIOLI \$22

Sage Brown Butter Sauce

Add Seared Beef Tips \$7

#### JOE'S STONE CRAB \$68

One Pound Large Stone Crab, Traditional Mustard Sauce, Special Hashbrowns, Broiled Tomato

#### FRESH FLORIDA GROUPER \$38

Pan Seared, White Wine Mushroom Ragu, Truffle Risotto

### SOUP & SALAD

#### CHILI \$4/\$6

#### SOUP OF THE DAY \$4/\$6

#### LOADED CHILI \$8

Chili, Sour Cream, Cheddar Cheese, Chives

#### CAESAR SALAD \$16

Crouton, grated parmesan, Caesar dressing

#### GARDEN SALAD \$10

Cucumber, tomato, carrots, shaved red onion \*GF

#### GIGCC AUTUMN SALAD \$16

NEW

Mixed Field Greens, Granny Smith Apples, Gorgonzola Cheese, Walnuts, Asparagus

#### SOUTHWEST SALAD \$17

NEW

Roasted Corn, Tomatoes, Bell Pepper Medley, Black Beans, Red Onions, Cheddar Cheese, Mixed Field Greens, Crispy Tortilla Chips, Chipotle Lime Dressing

#### MICHIGAN CHERRY SALAD \$17

Mixed Field greens, toasted walnuts, dried Michigan Cherries, blue cheese crumbles, shaved red onion and raspberry vinaigrette dressing

ADD CHICKEN \$5

ADD SALMON OR SHRIMP \$10

# CLUB CLASSICS

## **MOM'S OLD FASHIONED MEATLOAF \$18**

Confit Garlic Mashed Potato,  
Haricot Verts, Brown Gravy

## **GIGCC SIGNATURE BEEF MEDALLIONS \$38**

Two Center Cut Beef Tenderloin  
Medallions, Roasted Wild Mushroom  
Bordelaise, Confit Garlic Mashed Potato,  
Garlic Green Beans

## **CHICKEN MARSALA \$26**

Sauteed Chicken, Mushroom Marsala Wine  
Sauce, Whipped Potatoes, Asparagus

## **BAKED PENNE BOLOGNESE \$22**

Penne Pasta, Homemade Bolognese Sauce, Baked  
Mozzarella and Parmesan Cheese, Garlic Bread

# ENTREES

## **IPA BATTERED WALLEYE \$26**

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

## **CABERNET BRAISED SHORT RIBS \$28**

Braised Beef Short Ribs, Confit Garlic Mashed  
Potatoes, Roasted Parsnips and Carrots, Demi - Glace

## **GIGCC PERCH \$34**

Yukon potato puree, asparagus, tartar  
sauce, lemon \*Available Flash Fried

## **FILET MIGNON 6 OZ. \$36 10 OZ. \$48**

Hand Cut Filet, Confit Garlic Mashed  
Potato, haricot verts, Casino butter

## **MAPLE BOURBON PECAN SALMON \$27**

Pecan Crusted Salmon, Maple Bourbon  
Glaze, Jasmine Rice, Green Beans

**NEW**

## **SURF & TURF STEAK HOUSE PASTA \$32**

Beef Tenderloin, Jumbo Shrimp, Onions,  
Peppers, Mushrooms, Linguini, Tomato Cream  
Sauce (Gluten Free Pasta Upon Request)

**NEW**

## **CREAMY RISOTTO W/ ROASTED WILD MUSHROOM \$19**

Creamy Risotto, Spinach, Italian Cheeses, Fresh  
Herbs, Roasted Wild Mushrooms

**NEW**

\*Vegetarian

# SANDWICH BOARD

\*Choice of fruit or fries

## **SMASHED WAGYU BURGER \$16**

Bistro sauce, shredded lettuce, American  
cheese, pickle chip, buttered brioche bun

## **WAGYU FRENCH DIP \$17**

Slow Roasted Wagyu Sirloin, Smoked  
Gouda Cheese, Caramelized Onions,  
Grilled Hoagie Bun, Red Wine Au Jus

## **ITALIAN GRINDER \$16**

Genoa Salami, Smoked Turkey, Ham,  
Provolone Cheese, Shredded Lettuce,  
Tomato, Shaved Red Onion, Banana Peppers,  
House Made Italian Dressing

## **BLACK BEAN BURGER \$13**

Vegetarian Black Bean Burger, Mixed Greens,  
Shaved Red Onion, Chipotle Mayo on a Grilled  
Brioche Bun

## **CLUB SANDWICH \$16**

Dearborn Smoked Ham, Roast Turkey,  
Applewood Bacon, Swiss and American  
Cheese, Lettuce, Tomato, and Mayonnaise on  
3 Slices of Whole Wheat Bread

## **CAESAR WRAP \$14**

Spinach wrap, romaine,  
croutons, Caesar dressing,  
Grilled Chicken Breast

## **BUFFALO WRAP \$14**

Spinach wrap, romaine, blue  
cheese, buffalo sauce, ranch,  
fried chicken tender

**\*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*