

# WEEKLY SPECIALS

## APPETIZERS

### **Chicken Parmesan Sliders \$12**

Chicken Breast, Marinara Sauce, Mozzarella Cheese, Brioche Bun, Mini Caesar Salad

## ENTRÉES

### **Three Little Piggies \$17**

Pulled Pork, Dearborn Ham, Bacon, Smoked Gouda, Sliced Pickles, Shaved Red Onion, Side of Honey Whole Grain Mustard, Cajun Fries

## ENTRÉES

### **Mediterranean Lamb**

#### **Chops \$40**

Marinated Grilled Lamb Chops, Rosemary Redskin Potatoes, Asparagus

### **Alaskan Halibut \$38**

Pan Seared Halibut, Cheesy Potato Pancake, Garlic Sautéed Spinach, Casino Butter Sauce

## THE MIXED GRILLE

### APPETIZERS

#### **Calamari \$14**

Marinara, Truffle Aioli

#### **Garlic or Cajun Beef Tips \$16**

Toast Points

#### **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

### SOUPS & SALADS

#### **Chili \$4/\$6**

#### **Soup of the day— \$4/\$6**

#### **Loaded Chili \$8**

Chili, Sour Cream, Cheddar Cheese, Chives

#### **Caesar Salad — \$16**

Croutons, Grated Parmesan, Caesar Dressing

#### **Cranberry Apple Quinoa Salad \$17**

Mixed Greens, Quinoa, Apples, Cranberries, Toasted Pecans, Feta Cheese

#### **Southwest Salad \$17**

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

#### **Garden Salad— \$10**

Cucumber, Tomato, Carrot, Shaved Red Onion \*GF

#### **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**

*\*\*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*

# THE MIXED GRILLE

## 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

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

### Baked Penne Bolognese \$22

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

## SANDWICH BOARD

### Smashed Wagyu Burger \$16

Bistro Sauce, Shredded Lettuce, American Cheese, Pickle Chip, Buttered Brioche Bun  
\*Add bacon \$3

### 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

**All Sandwiches come with fruit or fries**

## ENTREES

### GIGCC Perch \$34

Confit Garlic Mashed Potato, Asparagus, Tartar Sauce, Lemon  
\*Available Flash Fried

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

Hand Cut Filet, Confit Garlic Mashed Potato, Haricot Verts, Casino Butter

### Cabernet Braised Short Ribs \$28

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

### IPA Battered Walleye \$26

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

### Maple Bourbon Pecan Salmon \$27

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

### Surf & Turf Steak House Pasta \$32

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

### Creamy Risotto w/ Roasted Wild Mushrooms \$19

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

## SANDWICH BOARD

### 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

## 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, banana pepper rings

Meatlovers Pizza \$22

Add on an individual side Garden, or Caesar Salad \$4

# THE MIXED GRILLE

## COCKTAILS

### Smoked Manhattan \$14

Bulliet Bourbon, Sweet Vermouth  
Cherries

### Peppermint White Russian \$12

Vanilla Vodka, Kahlua, Peppermint  
Schnapps, Topped with Heavy Cream

### Cranberry Margarita \$14

Casa Noble, Cranberry, Triple Sec,  
Spiced Simple Syrup, Lime Juice

### Frosty Cran Mule \$12

Pear Vodka, Ginger Beer, Spiced  
Simple, Splash Crown

### Salted Caramel Old Fashioned \$14

Bourbon, Caramel Syrup,  
Bitters Orange Twist

## 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

### 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

## RED

### HOUSE WINE

CABERNET, MERLOT \$8

EDNA VALLEY MERLOT \$9

LOS ALTOS, MALBEC \$10

ELOUAN, MERLOT \$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

## —UPCOMING EVENTS—

December 13th

Club Christmas Party

December 21st

Parents' Shopping Day

December 22nd

Holiday Champagne Brunch