

WEEKLY SPECIALS

APPETIZERS

Crab Stuffed Mushrooms \$22

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

ENTRÉES

Atwater Dirty Blonde Ale

Braised Pork Shank \$34

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

ENTRÉES

Butternut Squash Ravioli \$22

Add Seared Beef Tips \$7

Joe's Stone Crab \$68

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

Fresh Florida Grouper \$38

Pan Seared, White Wine Wild
Mushroom Ragu, Truffle Risotto

THE MIXED GRILLE

APPETIZERS

Calamari \$14

Marinara, Truffle Aioli

Brussel Sprouts \$14

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

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

GIGCC Autumn Salad \$16

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

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 7th

Santa Dinner

December 8th

Santa Brunch

December 13th

Club Christmas Party

December 22nd

Holiday Champagne Brunch