

THE ROSS PUB

CASUAL & FAMILY DINNER

WEEKLY SPECIALS

APPETIZERS

WAGYU MEATBALLS \$8

Wagyu Meatballs, Mascarpone Cheese, Chimichurri Sauce

STARTERS

CAJUN BEEF TIPS \$16

Béarnaise Sauce, Toast Points

CRAB CAKES \$18

New England Style Crab Cakes with Remoulade Sauce

CAPRESE \$12

Roma tomatoes, fresh mozzarella cheese, olive oil basil balsamic glaze

CALAMARI \$14

Marinara, Truffle aioli

BRUSSEL SPROUTS \$14

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

PRETZEL BITES \$8

Beer 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

ENTREE SPECIALS

SALMON BURGER \$17

Hand Patty Salmon Burger, Remoulade Sauce, Spring Mix, Pickles, Shaved Red Onion, Seasoned Fries

MONGOLIAN BEEF STIR-FRY \$24

Sliced Ribeye, Fresh Vegetables, Jasmine Rice, Ginger Soy Sauce

SEAFOOD TRIO \$35

Spanish Octopus, Sautéed Lobster Medallions, Spinach Agnolotti, Asparagus Tips, Oil and Garlic Topped with a Tempura Fried Prawn

SOUP & SALAD

MINISTRONE \$4/\$6

SOUP OF THE DAY \$4/\$6

CAESAR SALAD \$16

Crouton, grated parmesan, Caesar dressing

GARDEN SALAD \$10

Cucumber, tomato, carrots *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 & SHRIMP \$10

CLUB CLASSICS

MOM'S OLD FASHIONED MEATLOAF \$18

Yukon Potato Puree, Haricot Verts,
Brown Gravy

GIGCC SIGNATURE BEEF MEDALLIONS \$38

Two Center Cut Beef Tenderloin
Medallions, Roasted Wild Mushroom
Bordelaise, Yukon Potato Puree, Garlic
Green Beans

NEW

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

NEW

ENTREES

EGGPLANT MANICOTTI \$18

Breaded eggplant, filled with spinach,
cheese and fresh herbs, served with linguini
and marinara sauce

VEAL SALTIMBOCCA BURRATA \$42

Veal Loin, Prosciutto, Burrata, Parmesan
Polenta, Asparagus, White Wine Demi Glaze

GIGCC PERCH \$34

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

BROILED GREAT LAKES WHITEFISH FLORENTINE \$28

Great Lakes Whitefish, Garlic Mashed
Potatoes, Wild Mushroom Florentine Sauce

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

Hand Cut Filet, Yukon potato puree,
haricot verts, Casino butter

CAJUN SALMON \$26

Cajun Seasoned Salmon, Pasta with a
Spinach Creole Sauce, Roasted Vegetables

SHRIMP SCAMPI \$29

Shrimp Scampi, Garlic White Wine Sauce, Pasta,
Baby Spinach, Sundried Tomatoes, Wild
Mushrooms

***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

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,
fried chicken tenders

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

**Add on an individual side Garden
or Caesar salad for only \$4**