

THE ROSS PUB

CASUAL & FAMILY DINING

Shareables

PRETZEL BITES • \$8

beer cheese

FRIED BRUSSEL SPROUTS • \$10 *GF,V

toasted almonds, raspberry red wine glaze, dehydrated blueberries

WING DINGS • \$14

choice of BBQ sauce, mango habanero, buffalo, or honey dijon

TRUFFLE FRIES • \$8 *V

parmesan, white truffle oil, black truffle aioli

FRIED CALAMARI • \$12

buttermilk battered calamari steak, marinara, black truffle aioli

SOUP & SALAD

CUP OF SOUP • \$5 BOWL • \$7

soup du jour or lemon chicken orzo soup

SIDE SALAD • \$6

choice of caesar or garden

SOUTHWEST CHICKEN SALAD • \$16

romaine, fried tortilla chips, black beans, roasted corn, tomato, avocado, queso cheese, blackened chicken breast, chipotle ranch

TRAVERSE CITY SALAD

WITH CHICKEN • \$16 WITH SALMON • \$22

spring mix, dried cherries, feta, sliced almonds, blueberries, raspberry dressing

MAURICE SALAD • \$14

*GF

ham, turkey, gherkin, egg, swiss cheese, Maurice dressing

GREEN GODDESS SALAD • \$14

avocado, spinach, brussel sprouts, green goddess dressing

SANDWICH BOARD

Served with fruit cup or fries. Gluten free bread available upon request.

GROSSE ILE BURGER • \$14

ground angus burger, lettuce, tomato, pickle, onion, brioche bun

GI TURKEY CLUB • \$12

bacon, lettuce, tomato, mayo, turkey, brioche

HOT CORNED BEEF SANDWICH • \$12

rye bread, swiss, thousand island, coleslaw

NASHVILLE CHICKEN SANDWICH • \$14

brioche bun, pickle, mayonnaise

SHRIMP POI BOY • \$16

fried shrimp, house tartar sauce, lettuce, tomato, hoagie bun

CHICKEN CAESAR WRAP • \$14

spinach wrap, chicken tenders, croutons, parmesan, caesar dressing

VEGETARIAN FLATBREAD WRAP • \$12

roasted peppers, spinach, goat cheese, tomato, basil, pickled red onion, balsamic reduction

BUILD YOUR OWN LARGE • \$18

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

PIZZA

MAIN COURSES

Each served with choice of soup or salad

MEATLOAF • \$18

gravy, mashed potato, green beans

GRILLED DIJON SALMON • \$24

dijon honey glazed salmon, cucumber pepper relish, mashed potatoes, green beans

HAND BATTERED NORWEGIAN COD • \$18

coleslaw, french fries, tartar sauce, lemon

EGG PLANT PARMESAN • \$16

fried eggplant, marinara, mozzarella, asparagus

PESTO GRILLED CHICKEN BREAST • \$18

roasted tomato & rockefeller spinach

*GF

*GF

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SPECIALS

SPECIALS CHANGE WEEKLY. PLEASE CALL THE CLUB FOR MORE INFORMATION.

Cocktails

GI MARTINI • \$12

Grey Goose, dry vermouth,
blue cheese olives

SMOKED JEFFERSON RESERVE MANHATTAN • \$16

served in a hickory smoke dome

CROWN APPLE MANHATTAN • \$12

served with luxardo cherry

BLACK CHERRY COSMO • \$11

Effen black cherry vodka, cranberry juice, black
cherry puree, lime juice

PINK MARTINI • \$8

Beefeater Pink, pineapple & strawberry puree

MAPLE BOURBON MOSCOW MULE • \$11

Makers Mark, apple cider, ginger beer,
maple syrup, lime juice

BOTTLED BEERS

Budweiser
Bud Light
Amstel Light
Miller Light

Coors Light
Corona
Corona Light
Newcastle

Labatt Blue
Labatt Blue Light
Blue Moon
Miller Genuine Draft
killian's
Stella Artois
Sierra Nevada
Heineken
Guinness

Molson
Bell's Two Hearted
Michelob Ultra
Stroh's
Leinenkugel
Summer Shandy
whiteclaw
O'doules

DRAFT BEERS

ALASKAN AMBER

ALT style ale 5.3%

ATWATER DIRTY BLONDE

lightly sweet with added wheat 4.5%

SAM ADAMS COLD SNAP

light and fruity beer 5.3%

GRIFFIN CLAW RAGGEDY ASS

piney, citrusy, and fruity hops 7.35%

KEWEENAW RED JACKET

lightly hoppy red ale 5.1%

GOOSE ISLAND IPA

bright citrus aroma and bold hop finish 5.9%

TWO HEARTED ALE • \$7

Bell's perfectly balanced IPA 7%

OLD NATION M-43 • \$8

citrusy and tropical 6.8%

\$6

***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