

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 • \$16

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

TRUFFLE FRIES • \$8 *V

parmesan, white truffle oil, black truffle aioli

FRIED CALAMARI • \$14

buttermilk battered calamari steak, marinara, black truffle aioli

SOUP & SALAD

SOUP DU JOUR

CUP • \$5

BOWL • \$7

LOBSTER BISQUE

CUP • \$8

BOWL • \$14

SIDE SALAD • \$6

choice of caesar or garden

SEARED TUNA ASIAN SALAD • \$16

spinach, peppers, cucumbers, carrot, cherry, tomatoes, ginger soy dressing

TRAVERSE CITY SALAD

WITH CHICKEN • \$18 WITH SALMON • \$24

spring mix, dried cherries, pine nuts, dried blueberries, crumbled blue cheese, raspberry dressing

TOMATO, PEACH, MOZZARELLA SALAD • \$14 *GF

balsamic dressing, chiffonade basil & spinach

CAESAR SALAD

WITH CHICKEN • \$16

WITH SALMON • \$22

romaine, croutons, creamy house 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

TUNA MELT • \$12

swiss cheese, tomato, tuna salad, rye bread

HOT CORNED BEEF SANDWICH • \$12

rye bread, swiss, thousand island, coleslaw

NASHVILLE CHICKEN SANDWICH • \$14

brioche bun, pickle, mayonnaise

COD TACOS • \$16

sambal mayo, Thai slaw, fresh lime

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

SHEPARD'S PIE • \$16

seasoned ground beef, carrot, pea, beef gravy, mashed potatoes

GRILLED DIJON SALMON • \$24

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

BLACKENED BROILED COD • \$18

lemon burr blanc, okra dirty rice, zucchini, & Summer squash

EGG PLANT PARMESAN • \$16

fried eggplant, marinara, mozzarella, asparagus

CHICKEN SALTIMBOCCA • \$18

prosciutto sage chicken breast, lemon burr blanc, sautéed spinach, mashed potatoes

*GF

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SPECIALS

SPECIALS ROTATE WEEKLY. CALL THE CLUB AT 734-676-1166 FOR CURRENT DINING SPECIALS.

Cocktails

GI MARTINI • \$12

Grey Goose, dry vermouth,
blue cheese olives

SMOKED JEFFERSON RESERVE MANHATTAN • \$16

served in a hickory smoke dome

POLI DOLI • \$12

Zim's Polish vodka marinated in pineapple for seven
days for the ultimate martini

RASPBERRY LEMONADE • \$8

Ciroc berry vodka, fresh lemonade, cranberry juice

STRAWBERRY MINT MOJITO • \$8

a classic refreshing summer drink

LEMON DROP MARTINI • \$11

Absolut Citron & limoncello with a sugar rim

BOTTLED BEERS

Budweiser
Bud Light
Amstel Light
Miller Light

Coors Light
Corona
Corona Light
Labatt Blue
Labatt Blue Light

Miller Genuine Draft
Killian's
Stella Artois
Heineken
Guinness
Modelo
Molson
Bell's Two Hearted
Michelob Ultra
Stroh's

Leinenkugel
Summer Shandy
Whiteclaw
High Noon

Non Alcoholic Beers
O'Doules
Heineken 0.0
Labatt Blue NA

16oz DRAFT BEERS

ALASKAN AMBER

ALT style ale 5.3%

ATWATER DIRTY BLONDE

lightly sweet with added wheat 4.5%

BLUE MOON

Belgian white with citrus aroma 5.4%

GOOSE ISLAND IPA

bright citrus aroma and bold hop finish 5.9%

NEW! MAKE ANY DRAFT A 'JUMBO' 24OZ POUR FOR JUST \$2 MORE!

\$6

TWO HEARTED ALE • \$7

Bell's perfectly balanced IPA 7%

OLD NATION M-43 • \$8

citrusy and tropical 6.8%

GRIFFIN CLAW RAGGEDY ASS • \$7

piney, citrusy, and fruity hops 7.35%

***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