

THE ROSS PUB

CASUAL & FAMILY DINNER

STARTERS

PRETZEL BITES \$8

Beer cheese

CRISPY BRUSSEL SPROUTS \$12 *V

Peanut sauce, mai ploy, crushed pistachio

CHEESEBURGER EGG ROLL \$14

Romaine, pickled red onion, bistro sauce

FRIED CALAMARI \$14

Buttermilk battered calamari
steak, marinara, black truffle aioli

STEAK BITES \$20

Gl zip sauce, fried onions, blue
cheese, toast points

WINGS \$16

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

COCONUT SHRIMP \$14

Mai ploy, Asian slaw

SANDWICH BOARD

*Choice of fruit or fries

GROSSE ILE BURGER \$14

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

HOT HAM BACON SANDWICH \$14

Ham, cheddar cheese, bacon, pretzel bun,
whole grain mustard aioli

CALIFORNIA REUBEN \$14

Marbled rye, turkey, avocado, tomato,
thousand island, slaw

PIZZA

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



SOUP & SALAD

FRENCH ONION \$4/6

AUTUMN SWEET POTATO
\$4/6 *GF,V

SOUP DU JOUR \$4/6

SIDE SALAD \$8

Choice of caesar or garden

WEDGE SALAD \$12 *GF

Blue cheese, tomato, bacon, egg,
choice of dressing

MAURICE SALAD \$14

Turkey, ham, egg, swiss, sweet pickle, green
olive, maurice dressing

CAESAR SALAD \$12

Crouton, grated parmesan, Caesar dressing

ROASTED BEET \$14

Beets, orange segment, arugula, goat cheese,
sunflower seeds, red onion, balsamic
vinaigrette

*Add Chicken \$6 or Salmon \$10

SANDWICH BOARD

COWBOY BURGER \$16

Bacon, cheddar, BBQ, pickled jalapeno, onion
ring, pretzel bun

CAESAR WRAP \$14

Spinach wrap, romaine, crouton, caesar
dressing, fried chicken tender

GRILLED CAPRESE SANDWICH \$10 *V

*add chicken \$14

Brioche, tomato, fresh mozzarella, basil,
pesto, balsamic glaze

FRIED COD SANDWICH \$16

Hoagie bun, battered cod, tartar sauce, lettuce,
tomato

EL POLLO LOCO \$14

Buttermilk fried chicken, iceberg, pickle, chipotle
aioli, brioche bun

BUFFALO WRAP \$14

Spinach wrap, romaine, blue cheese, buffalo
sauce, ranch, fried chicken tender

SPECIALS

APPETIZERS

BAKED SCAMPI \$14

Baked shrimp, scampi butter, lemon zest

ENTREES

SEARED SALMON \$26

Dijon, herbs de provence, seared salmon, mushroom risotto, balsamic reduction, asparagus

BALSAMIC GRILLED CHICKEN \$24 *GF

Balsamic grilled chicken, grilled peach, pesto, sautéed garlic spinach, whipped potato

THAI VEGETABLE BUDDHA BOWL \$18 *V,GF

Spicy peanut sauce, carrot, cilantro, cucumber, jasmine rice, cabbage, pea shoots, wonton crisp *w/chicken \$6 Salmon \$10

DETROIT STYLE WALLEYE \$32

Sautéed walleye finished in a lemon, butter & caper sauce, served with potato puree & asparagus*Available flash fried

GNOCCHI \$20

Spinach, cherry tomato, fresh mozzarella, basil, lemon burr blanc, balsamic glaze

FILET MIGNON

6 oz. \$36 10 oz. \$46
Red wine demi, gouda tater tot, broccolini

WAGYU SIRLOIN \$40 *GF

8oz. sirloin, marsala demi, thyme sea salt, gouda tatar tot, asparagus

NEW YORK STRIP STEAK \$38 *GF

12 oz. steak, garden herb butter, cream spinach, baby carrots, roasted yukon potatoes

SEARED HALIBUT \$36 *GF

Coconut rum cream, pineapple mango salsa, mint scented jasmine rice

ENTREE SPECIALS

GNOCCHI SORRENTINA \$22

Baked gnocchi in Pomodoro sauce, fresh mozzarella, parmesan, basil

STEAK AU POIVRE \$42

Grilled, sliced strip steak, frites, broccolini, peppercorn cream sauce

SOLE ALMANDINE IN BROWN

BUTTER \$38

Dover sole filet, toasted almond, brown butter, roasted fingerlings, haricot verts

SMALL PLATES

SWEET POTATO LATKE \$14

Apple cherry compote, charred feta, red wine reduction

SEARED DIVER SCALLOPS \$26

Arugula, bacon jam, bure blanc, sundried tomato confit

FILET & FRITES \$30

6 oz. sliced filet, truffle pommes frites, rosemary butter

Premium Cabernet Sauvignon Wine Flight

Bonaza, Decoy Canvasback by Duckhorn \$18

1 6 o z DRAFT BEERS

ALASKAN AMBER \$6
ALT style ale 5.3%

ATWATER DIRTY
BLONDE \$6
lightly sweet with added wheat 4.5%

TWO HEARTED ALE • \$7
Bell's perfectly balanced IPA 7%

RHINEGEIST- FRANZ \$6

Oktoberfest brau great autumn brew 5.4%

BLUE MOON \$6
Belgian white with citrus aroma 5.4%

BIG WAVE-KONA \$6
Kailua-Kona Brewery Hawaii's Big Island 4.4%

OLD NATION M-43 • \$8
citrusy and tropical 6.8%

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

***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